



LIVERMEAD CLIFF HOTEL

Christmas Party Menus
2021



SEA FRONT – TORQUAY – DEVON – TQ2 6RQ

TEL. 01803 299666

WWW.LIVERMEADCLIFF.CO.UK



MONDAY – SATURDAY

LUNCH MENU

FAN OF MELON (V)

Winter Berry Compote

CREAM OF TOMATO SOUP (V)

Finished with Devonshire Double Cream

CHICKEN LIVER PARFAIT

Red Onion Marmalade and Toasted Brioche

ROAST DEVONSHIRE TURKEY

*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

HERB CRUSTED SALMON

White Wine Beurre Blanc

ROAST LOIN OF PORK

Served with Crackling, Apple Puree, Cider Jus

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

CHOCOLATE PROFITEROLES

Served with a Warm Dark Chocolate Sauce

LEMON PANACOTTA

With Fresh Raspberries

COFFEE

&

HOMEMADE MINCE PIES

£22.50

Includes Christmas Crackers

SUNDAY – THURSDAY

DINNER MENU

CREAM OF MUSHROOM SOUP (V)

Finished with Devonshire Double Cream

CHICKEN LIVER & WILD MUSHROOM PARFAIT

Served with Dressed Salad, Spiced Red Onion Marmalade

SMOKED TROUT & HORSERADISH PATE

Served with Dressed Salad and Melba Toast

ROAST DEVONSHIRE TURKEY

*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

GRILLED SALMON

Served with Asparagus Spears and Hollandaise Sauce

BRAISED BEEF STEAK

Served with Tomato, Mushroom and Tarragon Sauce

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

CHOCOLATE PROFITEROLES

With Warm Belgian Chocolate Sauce

LEMON CHEESECAKE

Served with a Winter Berry Compote

COFFEE

&

HOMEMADE MINCE PIES

£26.50

Includes Christmas Crackers

FRIDAY & SATURDAY
DINNER MENU

DUCK LIVER PARFAIT

Toasted Brioche, Plum Chutney

CREAM OF CAULIFLOWER AND CHEDDAR CHEESE SOUP (V)

Finished with Devonshire Cream

POACHED SALMON MOUSSE, WRAPPED IN SMOKED SALMON

With Chive Dressing

ROAST DEVONSHIRE TURKEY

*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

SALMON EN CROUTE

With Tomato and Rocket Fondue

SLOW COOKED TOPSIDE OF BEEF

With Yorkshire Pudding and Red Wine and Wild Mushroom Sauce

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

CRÈME BRULÉE

Served with Home Made Shortbread

CHOCOLATE & ORANGE CHEESECAKE

With Raspberry Coulis

COFFEE

&

HOMEMADE MINCE PIES

£30.50

Includes Christmas Crackers

VEGETARIAN MENU

DUO OF MELON

With Wild Berry Compote

HOMEMADE SOUP OF THE DAY

Made with Devonshire Double Cream

BRIE & CRANBERRY TART

Served with Warm Red Onion Marmalade

NUT ROAST

With a Tomato and Garlic Sauce

GOATS CHEESE, BEETROOT & HAZELNUT TART

With Regiano Parmesan

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

HOMEMADE DESSERT OF THE DAY

As per the Party Menu Choices

HOMEMADE DESSERT OF THE DAY

As per the Party Menu Choices

COFFEE

&

HOMEMADE MINCE PIES

Includes Christmas Crackers

Priced as per the Main Party

THE
VALUE+ MENU

WINTER CREAM OF VEGETABLE SOUP (V)

OR

CHILLED FAN OF MELON (V)
With Raspberry and Mango Coulis

ROAST DEVONSHIRE TURKEY
*Served with Bacon and Chipolata Rolls, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

OR

VEGETARIAN OPTION

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING
Served with Brandy Sauce

OR

CHOCOLATE PROFITEROLES
Served with a Warm Dark Chocolate Sauce

SUNDAY – SATURDAY LUNCHES £21.50
SUNDAY – THURSDAY DINNERS £25.50

Includes Christmas Crackers

2021 SPECIAL OFFER

40 – 59 PEOPLE = 1 FREE MEAL

60 – 99 PEOPLE = 2 FREE MEALS

100 + PEOPLE = 3 FREE MEALS

Booking Details

Menus

One menu can be chosen for each party, pre-orders are required 7 days prior to the event with a detailed table plan and choices of dishes for each person.

Special Dietary Requirements

All vegetarian, vegan meals and other special diets will be catered for; we will require notification 7 days before the event of any special requirements.

Deposits & Final Numbers

10 – 15 People £125 15 – 25 People £225 26 – 50 People £275 51 + People £375

Deposits are non-refundable. Bookings cannot be accepted without a deposit. Final numbers and seating plans are due 7 days prior to the event.

Payments Balance

The Balance for the meals is due 7 days prior to the event. The balance of monies will be based on your confirmed numbers given 7 days prior to the event.

Any cancellations less than 5 days prior to the event will not be refunded.

Disco

Discos are included if your party is 45 people or more. We will also include a disco for you if the numbers of individual parties add up to and exceed 45 people. We are unable to guarantee this. If your numbers are less than 45 but you would like to guarantee a disco for your evening the cost is £200.00

Gifts

Christmas Crackers are included for all Christmas Parties

Accommodation Rates

Sun to Thu Standard Room £29.50 per person, Room Only

Sun to Thu Sea View Room £34.50 per person, Room Only

Fri & Sat Standard Room £34.50 per person, Room Only

Fri & Sat Sea View Room £39.50 per person, Room Only

Full English Breakfast available at a special price of £9.50 per person, only available at time of booking.

TO BOOK CALL – CHARLES LARGE – ANTHONY REW – KERRY LINDSAY

TELEPHONE 01803 299666