

ENJOY THE PANORAMIC MAJESTY OF OUR WATER FRONT LOCATION



CHRISTMAS AND NEW YEAR PROGRAMME



*Livermead
Cliff*

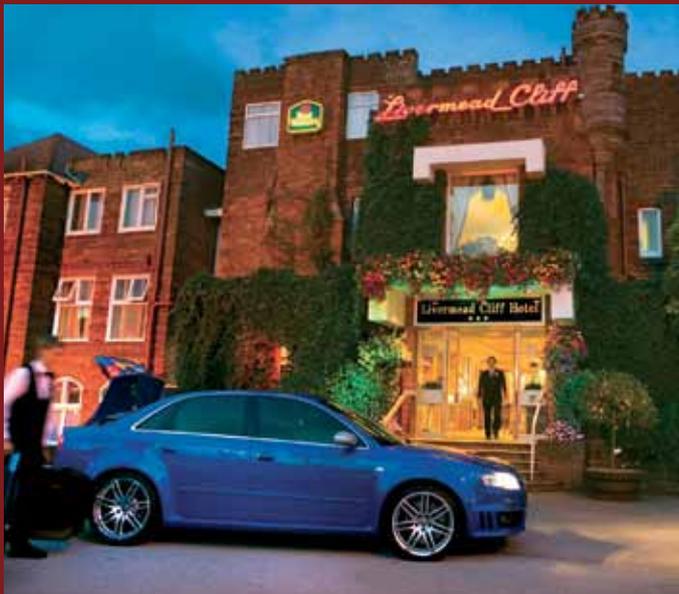




For those who enjoy the simple pleasures of life, BEST WESTERN Livermead Cliff provides a homely welcome with a warm and friendly atmosphere.

The sincerity and warmth of welcome from the staff will assure you that this will be a truly memorable holiday season.

This unique Torquay Sea Front position offers you a very special stay; from the moment you arrive you will be enchanted by the stunning panoramic sea views that grace the lounge and bar across hotel garden to the Harbour.



MAKING YOUR STAY MAGICAL

- ❖ Flexible holiday packages to suit your requirements
- ❖ A 3 Star BEST WESTERN Hotel & Restaurant in an unrivalled position
- ❖ Stunning Sea View Lounge and Bar overlooking Torbay
- ❖ Entertainment for all ages
- ❖ All guests are welcome to use the facilities provided by our Sister Hotels The Corbyn Head and Livermead House Hotel which are only a short distance away.
- ❖ Morning, afternoon and evening programme
- ❖ Superb cuisine to cater for all tastes
- ❖ Ample free car parking available for all our guests
- ❖ Lift to all floors

Welcome to BEST WESTERN Livermead Cliff Hotel

Why not enjoy those winter charms of Torquay at Christmas. Take in the bracing air, wander the boutiques or quietly while away the hours, admiring the twinkling lights of Torbay from the comfort of your lounge sofa.



With quality cuisine, fine wines and the comfort of well appointed bedrooms those comforts are assured.



Oh Christmas Tree, Oh Christmas Tree

IT'S TIME TO ENJOY OUR CHRISTMAS TEA!

Delicately cut finger sandwiches, home baked scones and those very special iced fancies to tempt even the most ardent weight watcher.

Experience for yourself those lovely charms, that uniquely traditional character which sets the tone of your holiday to come. That cheery smile from a caring team who quietly, professionally attend to your wishes ensuring that this will be a truly memorable stay.



Twas the night before
Christmas and all
round the house...

CHRISTMAS EVE

- 24TH DEC

A welcome to you, one and all this yuletide. Indulge your taste buds, drink and be merry!

You are welcomed in true style with a champagne Cocktail Reception hosted by Mrs Sylvia Rew and her Management team prior to your evening dinner.



We Three Kings of Orient Are

CHRISTMAS DAY

- 25TH DEC



Bearing Gifts - Santa comes in style!!

Today, after a leisurely breakfast, be prepared with your camera at the ready for his spectacular arrival with gifts for all. A fitting way to herald in the highlight of your Christmas holiday.

And then to dine from the culinary delights that this yuletide banquet has to offer. Seven courses of the finest local produce freshly prepared and cooked to perfection, a regal feast by any standard.





Good King Wenceslas last looked out on the Feast of Stephen

And to your seven course celebratory Christmas Day
luncheon - fit for even the Good King himself

SAMPLE CHRISTMAS DAY LUNCH MENU

Smoked Salmon, Crab and Prawn Tian

With Avocado Puree, Dressed Baby Leaves

Smooth Duck Liver Parfait

With Plum Chutney and Toasted Brioche

Crown of Melon

Galia Melon Crown with Raspberry Sorbet and Kiwi Fruit Coulis

Smoked Suprême of Chicken

Smoked Suprême of Chicken with a Roasted Hazelnut Vinaigrette

Devon Blue Cheese and Red Onion Tart

Devon Blue Cheese and Red Onion Tart with a Balsamic Dressed Salad

Lamb Broth

Clear Lamb Broth with White Wine, Potato and Pearl Barley

Soup of Asparagus

A Fine Soup of Asparagus in a Vegetable Stock with Fresh Tarragon
Finished with Devonshire Double Cream

Poached Brixham Plaice

Poached Paupiette of Brixham Plaice with a White Wine,
Mushroom And Parsley Sauce

Sorbet

Refreshing Champagne Water Ice

Monkfish Tail

Sauté of Monkfish Tail Fillets with a White Wine, Tomato,
Pepper and Basil Sauce

Roast Turkey

The Traditional Season's Roast Turkey with Chestnut Stuffing, Bacon and
Chipolata Roll, Cranberry Sauce, Roast Gravy and Watercress

Sirloin Steak

Pan Fried Sirloin Steak with a Rich Red Wine Sauce

Courgette

Cheese Glazed Stuffed Courgette

Selection of Chef's Salads

Choice of Beef, Ham, Chicken, Cheddar or Quiche

Served With A Selection of Vegetables and Potatoes

Homemade Christmas Pudding with Brandy Sauce

Peach and Raspberry Crumble Tart with Whipped Cream

Chocolate Cup with White Chocolate Mousse Ginger Crush Coulis

Lemon Cream Pie

Festive Berry Arctic Roll with Strawberry Sauce

Mince Pies

Fresh Fruit Salad

Various Ice Creams and Sorbets

Filtered Coffee and Petit Fours

Come landlord, fill
the flowing bowl
'til it doth run over

BOXING DAY

- 26TH DEC

Boxing Day brings yet more fine dining with a sumptuous Grand Buffet this evening. However, with a lighter lunch, a stroll along the prom and yet another traditional tea. It really is a very special way to say...



“We wish you a Merry Christmas”



The Holly and the Ivy- when they are both full grown...

27TH DEC

Of all the breaks that you could have, this one will stand alone! Relaxation, excellent food and convivial company, all help to make this a holiday worth waiting for. Make the most of this, the last but very special day.



Silent Night, Holy Night

But not all is still as our farewell festivities will bring this magnificent holiday to a very special finish.

On behalf of Mrs Sylvia Rew, her Management and Staff, may we... 'Wish you a Merry Christmas and a Happy New Year'

Twixmas at The Cliff

TWIXMAS 27TH - 29TH DECEMBER

Of holidays and special things. This wonderful time extends for all your Christmas stay.

For some can't get enough of a good thing, the New Years calls and with this in mind our Twixmas package is there to help enjoy a longer stay. Excellent food, caring service and a wonderful programme of Entertainment all go to make this a superb way to make more of either your Christmas, New Year or both Holidays.



We Wish You a Happy New Year

- 30TH DEC

Now comes a very special time of New Year plans and Auld Lang Syne.

Once again we start with a traditional tea prior to your Champagne Cocktail reception and serenaded candlelit dinner.

Enjoy the nostalgia of the heady romantic evenings of the Ritz and Irving Berlin for "I'm putting on my top hat, Tyin' up my white tie and brushin off my tails."



New Years Eve

- 31ST DEC

A magically exciting day, a heady mixture of relaxation and anticipation of that glorious seven course Banquet and Ball. So remember that "I'm dudin' up my shirt front, puttin in my shirt studs and polishin' my nails"

And this magical evening unfolds and those wonderful dresses caress the stairs as you stroll down towards the bar for the aperitif.

So welcome in the New Year.





From the finest aberdeen angus to the rich taste of your haggis served with neeps and tatties this truly is a New Year celebration.



NEW YEARS EVE BANQUET

Crab Mousse

Brixham Crab Mousse with Lump Fish Caviar Prawns and Crab on a Croute with Yoghurt, Lemon and Dill Sauce

Galia Melon

Raspberry Sorbet and Kiwi Fruit Coulis

Smoked Turkey and Apricot Terrine

Smoked Turkey and Apricot Terrine with Chablis Sauce

Home Cured Salmon Gravalax

Beetroot and Horseradish Salad

Devon Blue Cheese and Red Onion Tartlet

Warm Devon Blue Cheese and Red Onion Tartlet with Plum Chutney

Beef Broth

Clear Beef Broth with Red Wine, Mushrooms and Tarragon

Soup of Tomato and Basil

A Rich Soup of Fresh Tomatoes and Basil in a Vegetable Stock with Devonshire Double Cream

Garpacho

A Cold Soup of Tomato, Pepper, Cucumber and Onion with Olive Oil and Herbs

Poached Fillet of Sole

Poached Fillet of Brixham Lemon Sole with a White Wine, Mushroom and Parsley Sauce

Sorbet

Refreshing Mango Water Ice with Pomegranate Pearls and Sparkling Wine

Dèlice of Salmon

Wine Baked Dèlice of Salmon with a White Wine and Grape Cream Sauce

Roast Fillet of English Beef

Herb Roast Fillet of English Beef, Wrapped With Bread, Egg and Veal Mouseline with a Rich Red Wine Sauce, Enhanced with Peppercorns, Redcurrant Jelly and Devonshire Double Cream

Suprême of Chicken

Poached Stuffed Suprême of Chicken with a White Wine, Tarragon and Wild Mushroom Sauce

Aubergine

Cheese Glazed Stuffed Aubergine with Tomato and Peppers

Baked Field Mushrooms

Baked Field Mushrooms with Tomato and Smoked Cheese with Salad

Selection of Chef's Salads

Cold Buffet, Choice of Ham, Beef, Chicken or Cheddar Cheese, Served With A Selection of Vegetables and Potatoes

Hot Dessert of The Day

Cranberry and Orange Pancakes

Madeira and Clementine Trifle

White Chocolate Truffle Gateau

Cappuccino Royale

Raspberry Cream Parfait

Fresh Fruit Salad

Various Ice Creams and Sorbets

A Plate of Cheese and Biscuits

A Plate of Fresh Seasonal Fruit

Fresh Filter Coffee and Petit Fours

Served at your table in the restaurant

We wish you a Happy New Year

- 1ST JAN

Now comes a slower pace and yet, even now, that wonderful party continues of fine dining and good company.

This, your last night is as special as the first, so finish the holiday as you began - in Fred Astaire and Ginger Rogers style... "I'll be there puttin' down my top hat, mussin' up my white tie, dancin' in my tails"



A Fond Farewell

- 2ND JAN



Thank you for staying with us at BEST WESTERN
Livermead Cliff Hotel.

On behalf of Mrs Sylvia Rew, her management and staff
may we wish you a happy and prosperous New Year.

OUR SISTER HOTELS

Corbyn Head
Hotel ***



01803 213611 SEAFRONT • TORQUAY • TQ2 6RH



www.corbynhead.com • info@corbynhead.com

The
Livermead
HOUSE ***



01803 294361/3 SEAFRONT • TORQUAY • TQ2 6QJ



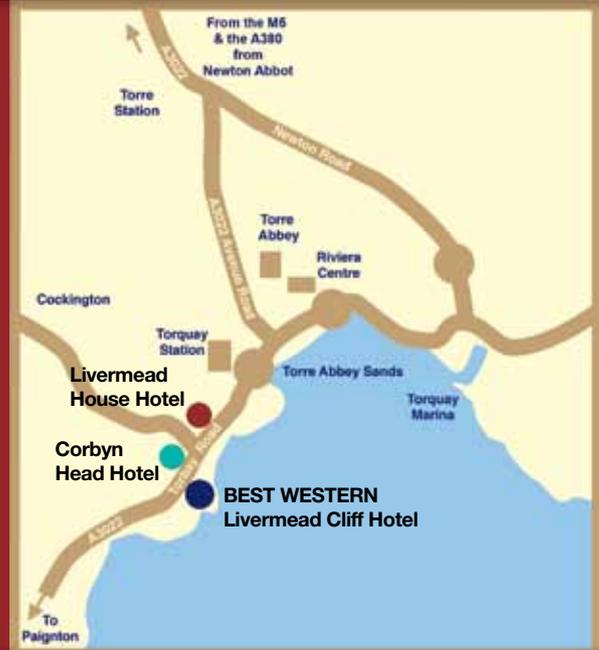
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