



Congratulations to you both on your fantastic news and thank you considering the Livermead Cliff Hotel as the venue for your special day. We hope you will find the information provided within this menu pack both useful and informative, during what we are sure will be an exciting time for you both. Here at the Livermead Cliff Hotel we passionately believe that your wedding day should be a wonderful, special day to be remembered. We pride ourselves on ensuring that the day runs seamlessly so that everything just happens on your dream day just as you have imagined it.

If you have a specific date in mind, or are not as yet decided, we urge you to check the potential availability sooner rather than later to avoid any disappointment. We would also be delighted to book an initial appointment to view the hotels facilities and run through any potential ideas, thoughts and costings you may have in mind.

Please contact us to make an appointment with one of our highly experienced team to look though availability and your ideas, or to simply ask some of the multitude of questions you will undoubtedly have with regards to your big day.

We look forward to hearing from you and to sharing your special day with you both.

All Inclusive Wedding Package

2024

£4350

Included Within Your Package

Wedding Breakfast (for 50 Guests)

£82.00 per person thereafter

Wedding Coordinator

Master of Ceremonies

Arrival Drinks Reception

3 Course Wedding Breakfast
(with Tea / Coffee and Chocolates)

2 glasses of House Wine with the meal

Sparkling Wine for the Toasts

Cake Stand and Knife

Table Linen
(White or Ivory)

Evening Buffet (for 50 Guests)
(Pizza and Potato Wedges)

Late Bar till Midnight

Bridal Suite for the Wedding Night

Guaranteed to be the only Wedding on your special day

Wedding Package Menu Options

Please select One Dish for each course (Excluding Vegetarian Options) Should you wish to offer your guests a choice please be advised that we would require a pre-order by table in advance.

STARTERS

Roasted Tomato and Bell Pepper Soup (v)

White Onion Soup and Potato Soup (v)

Cream of Leek and Potato (v)

Ham Hock and Baby Leek Terrine, Tomato and Fennel Chutney

Chicken Liver and Smoked Pancetta Pate, Red Onion Relish,
Toasted Brioche

Fan of Honeydew Melon with Wild Berry Compote and Fruit
Coulis (v)

Feta Cheese, Apricot and Pickled Cucumber Salad,
Sour Dough Bruschetta (v)

MAIN COURSE

Pan Fried Breast of Chicken, Brandy and Wild Mushroom
Cream

Loin of Pork Steak, Bramley Apple and Brie Glaze,
Somerset Cider Sauce

Roast Breast of Turkey, Bacon, and Chipolata Roll,
Cranberry Stuffing, Gravy

Confit Duck Leg, Roasted Squash, Shiraz and Tangerine
Syrup

VEGETARIAN OPTIONS

(One selection)

Roasted Butternut Squash, “Welsh Rarebit,” Balsamic
Glazed Vine Tomatoes

“Linguini,” Wild Mushroom and Roasted Aubergine,
Shaved Parmesan

Baked “Capricorn” Cheese, Petit Ratatouille “En Croute”

Sweet Potato and Feta Cheese Strudel
Tomato and Basil Sauce

Char-Grilled Halloumi
Roasted Vegetables and Herb Oil

Goats Cheese Wellington, Tomato Coulis

Vegan

Stuffed Peppers, Sauté Spinach, Tomato Coulis

Tofu, Rice Noodles, Soya Sauce

Potato Gnocchi, Roast Pepper and Red Onion Dressing

DESSERTS

Cappuccino “Crème Brûlée,” Homemade Hazelnut
Shortbread

Baked Lemon and Blueberry Cheesecake, Tangerine and
Honey “Chantilly”

Fresh Fruit Salad with Clotted Cream

“Profiteroles,” Warm Chocolate Sauce

Baked Apple “Strudel,” Cinnamon Anglaise

SELF SELECTION MENUS

As well as the previous menu package there is also the option of creating your own bespoke package by selecting dishes for each course, with fresh filter coffee with chocolates, from the following selections. Should there be any other items that you may like, but which are not included below, please feel free to discuss alternative options to suit your specific requirements.

Most dishes can be adjusted to be Gluten Free and / or Dairy Free, please enquire for full details when arranging your function.

CANAPES & NIBBLES

Individual Mouth Watering Home Made Canapés

2 per person £6.50, 3 per person £9.50,

4 per person £10.50

Roast Beef and Horseradish,

Grilled Halloumi with Lime Pickle,

“Tartare” of Salmon,

Anchovy and Mozzarella “Bruschetta,”

Quail Egg and Hummus,

Pulled Pork “Slider,”

Chicken Liver Parfait Onion Marmalade,

Cornish Brie and Pesto on Sour Dough

Nibbles

Choice of 3 £4.00, Choice of 4 £4.50, Choice of 5 £4.75

Crisps, Olives, Peanuts, Twiglets, Grissini, Cheese &

Pineapple (£2.30 supplement)

SOUP, SORBETS AND STARTERS

Cream of Leek and Potato (v) £8.00

Butternut Squash and Rosemary Soup (v) £8.00

Roasted Tomato and Bell Pepper Soup (v) £8.00

White Onion Soup and Potato Soup (v) £8.00

Broccoli and Blue Cheese Soup (v) £9.20

Wild Mushroom and Tarragon Soup (v) £8.30

“Brixham Crab” Bisque £12.00

Raspberry Sorbet (v) £6.00

Lemon Sorbet (v) £6.00

Champagne Sorbet (v) £6.00

(The above soups and Sorbets are available as an intermediate course at £1.00 reduction on the above prices)

Ham Hock and Baby Leek Terrine, Tomato and Fennel
Chutney £10.30

Chicken Liver and Smoked Pancetta Pate, Red Onion
Relish, Toasted Brioche £10.30

Fan of Honeydew Melon with Wild Berry Compote and Fruit
Coulis (v) £8.95

Feta Cheese, Apricot and Pickled Cucumber Salad, Sour Dough
Bruschetta £9.90

“Gravadlax,” Home Cured Salmon, Pickled Baby Beets,
Dill Vinaigrette £12.45

Poached Salmon, Pea Shoot and Grapefruit Salad,
Saffron Mayonnaise £13.00

“Classic” Royal Greenland Prawn Cocktail £12.50

“Thai Style Chicken” with Pineapple and Toasted
Cashews, Avocado and Banana Shallot Salsa £11.00

Trio of Seasonal Melon, “Sambuca” Strawberries £12.00

Salmon and Smoked Haddock Fishcake, Sweet Chilli and
Ginger Syrup £14.00

Goats Cheese and Spiced Apple Chutney, Filo Pastry
Bake £11.00

Main Course

Pan Fried Breast of Chicken, Brandy, and Wild
Mushroom Cream £22.00

Loin of Pork Steak, Bramley Apple and Brie Glaze,
Somerset Cider Sauce £20.80

Roast Breast of Turkey, Bacon, and Chipolata Roll,
Cranberry Stuffing, Gravy £21.00

Confit Duck Leg, Roasted Squash, Red Wine and Cherry
Sauce £23.00

Slow Cooked Top Side of British Beef, Yorkshire Pudding,
Red Wine Gravy £27.00

Pan Fried Salmon Fillet, Baby Leek and Pancetta Ragout £25.00

Fillet of Sea Bass, "Brixham Crab" and Tarragon
"Arancini" £26.80

Supreme of Chicken, Smoked Bacon Mash, Creamed
Spinach £24.00

Pan Fried Rib Eye of Beef, Red Wine Sauce, Asparagus
Spears £35.00

Breaded "Escalope" of Pork, Mashed Potato, Red Wine
Jus £27.00

Fillet of Gilt-Head Sea Bream, Herb Creamed Potato,
Glazed Carrot, Dill Cream £26.00

Paprika Dusted Skate Wing, Capers and Pepper Salsa £27.80

All Main Courses are Served, with Seasonal Vegetables
and Potatoes

DESSERTS

Raspberry and Mango "Roulade," Passion Fruit Puree
£9.90

Cappuccino "Crème Brûlée," Homemade Hazelnut
Shortbread £8.50

Baked Lemon and Blueberry Cheesecake, Tangerine and
Honey "Chantilly" £9.00

Fresh Fruit Salad with Clotted Cream £8.75

"Profiteroles," Hot Chocolate Sauce £9.00

Sticky Toffee Pudding, Toffee Sauce £9.60

Baked Apple "Strudel," Cinnamon Anglaise £10.00

Chocolate Truffle, Clotted Cream and Vanilla Pod Ice
Cream £11.00

Tonka Bean Panna Cotta, Berry Compote £9.50

Classic Tiramisu £9.20

Chocolate Brownie, Chocolate Sauce, Clotted Cream
£9.45

Banoffee Pie, Clotted Cream £9.25

BUFFET MENUS

BUFFET MENU 1

Selection of Hand Cut Sandwiches
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple
and Carrot)
Homemade Pizza
(Cheese and Tomato, Ham and Mushroom)
Homemade Sausage Rolls
Breaded Chicken Goujons
Homemade Quiche
(Cheddar and Red Onion, Ham and Leek)
Vegetable Kebabs
Potato Wedges
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)
Mixed Salad Leaves & Coleslaw
£22.50 per person

BUFFET MENU 2

Selection of Hand Cut Sandwiches
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple
and Carrot)
Homemade "Scotch Eggs"
Homemade Quiche
(Cheese and Red Onion, Ham and Mushroom)
B-B-Q Pulled Pork "Sliders"
Breaded Chicken Goujons
Breaded Scampi
Chicken and Ham Vol-Au-Vents
Prawn Marie Rose Vol-Au-Vents
Char Grilled Vegetable and Fruit Kebabs
Potato Wedges
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)
Mixed Salad Leaves & Coleslaw
£28.00 per person

HOT BUFFET MENU

(Please choose 2 of the following options)

“Thai Green Curry,” Sticky Coconut Rice

“Beef Bourguignon,” Panache of Vegetables, New Potatoes

Pulled Pork, B-B-Q Beans

Lamb “Koftas,” Moroccan Couscous

“Thai Style Vegetable Curry,” Courgette, Aubergine and Sweet Potato, Sticky Coconut Rice

“Stroganoff,” Mushroom, Pepper, Onion, Gherkins and Pilau Rice

(Please choose 2 of the following dessert options)

Raspberry and Mango “Roulade,” Passionfruit Puree

Cappuccino “Crème Brûlée,” Homemade Hazelnut Shortbread

Baked Lemon and Blueberry Cheesecake, Tangerine and Honey “Chantilly”

Fresh Fruit Salad with Clotted Cream

“Profiteroles,” Warm Chocolate Sauce

Sticky Toffee Pudding, Toffee Sauce

Baked Apple “Strudel,” Cinnamon Anglaise

Fresh Filter Coffee with Homemade Chocolates

£31.50 per person

DECORATED CARVED BUFFET

MENU

Choice of Homemade Soup
Or
Seasonal Melon with "Sambuca Strawberries"

Carved Roast Sirloin of Devon Beef

Honey Glazed Ham

Devonshire Roast Chicken Breast

Decorated Poached Salmon

Selection of Various Homemade Savoury Flans

A Variety of Dressed Salads
(New Potato and Red Onion, Coleslaw, Niçoise, Fennel
and Pickled Cucumber, Tomato, Mozzarella and Fresh
Oregano, Seasonal Salad Leaves)
Minted Baby New Potatoes

Raspberry and Fresh Mango Roulade
Passion Fruit Puree

Choux Pastry Swan
Warm Chocolate Sauce

Fresh Filter Coffee with Homemade Chocolates
£47.00 per person

BBQ Menu 1

Homemade British Beef Burger, Caramelised Onion

Pork and Leek Sausages

Chicken and Sweet Red Pepper Kebabs

Char-Grilled Whole Sweetcorn

Market Fresh Vegetable Brochette

Served with New Potato and Red Onion Salad, Coleslaw,
Tomato and Cucumber, "Peperonata," Baked Jacket
Potato, Seasonal Salad Leaves

£33.00 per person

BBQ Menu 2

Pulled Pork on Sour Dough

Char-Grilled Marinated Chicken Breast with Lemon,
Honey and Thyme

Homemade Minted Lamb Kofta

Tuna Steak Brochette with Fresh Lime Chilli and Pineapple

Mushroom, Bell Pepper, Banana Shallot and Sweet Chilli
Relish

Served with New Potato and Red Onion Salad, Coleslaw,
Tomato and Cucumber, "Peperonata," Baked Jacket
Potato, Seasonal Salad Leaves

£37.00 per person

WEDDING RECEPTION DRINKS

SUMMER PUNCH *	£7.50
BUCKS FIZZ *	£5.80
KIR ROYALE	£8.50
SPARKLING WINE *	£6.00
PINK SPARKLING WINE	£7.50
HOUSE CHAMPAGNE	£9.00
VEUVE CLIQUOT	£16.50
CHAMPAGNE COCKTAIL	from £15.00
PIMMS *	£7.50
BELLINI	£9.00
MULLED WINE	£7.50
HOUSE WINE	£6.30 (per 175ml glass)
- PREMIUM SELECTION	£7.00 (per 175ml glass)
SHERRY	£3.50
NON-ALCOHOLIC PUNCH	£5.75

If there are any other drinks that you would like, we will be pleased to assist you in any way possible.

Fruit Juice will be available as an alternative for Children and non-drinkers.

*Available as options within the Inclusive Wedding Package Drinks Reception

Your Wedding Checklist

- Set the Date & decide on your Budget.
Ceremony & Registrar - book as soon as you have a date in mind to avoid disappointment. For the Ceremony to be held at the Hotel a one of fee of £470.00 would be applicable.
- Write a Guest List - this gives you a better idea of the size of the venue you will need.
- Choose your Venue - remember to book early especially if you are planning on a summer wedding.
- Theme - deciding on colours this early will help when matching everything.
- Invitations - normally these are best sent 6 months in advance, however if your wedding is a long way off, perhaps send a save the date card first, and remember to include and RSVP date.
- Menu - If you are having a choice menu then maybe include this with the invitation so that your guests can make their selection, including any dietary requirements they may have.
- Wedding Present List - If you have registered your list, or if you prefer your guests to give you money as a gift, then remember to include this detail on your invitations.
- Wedding Dress - make sure you order your Dress in plenty of time, normally at least 4 months in advance, always allowing time for any alterations that may be needed.
- Bridesmaid Dresses - if buying your dresses order them around the same time frame as your dress, or if you are having them made always remember when you give the seamstress the material and instructions, allowing plenty of time for fittings.
- Groom & Best Man Suits.
- Photographer - always book early as soon as you have a set date, especially if booking during the peak season.
- Flowers - book an appointment with your chosen florist to discuss your needs.
- Car Hire - Bride, Groom & Best Man, Bridesmaids, to and from the ceremony.

- Wedding Cake - when ordering your cake ask if your preferred cake maker can also deliver the cake to the Wedding Breakfast venue.
- Entertainment - for the evening reception.
- Rings - if you are having your rings engraved with your special date or personal message on this can take a few weeks.
- Gifts - make a list of the gifts and who they are for Bridesmaids, Best Man, Mum's etc.
- Ceremony Music - Religious music is not allowed for a civil ceremony, choose Pre Ceremony, Entrance, Signing of the Register and Exit music, and remember to label them clearly.
- Order of Service & Readings - most civil ceremonies do not have an order of service, however that is up to the individual. You may also wish a member of your family or special friend to make a reading of your choice, or theirs, on your special day.
- Hair & Make Up - discuss in detail your requirements, with your Hairdresser and remember to have a trial with any flowers, tiaras, veil etc.
- Table Decorations - Table confetti, personalised Wedding Favours, Candles, Balloon Clusters, personalised Serviettes, etc...
- Table Plan & Place Cards - when you have received all your replies you can then prepare all your place cards & table plan.
- Honeymoon - once you have chosen your destination and booked your honeymoon, check your passports are in date if travelling abroad, and order you foreign exchange.

These are just guidelines for you to help plan your special day, you may not require all of them or you may wish to add to them. With many years of experience our Wedding Co-Ordinators are always there to advise you.

We can arrange everything from your arrival car through to your bridal suite. From the Wedding Breakfast & The Toast to the Evening Reception we will make sure we provide the perfect dining experience for you and your guests. At the Livermead Cliff Hotel we make your day so special that you will remember it for all the right reasons.