



The  
Cliff

Hotel & Spa

## WEDDING FOOD & DRINK 2024

# Canapés

An ideal accompaniment to go with your drinks reception, we have a great selection of delicious canapés to choose from.

**3 Choices - £7.00 per person    5 Choices - £9.50 per person**

## Meat Choices

- Filo Basket with Duck, Hoi Sin and Toasted Sesame Seeds
- Mini Cheeseburger
- Roast Beef wrapped in Yorkshire Pudding with Horseradish Sauce
- BBQ Pulled Pork Bon Bons
- Chinese Five Spice Duck Croquet
- Toad in the Hole

## Fish Choices

- Smoked Salmon on a Pancake with Lemon Crème Fraiche & Dill
- Smoked Haddock Tart
- Thai Fishcake Bon Bons with Mint Yoghurt Dip
- Chilli & Lime Prawn Skewer
- Mini Cone of Fish and Chips



### Vegetarian Choices

- Bruschetta of Mediterranean Vegetables, Olive and Hummus
- Creamed Leek & Gruyere Cheese Tartlet with Toasted Thyme
- Red Onion Marmalade and Cheddar Tartlet
- Wild Mushroom Arancini
- Brochette of Mozzarella, Cherry Tomato and Basil

### Milkshake & Cookies

A great treat for children attending your wedding!

We offer a Milkshake and Cookie station at your drinks reception so that your younger guests can help themselves.

**£4.00 per person**

*(set-up pictured below is £40 minimum spend)*





# Drinks Reception

Choose from a great selection of drinks to welcome your guests

**From £4.20 per person**

- Sparkling Wine
- Bucks Fizz
- Bottled Beer
- Sparkling Pink Moscato
- Prosecco
- Pimms and Lemonade
- Mulled Wine
- Mulled Cider

## **Pimp Your Prosecco!**

Top up your glasses with a selection of delicious Purees, Cordials, Fruit Juices and Fresh Fruit at our Pimp your Prosecco station!

**£8.20 per person**

(Please enquire for details)

## **Arrival Cocktail**

- Elderflower and Cucumber Collins
- Mojito - Original, Passionfruit or Raspberry
- Kir Royale
- Bellini
- Signature Cocktail - You choose the name!  
(please enquire for details)



# Wine & Toasts

During your Wedding Breakfast why not offer your guests a glass or two of wine to enjoy with the meal.

We have a small selection of event house wines included in the packages we offer. These can also be built into your own bespoke package.

These include:

- Merlot
- Malbec
- Shiraz
- Sauvignon Blanc
- Pinot Grigio
- Chardonnay
- White Zinfandel



For a toasting drink for the speeches you can choose:

- Sparkling Wine
  - Prosecco
- Pink Moscato
- Champagne

**From £4.20 per person**

# The Wedding Breakfast

Our flexible Wedding Breakfast menus offer plenty of choice for all your guests.

So long as we are given advance warning, we are also happy to cater for any dietary requirement your guests may have. Should this be the case, please speak to your wedding coordinator to discuss the options available.

## Option 1

No pre-order necessary

Choose 1 Starter

1 Main Course

Either 1 individual Dessert **or** the Assiette of Desserts

**£44.00 per person**



## Option 2

Offer your guests a menu in the invitations and gather a pre order. Choose up to **3** options from each course

**or** the Assiette plus one other Dessert

**£46.00 per person**

### Starters

- (V) Plum Tomato & Roasted Red Pepper Soup with Chive Croutons
  - (V) Leek & Potato Soup topped with Welsh Rarebit
  - (V) Vegetable Cawl with Cheese and a Crusty Bread Roll
  - Crispy Filo Basket with Shredded Duck, Hoi Sin Sauce & Toasted Sesame Seeds
- Thai Fish Bon Bons with Mint Yoghurt Dip or Sweet Chili Sauce
- Chicken Liver Pate infused with Brandy and Thyme served with Red Onion Marmalade and a Bacon Crisp
  - (V) Garlic Mushrooms in a Creamy Chardonnay Sauce served on a Crostini
- Smoked Salmon Roulade on a bed of Lime & Dill marinated Prawns
  - (V) Creamed Leek & Snowdonia Cheddar Tartlet with Toasted Pine Nuts and Thyme





### **Main Course**

- Roast Beef with Roast Potatoes, Yorkshire Pudding, Parsnip Crisps, Rich Gravy and Seasonal Vegetables
- Roast Turkey, Sage & Onion Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Gravy
- Roast Leg of Lamb with Maple Roast Parsnip, Rissole Potatoes and a Rosemary Red Wine Reduction
- Braised Lamb, Roasted Root Vegetables, lightly Minted Mash with a Rosemary, Redcurrant & Garlic Jus
  - Slow Cooked Brisket of Beef, Peppercorn Sauce and Sauté Potatoes
- Lemon Zest, Pesto, Crusted Salmon served with Mediterranean Roasted Vegetables and Sautéed Potatoes
- Pan-Fried Sea Bass, Samphire, Sun-Blushed Tomatoes, Sautéed Potatoes served with a Garlic Aioli
  - Supreme of Chicken on Champ Potato with a Tarragon Chestnut Mushroom Sauce served with Garden Greens
- Maple Black Pepper Chicken, Sautéed Potatoes with Honey & Thyme Roasted Chantenay Carrots served with a Maple & Black Pepper Sauce
  - (V) Wild Mushroom, Leek and Stilton Wellington served with a Tarragon Sauce
    - (VG) Mediterranean Vegetable Gnocchi
    - (VG) Roasted Butternut Squash with Ratatouille



### **Dessert**

- Lemon Tart served with Crushed Raspberries
  - Eton Mess with Strawberries & Raspberries topped with Chewy Meringue & a White Chocolate Straw
  - Profiteroles served with Chocolate Sauce
  - Chocolate Brownie with White Chocolate Chunks served with a whipped Baileys Cream
  - Deep Filled Vanilla Cheesecake with a Hazelnut Praline
- (Hot Dessert options available upon request)

### **Assiette of Desserts**

Choose three from the below list:

- |                                       |                          |
|---------------------------------------|--------------------------|
| - Lemon Tart with crushed Raspberries | - Lemon Meringue Tart    |
| - Chocolate Profiterole               | - Dark Chocolate Brownie |
| - Dark Chocolate Mousse               |                          |
| - White Chocolate Mousse              |                          |
| - Lemon Posset                        |                          |
| - Sherry Trifle                       |                          |
| - Vanilla or Lemon Cheesecake         |                          |
| - Strawberry Pavlova                  |                          |
| - Apple Crumble Tart                  |                          |



# Evening Food

## Finger Buffet - Grazing Table

Selection of Sandwiches

(Ham & Mustard, (V) Cheese & Pickle, Tuna Mayo, Beef & Horseradish, (V) Egg & Cress)

(V) Selection of Mini Veggie Quiches

(Roasted Pepper & Tomato, Cheese & Leek, Goat's Cheese & Red Onion)

Selection of Vol au Vents:

((V) Mushrooms, Prawn, Ham)

(V) Homemade Potato Wedges with Mayonnaise

Plaice Goujons with Tartare Sauce

Chicken Goujons with Barbecue Sauce

Chicken Drumsticks

Duck Spring Rolls

(V) Vegetable Spring Rolls

(V) Mini Vegetable Samosas

Onion Bhajis

Cocktail Sausages

Mini Pies

Scotch Eggs

Sausage Rolls

(V) Crisps & Nachos

(V) Hummus served with Crudités

5 items - **£16.50** per person, 7 items - **£18.50** per person

10 items - **£20.50** per person

### **Fish & Chips**

Served with, Mushy Peas, Tartare Sauce and a Lemon Wedge  
**£16.50 per person**

### **Basic Hog Roast or Pulled Pork Bun**

Choose either Sliced Pork from the outdoor hog roaster or Pulled Pork, slow roasted in our kitchen. (Guest Number & Weather Dependant)

Served in a Floured Bap with Stuffing, Apple Sauce, BBQ Sauce and  
Potato Wedges

**£16.50 per person**

### **Pizza**

Pick 4; whether you want a simple Margherita, a Mixed Vegetable, Hawaiian, BBQ Chicken or any other Pizza toppings, the choice is yours.

**£17.50 per person**

### **Hot Food Buffet**

Whether you fancy a Curry Banquet or a Mexican Feast, our hot buffets are available in the evening, offering your guests a more substantial meal.

### **Deli Table**

A selection of Cheeses (Brie, Stilton and Mature Cheddar), Biscuits, Chutneys and Grapes. A selection of Cured Meats (Salami, Pepperoni, Pastrami), a selection of Breads, Olives, Sundried Tomatoes and Mozzarella.

**£20.95 per person**

### **Full Hog Roast or Pulled Pork**

Sliced Pork from the outdoor hog roaster or Pulled Pork, slow roasted in our kitchen.  
(Guest Number & Weather Dependant)

Served in a Floured Bap with Stuffing, Apple Sauce, BBQ Sauce and a selection of 5  
of the following sides:

- Potato Wedges
- Hot New Potatoes
- Potato Salad
- Coleslaw
- Garden Salad
- Tomato, Onion and Basil Salad
- Pasta Salad
- Couscous Salad
- Rice Salad
- Waldorf Salad

**£22.00 per person**

### **Carved Meat Buffet**

A selection of Cold Meats (Beef, Ham & Turkey) a selection of Quiches (including vegetarian option) plus a selection of 5 of the above sides.

**£24.00 per person**

### **Build your own Barbecue**

If you would like to have a Barbecue for your wedding evening party then please ask  
for our additional 'Build your own Barbecue' Menu

(Guest Number & Weather Dependant)

**£25.00 per person**



### **Paella**

Here at The Cliff Hotel & Spa we want you to make the most of our beautiful coastal setting and what better way than Paella out on the terrace! Featuring a large traditional Paella pan this food option is a show stopper for your wedding reception.

(Guest Number & Weather Dependant)

#### **Includes:**

a Green Leaf Salad & Crusty Focaccia

**50 to 79 Guest Numbers Choose One Paella Pan from the following:**

**80+ Guest Numbers Choose Two Paella Pans from the following:**

- Traditional: Mixed Seafood (Baby Squid, Calamari, Prawns and Mussels), Garlic Chicken and Chorizo
- Meat: Garlic Chicken & Chorizo
- Mixed Seafood: (Baby Squid, Calamari, Prawns and Mussels)
- (Vg) Mixed Vegetable: Sun-Blushed Tomatoes, Artichokes, Olives & Mixed Peppers

**£25.00 per person**

**Make the dish even more authentic and add  
a glass of Sangria for £6.00 per person**



**Late Night Snacks (served between 9pm and 10:30pm)**

Bacon Rolls & Potato Wedges **£6.50 per person (Served up until 9:30pm)**

Cheese & Biscuits **£5.50 per person (Served up until 10:30pm)**

**Evening Desserts**

Why not offer your guests a deliciously sweet buffet of mini desserts

**Choose a selection of the following:**

- Dark Chocolate Brownies
- Chocolate Profiteroles
- Dark Chocolate Mousse
- White Chocolate Mousse
- Lemon Posset
- Sherry Trifle
- Lemon Tart with crushed Raspberries
- Lemon Meringue Tart
- Apple Crumble Tart
- Vanilla or Lemon Cheesecake
- Strawberry Pavlova

Choose 3 - **£5.75 per person**

Choose 4 - **£6.25 per person**



# Notes



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\*Please note that the prices displayed in this brochure are an average figure.  
Prices vary depending on dates.