

REDCLIFFE HOTEL

PAIGNTON

AA ***

Banqueting & Buffet Information **JANUARY 2018 – DECEMBER 2018**

FUNCTION SUITES

The Hotel is able to offer a variety of function suites, subject to their availability, to suit numbers from 20 to 180.

THE PARIS SINGER ROOM

Our main banqueting suite is suitable for larger parties of up to 180. It is also ideal for Dinner Dances for numbers up to 120, thereby allowing dining and dancing within the same venue. Regrettably only available out of season.

THE BALLROOM

As the name implies, our Ballroom with its sunken dance floor and extensive bar facilities, provides an excellent venue for after dinner dancing, and can be used for a Dinner and Dance for up to 80 people.

It is also a very popular suite in which to hold a Wedding Reception with the gardens and sea frontage providing an attractive backdrop.

As a conference room numbers of 160 can be accommodated theatre style.

ISADORA DUNCAN SUITE

This splendid room with ornate ceiling and sea-view can accommodate private receptions of up to 60 persons and dinner parties for up to 60 persons (subject to time of year).

Also a superb venue for meetings and seminars for up to 50 people.

PRICES

Included in the price per head is the cost of the room and floral arrangements (which remain the property of the hotel). Extras can be organized such as balloons, entertainment & photographer.

All prices include VAT at the current rate.

BOOKINGS

Provisional bookings must be confirmed in writing, stating numbers to be catered for, together with the deposit requested.

The hotel must be advised of final numbers attending a function 48 hours prior to the function.

This number will be the number catered and charged for.

For all enquiries telephone (01803) 526397

PRE-RECEPTION DRINKS

	-	<u>Per Glass</u>
Assorted Sherries – Amontillado or Cream	-	£1.90
Premium Red or White Wine (125ml)	-	£3.00
Sparkling Wine (125ml)	-	£3.95
Kir Royale <i>Crème de Cassis topped with Prosecco</i>	-	£4.95
Bucks Fizz (Sparkling Wine) <i>Sparkling Wine with Orange Juice</i>	-	£3.25
Bucks Fizz (Champagne) <i>Champagne with Orange Juice</i>	-	£5.50
Champagne	-	£7.95
Summer Punch <i>Vodka, Archers, White Wine, Grenadine, Lemonade & Cordial</i>	-	£4.75
Pimms No.1 & Lemonade <i>Served in a tall glass with Orange, Lemon, Cucumber, Cherry & Mint Leaf</i>	-	£3.75
Non-alcoholic Punch <i>Orange Juice, Lemonade, Lime & Blackcurrant Cordial</i>	-	£2.30
Fruit Juice	-	£1.70

Please note that prices may increase following the Budget

CANAPES

3 Choices £4.95

4 Choices £6.50

5 Choices £7.95

Chilli King Prawns

Mini Quiches

Blini topped with Brixham Crab

Creamed Mackerel Pate on a Finger of Melba Toast

Mini Yorkshire Puddings, Roast Beef & Horseradish Sauce

Smoked Salmon & Cream Cheese Roulade

Bruschetta of Brie & Red Onion Chutney

Crostini topped with Goats Cheese & Chutney

BUFFETS

MENU A

Selection of Sandwiches on White & Brown Bread ✓ (1/2 Round per person)
(Cheese & Pickle, Egg Mayonnaise, Ham & Tomato, Tuna Mayonnaise, Rare Beef & Horseradish)

Petit Pastry Crolines

(Mushroom & Ham, Salmon & Cheese)

Hot Chicken Goujons

Seasoned Potato Wedges

Cocktail Sausage Rolls

Warm Pastry Tartlet with Mushroom & Stilton

Assorted Crisps

Served with Mayonnaise, Tomato Salsa, Tomato & BBQ Sauce

£12.75

MENU B

Selection of Sandwiches on White & Brown Bread ✓ (1/2 Round per person)
(Cheese & Pickle, Egg Mayonnaise, Ham & Tomato, Tuna Mayonnaise, Rare Beef & Horseradish)

Petit Pastry Crolines

(Mushroom & Ham, Salmon & Cheese)

Hot Chicken Goujons

Seasoned Potato Wedges

Cocktail Sausage Rolls

Warm Pastry Tartlet with Mushroom & Stilton

Mini Quiche ✓

Deep Fried Scampi

Selection of Canapés –

(Creamed Mackerel Pate on a Finger of Melba Toast & Bruschetta of Brie & Red Onion Chutney)

Assorted Crisps

Served with Mayonnaise, Tomato Salsa, Tomato, Tartare & BBQ Sauce

£15.75

MENU C

Selection of Sandwiches on White & Brown Bread ✓ (1/2 Round per person)
(Cheese & Pickle, Egg Mayonnaise, Ham & Tomato, Tuna Mayonnaise, Rare Beef & Horseradish)

Petit Pastry Crolines

(Mushroom & Ham, Salmon & Cheese)

Cocktail Sausage Rolls

Vegetable Spring Rolls

Mini Quiche ✓

Selection of Canapés

(Smoked Salmon & Cream Cheese Roulade, Chilli King Prawns, Belini topped with Brixham Crab)

Miniature Yorkshire Puddings with Beef & Horseradish Sauce

Deep Fried Scampi

Barbecue Chicken Drumsticks

Seasoned Potato Wedges

Served with Mayonnaise, Tomato Salsa, Tomato, Tartare & BBQ Sauce

£18.75

MENU D

Hot Buffet Choice of Two of the Following

Fisherman's Pie
Cheesy Cottage Pie
Chicken Curry with Rice & Poppadom
Beef in a Rich Red Wine & Paprika Sauce
Pork Sweet & Sour
Coq Au Vin
Sauté of Lamb in a Rich Mint Jus (£1.50 pp Supplement)
Mushroom Stroganoff

Above served with either New Potatoes, Roast Potatoes, Chips or Rice
plus Seasonal Salads or Mixed Vegetables
and Warm Bread Rolls

Mini Chocolate Fresh Cream Eclairs
or Fresh Fruit Skewers

£17.75 per person
(Only £12.95 per person without Dessert)

MENU E

Dressed Cold Poached Salmon
Decorated Meats:
Sugar Baked Ham
Prime Rare Roast Topside of Beef
Roast Devon Turkey
Selection of Vegetarian Quiche

A Selection of Speciality Salads –
*Coleslaw * Nicoise * Potato Salad * Beetroot*
Mayonnaise & Dressings
Warm Bread Rolls

Strawberry Vacherin
(Meringue Nest with Chantilly Cream and topped with Fresh Strawberries)
or Chocolate and Whisky Roulade with Fruits of the Forest Coulis

£22.00 per person
(Only £17.25 per person without Dessert)

Teas/Coffees may be added to these Buffets at an additional cost of £2.00 per person
Sweet alternatives - see later list

Hot 3 Course Menus *from £24.75 per person*

Hot 4 Course Menus *from £29.75 per person*

If you wish to have a choice of options at each course, a full breakdown will need to be provided and stated on place cards provided by yourselves. We also require people's dietary requirements, we can then advise a suitable menu option for them.

Cold Starters

(Maximum of 2 Choices from each course unless agreed with a Manager)

Chicken Liver Parfait served with Red Onion Marmalade & Toasted Brioche	£5.00
Fanned Honeydew Melon with Fresh Raspberries & a Chilled Coulis	£5.00
Chilled Melon Pearls with Fresh Strawberries	£5.00
Melon, Grape, Pineapple & Kiwi Fruit Cocktail laced with Malibu	£5.00
Tropical Fruit Platter with Fresh Mint & a Fruit Coulis	£5.25
A Tian of Galia & Honeydew Melon, filled with Fresh Raspberries & drizzled with Mango Coulis	£5.50
Home-made Pork & Herb Terrine, with a Plum & Apple Chutney	£5.50
Mixed Hors d'Oeuvres Platter (<i>Pate, Asparagus, Egg & Prawns</i>)	
Smoked Mackerel & Trout Fillets on a Rocket Salad, drizzled with Pesto Oil	£5.50
Traditional Prawn Cocktail served with Marie Rose Sauce	£5.75
Seafood Mixed Hors d'Oeuvres (<i>Prawns, Mussels, Crab & Smoked Salmon</i>)	£6.00
Tower of Prawns & Crab bound in Marie Rose Sauce, served with Brown Bread	£6.00
Smoked Salmon Roulade with Prawns, dressed with Mixed Leaves, Citrus & Dill Dressing & served with Chef's home-made Bread	£6.50
Smoked Salmon, Crab & Prawn Parcel with a Mixed Leaf Salad, finished with Marie Rose Sauce & Brown Bread & Butter	£6.75

Soups

– *Alternative to any of the above starters or £5.00 as an extra course*

Cream of Red Pepper & Tomato	Cream of Broccoli & Stilton
Minestrone with Parmesan Cheese	Cream of Leek & Potato
Cream of Carrot & Coriander	Cream of Spiced Parsnip
Mushroom & Smoky Bacon	Cream of Celery & Stilton
Butternut Squash & Sweet Potato	Cream of Pea & Mint
Cream of Farmhouse Vegetable	Cream of Beef & Tomato

Fish Courses

	Intermediate Course	Main Course
Delice of Salmon with a Hollandaise Sauce	£6.75	£12.50
Grilled Salmon with Garlic Butter	£6.75	£12.50
Fillet of Plaice with a Prawn & White Wine Sauce	£7.75	£14.50
Pan Fried Fillets of Sea Bass with Garlic Butter	£8.50	£16.00

Main Courses

(one set main course only for numbers over 130)

Pan Fried Supreme of Chicken with a White Wine & Mushroom Sauce	£12.75
Oven Roasted Breast of Chicken with a Creamy Asparagus Sauce	£12.75
Oven Roasted Chicken with Chipolata, Bacon Roll & Seasoning	£12.75
Roast Turkey with Chipolata, Bacon Roll & Seasoning, Cranberry Sauce	£12.75
Supreme of Chicken stuffed with Sun-dried Tomatoes & Mozzarella Cheese, wrapped in Bacon & served with a Tomato & Basil Sauce	£13.75
Roasted Free Range Pork Fillet served with a Cider Jus	£13.75
Slow Roasted Belly Pork served with a Cider Jus	£13.75
Roast Leg of Lamb served with a Mint Jus	£13.75
Roast Topside of Beef, Yorkshire Pudding & Horseradish Sauce	£13.75
Roast Topside of Beef with a Chasseur Sauce	£13.75
Slow Cooked Lamb Steak in a Rosemary & Redcurrant Jus	£14.00
Roast Devon Duckling in an Orange & Cointreau Sauce	£14.25
Guinea Fowl wrapped in Parma Ham and served with a Madeira Sauce	£15.00
Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce	£16.50
Pan Fried Rump of Lamb served with a Redcurrant & Mint Jus	£17.50
Roasted Fillet of Beef, served with a Wild Mushroom & Red Wine Jus	£18.00

Vegetarian Main Courses

– Alternative to any of the above main courses

Italian Aubergine Gnocchi Bake	Brie & Redberry Tartlet
Pasta & Broccoli Bake	Mushroom & Cranberry Wellington
Nut Roast with Vegetable Gravy	
Roasted Pepper filled with Ratatouille & topped with Mozzarella Cheese	

Potatoes & Vegetables

(Choice of 1 Potato & 2 Vegetables – extra choice is £1.00 per person)

Roast Potatoes	Broccoli Spears	Cauliflower Mornay
Buttered New Potatoes	Broccoli au Gratin	Braised Red Cabbage
Dauphinoise Potatoes	Glazed Carrot Batons	White Cabbage & Crispy Bacon
Seasoned Crushed New Potatoes	Leeks Mornay	Mange Tout
Garlic Roasted New Potatoes	Whole Green Beans	Medley of Minted Peas
Croquette Potatoes	Honey Glazed Parsnips	Roasted Root Vegetables
	Compote of Swede & Carrot	
	Sweet Potato & Carrot Mash	
	Courgettes Provençale	

Cold Desserts - £4.95

Fresh Cream Chocolate Gateau
Fresh Fruit Salad with Double Cream
Olde English Sherry Trifle
Almond & Apricot Roulade with a Sweet Coulis
Duo of Dark & White Chocolate Pannacotta
Banoffee Pie with a Digestive Biscuit Base
Strawberry & Clotted Cream Tart
Chocolate Profiteroles
Lemon Possett & Home-made Shortbread

Chocolate Fudge Gateau
Lemon Meringue Roulade with a Lemon Coulis
Strawberry Cheesecake
Mini Lemon Pannacotta & Mandarin Cheesecake
Strawberry Meringue Swan with Coulis
Summer Fruit Fool
Mini Chocolate Brownie & Pannacotta

Cheese & Biscuits served with Celery, Grapes & Chutney

Hot Desserts - £4.75

Apple & Cinnamon Crumble with Custard
Syrup Sponge with Custard
Apple Pie with Ice Cream or Double Cream
Warm Double Chocolate Brownie with Ice Cream

Apple & Black Cherry Crumble with Custard
Jam Sponge with Custard
Chocolate Sponge with Hot Chocolate Sauce
Bakewell Tart with Custard

Coffee & After Dinner Mints - £2.00

WHY NOT STAY THE NIGHT

Please ask about our discounted Bed & Breakfast rates for the night of your
Function

Book direct on **01803 526397**

