

MENU SELECTOR PARIFF 2012

CUMBERLAND

Menu A three course	£34.95	Drinks £14.50
Menu B four course	£47.50	Drinks £23.00
Menu C five course	£58.50	Drinks £28.50
Mediterranean Buffet	£19.50pp	
Fork Buffet A	£24.50pp	
Fork Buffet B	£29.95pp	
BBQ Menu	£26.50pp	
Canapes	£9.50pp (min 5 persons)	
	£11.75pp (min 10 persons)	
Children's Menu	£10.50pp	
Finger Buffet (min 8 items)	£1.95 (per item)	
Grand Buffet	£51.50pp	

SUNCLIFF / CLIFFESIDE / GLENEAGLES

Menu A three course	£28.50	Drinks £12.50
Menu B four course	£39.95	Drinks £21.00
Menu C five course	£49.95	Drinks £26.50
Mediterranean Buffet	£14.95pp	
Fork Buffet A	£19.50pp	
Fork Buffet B	£23.50pp	
BBQ Menu	£21.00pp	
Canapes	£7.95pp (min 5 persons)	
	£10.50pp (min 10 persons)	
Children's Menu	£8.95pp	
Finger Buffet (min 8 items)	£1.75 (per item)	
Grand Buffet	£47.50pp	

Ceremony Room Hire		
Cumberland	Sat	£385
	Sun-Fri	£315.00
Suncliff / Cliffside / Gleneagles		£220.00

Please note that certain menu's are only available for certain times of the day and for minimum numbers.

All menus will be discussed and agreed by the sales department

MENU SELECTOR PARIFF 2013

CUMBERLAND

Menu A three course	£36.50	Drinks £15.25
Menu B four course	£49.50	Drinks £24.50
Menu C five course	£59.50	Drinks £29.95
Mediterranean Buffet	£20.50pp	
Fork Buffet A	£25.95pp	
Fork Buffet B	£31.50pp	
BBQ Menu	£27.95pp	
Canapes	£9.95pp (min 5 persons)	
	£12.25pp (min 10 persons)	
Children's Menu	£11.25pp	
Finger Buffet (min 8 items)	£2.00 (per item)	
Grand Buffet	£53.95pp	

SUNCLIFF / CLIFFESIDE / GLENEAGLES

Menu A three course	£29.95	Drinks £13.50
Menu B four course	£41.95	Drinks £22.50
Menu C five course	£52.50	Drinks £27.50
Mediterranean Buffet	£15.95pp	
Fork Buffet A	£20.50pp	
Fork Buffet B	£24.95pp	
BBQ Menu	£22.50pp	
Canapes	£8.50pp (min 5 persons)	
	£11.50pp (min 10 persons)	
Children's Menu	£9.50pp	
Finger Buffet (min 8 items)	£1.85 (per item)	
Grand Buffet	£49.95pp	

Ceremony Room Hire		
Cumberland	Sat	£395.00
	Sun-Fri	£330.00
Suncliff / Clifffside / Gleneagles		£250.00

Please note that certain menu's are only available for certain times of the day and for minimum numbers.

All menus will be discussed and agreed by the sales department

APPETISER

Menu A

Trio of Melon Pearls

Soaked in orange & passion fruit nectar

Spiced Pork Salad

Marinated with chilli ginger, coriander, bean sprouts & red pepper

Chilled Atlantic Prawns

On chiffonade of lettuce with brandied Marie rose sauce

Tomato & Red Onion Salad

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

Menu B

Trio of Melon Pearls

Soaked in orange & passion fruit nectar

Spiced Pork Salad

Marinated with chilli ginger, coriander, bean sprouts & red pepper

Chilled Atlantic Prawns

On chiffonade of lettuce with brandied Marie rose sauce

Tomato & Red Onion Salad

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

Whole Field Mushrooms

Filled with ricotta cheese, bacon, cherry tomatoes & drizzled in red pepper coulis

Smoked Salmon Roulade

Filled with cream cheese & prawns placed on dressed leaves with honey dill dressing

Menu C

Trio of Melon Pearls

Soaked in orange & passion fruit nectar

Spiced Pork Salad

Marinated with chilli ginger, coriander, bean sprouts & red pepper

Chilled Atlantic Prawns

On chiffonade of lettuce with brandied Marie rose sauce

Tomato & Red Onion Salad

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

Whole Field Mushrooms

Filled with ricotta cheese, bacon, cherry tomatoes & drizzled in red pepper coulis

Smoked Salmon Roulade

Filled with cream cheese & prawns placed on dressed leaves with honey dill dressing

Chilled Crown of Galia Melon

Filled with fresh strawberries & raspberries

Fruit of Sea Tian

Layered with Cornish crab, flaked smoked salmon, prawn & avocado & served with lemon mayonnaise

SOUPS

(Can be substituted for appetiser)

Menu A

Tomato & Basil with ciabatta crouton & crème fraiche
Cream of Green Pea & Ham with mint
Leek & Potato Broth
Chilled Andalusian Gazpacho

Menu B

Tomato & Basil with ciabatta crouton & crème fraiche
Cream of Green Pea & Ham with mint
Leek & Potato Broth
Chilled Andalusian Gazpacho
Spicy French Onion topped with savoury crouton

Menu C

Tomato & Basil with ciabatta crouton & crème fraiche
Cream of Green Pea & Ham with mint
Leek & Potato Broth
Chilled Andalusian Gazpacho
Spicy French Onion topped with savoury crouton
Creamed Seafood Chowder flamed with cognac
served with salt water biscuits

SORBETS

Menu C

Refreshing sorbets:
Mango, Raspberry, Lemon, Champagne
Menu A & B add £2.95 to include sorbet

VEGETARIAN

(Options all menus)

Wild Mushroom Risotto with white wine & Parmesan shavings, rocket salad & balsamic dressing

Roast vegetable Tart with crumbled stilton

Provencal Vegetable Tian with glazed mozzarella cheese

Saffron Tagliatelli Pasta with roasted red pepper sauce & chive snippets

Stuffed Aubergine with market vegetables & herbed tomato ragu

Open Filled Mushroom filled with spinach leaves ricotta cheese, sun blush tomato pesto

One vegetarian option may be substituted into any menu choice.

FISH COURSE

Menu C

Salmon & Cod Thai Style Fish Cake with seasonal greens, lemon grass & sweet chilli dressing

Grilled Sea Bass with leek mash or fennel mash or seafood mash

Poached Paupiette of Sole filled with salmon mousse & watercress sauce

Pan Fried Salmon dusted with paprika with a saffron beurre blanc topped with deep fried leeks

Pan Fried Bream on crushed potatoes drizzled with green pesto & Red pepper dressing

MAIN COURSE

Menu A

Baked Supreme of Chicken placed on a tomato ragu with french brie & bacon bits

Loin Pork Medallions with celeriac mash, caramelised pear & calvados sauce

Cumberland Sausage with spring onion mash & chefs onion gravy

Turkey Escalope marinated garlic, leek & mushroom sauce

Braised Prime Beef Steak cooked in a rich red wine chasseur

Crispy Peppered Fillet of Salmon served with vodka, lime & chilli salsa

Menu B

Baked Supreme of Chicken placed on a tomato ragu with french brie & bacon bits

Loin Pork Medallions with celeriac mash, caramelised pear & calvados sauce

Cumberland Sausage with spring onion mash & chefs onion gravy

Turkey Escalope marinated garlic, leek & mushroom sauce

Braised Prime Beef Steak cooked in a rich red wine chasseur

Crispy Peppered Fillet of Salmon served with vodka, lime & chilli salsa

Traditional Roast Leg of Lamb with red onion marmalade & thyme scented jus

Roast Sirloin of Beef with yorkshire pudding & rich pan gravy

Menu C

Baked Supreme of Chicken placed on a tomato ragu with french brie & bacon bits

Loin Pork Medallions with celeriac mash, caramelised pear & calvados sauce

Cumberland Sausage with spring onion mash & chefs onion gravy

Turkey Escalope marinated garlic, leek & mushroom sauce

Braised Prime Beef Steak cooked in a rich red wine chasseur

Crispy Peppered Fillet of Salmon served with vodka, lime & chilli salsa

Traditional Roast Leg of Lamb with red onion marmalade & thyme scented jus

Roast Sirloin of Beef with yorkshire pudding & rich pan gravy

Pan Roasted Duck Breast in port wine sauce & caramelised orange

Rack of Lamb with Covent Garden herb crust placed on coarse grain mustard mash with redcurrant & Madeira jus

DESSERTS

ALL MENU'S

California Apple Cake with cinnamon & Walnuts

Black Cherry Tia Maria Trifle

Individual Apple Lattice Tart with Crème Anglais

Chocolate Profiteroles

Fruits of the Forest Cake

Hazelnut & White Chocolate Mousse

Brandy Snap Basket fillet with Fresh Strawberries & Clotted Cream

Heavenly Chocolate Gateaux with Crème Anglaise & Raspberry Coulis

Crème Brûlée, Grand Marnier or Raspberry shortbread or Baileys

Lemon Passion Fruit Torte

Fresh Fruit Salad with Cream

CHEESE

MENU C only

Classic British Cheese Plate with Crackers

A & B add £4.95 to include cheese course

GRAND BUFFET

Dressed Crown of Turkey

Dressed Rib of Beef

Dressed Salmon

Brie & Sundried Tomato Quiche

Dressed Crab

Honey Roast Ham

King Prawns

Waldorf Salad

Tossed Green Salad

Rice & Pepper Salad

Pasta Salad

Couscous Salad

Potato Salad

Mixed Leaf Salad

Coleslaw

Beetroot Salad

Three Bean Salad

★ ★ ★
Tuna Niçoise

(Choice of six salads)

Assorted fresh bread rolls

SUPPLEMENTS

Smoked salmon £5 • Avocado & prawn £5

Crab claw £5 • Dressed lobster £8 • Ice sculptures from £175

FINGER BUFFET

You may choose a minimum of eight items per person

- Selection of bridge rolls
- Assorted Sandwiches
- Quiche slices
- Prawn Brouchees
- Spicy Chicken Wings
- Greek style parcels
- Thai fish cakes with spicy chilli dip
- Spicy lamb kofta with yoghurt & mint dip
- Cocktail sausage rolls
- Deep fried potato wedges with salsa dip
- Deep fried breaded mushrooms
- Vegetable samosas
- Mini vegetable spring rolls
- Chicken Drumsticks
- Cheese, pineapple & olive skewers
- Celery & cream cheese sticks
- Pizza bites
- Peanuts & olives
- Garlic bread
- Selection of mini cakes

£1 Supplement per person per item

- Camembert in crisp crumb
- Chicken satay
- Scampi tails
- Mini BBQ spare ribs
- Spinach & feta cheese tartlet
- Tempura tiger prawns
- Goujons of salmon
- Smoked salmon pin wheels

CHEESE AND PICKLES PLATTER

English and continental cheese platter, assorted breads and crackers
Pickles and chutneys, Celery and grapes

Cumberland Hotel - £8.95 per person
Suncliff / Cliffeside Hotels - £7.95 per person

DRINKS PACKAGE

A - HOUSE PACKAGE

High Ball of Pimms or Bucks Fizz
Glass of house wine, white or red
Glass of Cava

Add £3.50 for second glass of wine

B - PREMIUM PACKAGE

Glass of Cava
Two glasses of mid priced wine (£18 a bottle max)
Glass of Cuvee sparkling rose

C - LUXURY PACKAGE

Glass of Lanson champagne Kir Royal
Two glasses of premium wine (£29.95 a bottle max)
Glass of Verve Clique champagne

Wine & champagne may be purchased by the bottle at wine list prices.

Packages are designed with in-built discounts

Corkage prices at all hotels

Wine £8.50 / Bottle

Sparkling wine £10.50 / Bottle

Champagne £12.50 / Bottle

MEDITERRANEAN BUFFET

Parma ham
Salami
Olives
Pickles
Sundried tomatoes
Roasted vegetable salad
Seasonal leaf salad
Feta Cheese
Ciabatta
Assorted homemade breads

BBQ MENU

Cumberland sausage
Chefs homemade burgers
Cajun spiced chicken breast
Char grilled sirloin steak
Vegetarian skewers

All served with relish & dips

Fresh mint new potatoes
Garlic ciabatta bread
Seasonal leaf salad
Waldorf salad
Tomato & onion salad with fresh basil
Savoury rice & roasted pepper salad
Chefs creamy coleslaw
Assorted bread & rolls

FORK BUFFET A

Roast bronze turkey
Chicken korma with saffron rice
Mushroom stroganoff & saffron rice
Lasagna verdi with cream sauce & melted cheese
Herbed garlic bread
Baked jacket & new potatoes
A selection of sliced meats & seasonal salads

FORK BUFFET B

Vegetable stir-fry
Pasta spirals with goats cheese, basil & sun dried tomatoes
Curried Chicken Madras & rice
Chef's homemade lasagne
Cumberland Ring served with creamy leek mash & onion gravy

Tomato & basil salad
Cucumber & dill salad
Mixed leaf salad
Spicy potato wedges
Buttered new potatoes
Garlic bread & a selection of bread

★ ★ ★
A selection of dressings & dips

DESSERT

Fresh fruit salad
Chocolate profiteroles

CANAPEES

Chicken liver parfait tartlets

Salmon mousse tartlets

Cheese & chive tartlets

Choritzo horn tart

Moneybags

Dim sum

Crolines

Spring rolls

Celery boats (cheese & chive)

Salmon melba toast

Devils horseback

Farmhouse pate

Selection of above

CHILDRENS MENU

MAIN COURSE

Penne pasta with tomato sauce

Chicken goujons with fries

Sausage & mash

Burger & fries

Fish goujons with fries

Can be served with baked beans, peas or salad

SWEET

Ice cream

Fruit salad

Yoghurt

FUNERAL TEAS

Tea/coffee & herbal teas, Selection of bridge rolls, Quiche slices
& Assorted cakes and pastries

CUMBERLAND

£11.95 per person

Or add in a Welcome glass of wine - £15.50 per person

SUNCLIFF / CLIFFESIDE HOTELS

£10.95 per person

Or add in a Welcome glass of wine - £14.50 per person

AFTERNOON TEA

Tea/coffee & herbal Teas, Selection of finger sandwiches,
Scones and Clotted Cream, Assorted cakes and pastries

CUMBERLAND

£8.75 per person

Or add in a glass of wine - £12.95 per person

Or add in a glass of champagne - £16.00 per person

SUNCLIFF / CLIFFESIDE HOTELS

£7.75 per person

Or add in a glass of wine - £11.95 per person

Or add in a glass of champagne - £15.00 per person

