

Explore North Norfolk over the Festive Season

Thursford Spectacular Show  
November and December

Cromer Christmas Show - Cromer Pier  
November and December

Overstrand Christmas Bazaar 17th November

Pantomime at Theatre Royal Norwich

Pantomime at Sheringham Little Theatre

Norwich Cathedral Christmas Services

Christmas Carol Concerts

Cromer Christmas 'Lights Up'

Holt Christmas 'Lights Up'

Sheringham Christmas 'Lights Up'

Christmas Markets

Blickling Christmas Fayre

New Year's Day Spectacular Firework Display  
Cromer Pier

01263 512543

email: [reservations@cliftonvillehotel.co.uk](mailto:reservations@cliftonvillehotel.co.uk)  
[www.cliftonvillehotel.co.uk](http://www.cliftonvillehotel.co.uk)

## BRING YOUR PARTY TO OUR PARTY EAT, DRINK AND BE MERRY!!

1st - 23rd December 2018

There is no better way to Celebrate the Festive season than with a Traditional Meal with all the Trimmings. Available throughout December to Celebrate with your Family, Friends and Colleagues!

### Lunch 12 Noon – 2pm

2 Courses £16.95 – 3 Courses £19.95

### Dinner 7pm – 9pm

3 Courses

£22.95 Sunday – Thursday  
£25.95 Friday and Saturday

### Party Nights 7pm – Midnight

Saturday 8th, Friday 14th and  
Saturday 15th December 2018  
£29.95 Per Person

### Dancing to DJ Tim Daymond

Add a One Night Stay for £35 per person to any of our Festive Season Party Offers and turn a Great Night into a Mini Break!

#### Terms and Conditions - Function Bookings

A deposit of £10 per person must be made at the time of booking in order for it to be confirmed.  
The remaining balance must be paid at least 10 days in advance. This can be paid via cash, credit card or cheque to The Cliftonville Hotel. Using the sheet provided at the time of booking, choices must be returned to us at least 10 days prior to the event.  
Final numbers must be given at least 10 days in advance - this is the final number you will be charged for.  
Any cancellations after the cut-off date will be non-refundable.

*The Cliftonville Hotel Team*

## CLIFTONVILLE HOTEL FESTIVE MENU

**Chef's Homemade Roasted Vine Tomato and Basil Soup (V) (GF)**  
Served with Chive Creme Fraiche

**Confit of Chicken and Ham Hock Terrine (GF)**  
Served with a Beetroot Gel, Pickled Vegetables and Toasted Croutons

**Smoked Salmon, Cromer Crab and Watercress Roulade (GF)**  
Served with Sliced Ciabatta

**Char Grilled Halloumi Cheese, Cherry Tomato and Pepper Skewers (V) (GF)**  
Drizzled with Basil Olive Oil

**Black Olive Tapenade (V) (Vegan)**  
Served with Sliced Ciabatta Bread and Carrot Sticks

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**Traditional Roast Turkey (GF)**  
With a Sage and Onion Stuffing, Sausage and Bacon Roll, Yorkshire Pudding, Cranberry Sauce and Gravy  
Served with Duck Fat Roasted Potatoes, Buttered Carrots and Sauté Brussel Sprouts with Bacon and Silver Skin Onions  
**Quorn Alternative Available on Request**

**Slow Cooked Belly of Pork**  
Served with Colcannon Mashed Potato, Tenderstem Broccoli, Baby Carrots and a Wholegrain Mustard and Aspartic Acid Sauce

**Fillet of Sea Bass (GF)**  
With a Chive Potato Cake, Tenderstem Broccoli, Tomato and Courgette Chutney and Mint Yogurt  
**Sweet Potato, Chickpea and Spinach Curry (V) (Vegan)**  
Served with Basmati Rice and Toasted Ciabatta Bread

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**Traditional Christmas Pudding (GF)**  
with a Choice of Brandy Sauce or Clotted Cream  
**Chocolate Fudge Tart**  
Served with Salted Caramel Ice Cream

**Apple, Pear and Blackberry Crumble (GF)**  
Served with Crème Anglaise

**Light Lemon and Raspberry Cheesecake**  
Served with Raspberry Compote, Almond Brittle and Crushed Meringue

**Vegan Dessert Available on Request**

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**Fresh Filter Coffee or Freshly Brewed Tea**  
Served with Milk and a Chocolate Mint

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(GF) (V) (Vegan) - These dishes can be made Gluten Free, Vegetarian or Vegan. Please advise if you would like a Gluten Free, Vegetarian or Vegan Meal. These dishes may vary slightly to descriptions given

#### DRINKS PACKAGES 2018

**Wine Offer**- 4 Bottles of House Wine and 2 Bottles of Sparkling Water £65.00

**Drinks Offer** - A Glass of Bucks Fizz on Arrival, Half Bottle of House Wine £10 per person

# Christmas by the sea



at the  
Cliftonville Hotel, Cromer

## Christmas Break Package Monday 24th December 2018

### Christmas Eve Monday 24th December

Our team will be here to greet you and ensure that you are settled in and have everything you need. On arrival join us and relax in the warm lounge, overlooking the sea and indulge in a Complimentary Afternoon Tea Selection between 2-4pm. At 6pm join us in the foyer for Mulled Wine followed by an exquisite four course A La Carte Christmas Eve Dinner of traditional fayre with locally Sourced produce including Cromer Crab. If you wish to attend Midnight Mass, our team will be happy to advise on local Services to attend.

### Christmas Day Tuesday 25th December

The morning begins with a Full English Breakfast 7.30 - 9am. After breakfast you may choose to take a brisk stroll along the beach in the crisp Christmas air or relax and open presents with your loved ones under the 7ft Norwegian Spruce Christmas Tree. From 12.30pm The Cliftonville Hotel Christmas Day Luncheon will be served.

After lunch relax in the Ballroom with the Queen's speech or enjoy any of the traditional board games or maybe even a game of cards. From 7.00pm we will be serving a light sumptuous buffet when you can enjoy all the tempting treats you didn't get to try at lunch time.

Why not indulge in a few luxuries.

### Boxing Day Wednesday 26th December

8.00am to 9.30am Boxing Day Breakfast. At 11.00am why not go down on the beach and watch the Boxing Day Bathers and then return for a warm Hot Chocolate. Or take a trip to Norwich an Award Winning Cathedral City and take advantage of the start of the sales. At 6.30pm The Cliftonville Hotel Boxing Day Dinner with a Quiz with Wonderful Prizes

### Thursday 27th December 2018

7.30 - 9.30am Breakfast

Time to say farewell to new and old friends prior to embarking on the New Year.

Why not Book a couple of Extra nights and take in some of the sights of North Norfolk

- 3 Nights £495 Standard Room per person
- 3 Nights £585 Executive Room per person
- 5 Nights £650 Standard Room per person
- 5 Nights £800 Executive Room per person

Additional nights for an extra £70.00 per person per night in a Standard Room or £100.00 per person in an Executive Room

## Christmas Day Luncheon Menu £83.50 per person

**Smoked Salmon and Mackerel Ballontine**  
With Lemon Mayonnaise and Beetroot Carpaccio

**Terrine of Norfolk Game**  
With House Spiced Pineapple Chutney

**Trio of Melon Pearls**  
Served with Cured Parma Ham with Melon

**Goats Cheese and Parsley Curd (V)**  
With an Apple and Cider Brandy Compote and Granary Bloomer

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**Roasted Vegetable Skewers (V)**  
Served with Dressed Leaves in a Basil Oil

**Chef's Homemade Roasted Butternut Squash & Coconut Soup (V) (GF)**  
With a Parsley Oil

**Blackcurrant and Cassis Sorbet (GF)**

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**Roasted Crown of Norfolk Turkey (GF)**  
With a Sage, Onion, Chestnut and Cranberry Stuffing, Vegetable Bundle, Sausage and Bacon Roll, Yorkshire Pudding, Cranberry Sauce and Gravy, Served with Duck Fat Roasted Potatoes and Buttered Brussel Sprouts

**Pan Seared Fillet of Beef**  
With Fondant Potato, Mushroom Puree, Pickled Roasted Baby Vegetables and Red Wine Jus

**Fillet of Loch Duart Salmon (GF)**  
Served with a Vegetable and Prawn Chowder and a Lobster Cream Sauce

**Basil Roasted Fillet of Halibut (GF)**  
With Braised Chicory, Sauté Potatoes and a Tomato Shallot Salsa

**Traditional Christmas Roast with Quorn Fillet (V) (GF)**  
Vegetarian Sausage, Yorkshire Pudding and Vegetarian Gravy

**Sweet Potato, Chickpea and Spinach Curry (V) (Vegan) (GF)**  
With Basmati and Wild Rice, Served with Rosemary and Rock Salt Focaccia Bread

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**Traditional Christmas Pudding (GF)**  
Served with Brandy Sauce or Clotted Cream

**Chef's Homemade Triple Chocolate Layered Cheesecake**  
Served with Raspberry and Mango Coulis

**Lemon, Lime and Orange Posset**  
Served with Wild Berry Compote and a Cranberry Shortbread Biscuit

**Coffee Panna Cotta**  
Served with a Crushed Amaretti Biscuit and Winter Berry Crumble Compote

**Textures of Orange Sundae**  
Nutmeg Chantilly Cream, Orange Gel, Orange Segments, Orange Sorbet and Almond Brittle

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**A Selection of Fine English Cheeses**  
With Water Biscuits, Green Grapes, Apple and Celery

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**Filter Coffee or Freshly Brewed Tea**  
served with Homemade Mince Pies  
(GF) (V) (Vegan) - These dishes can be made Gluten Free, Vegetarian or Vegan. Please advise if you would like a Gluten Free, Vegetarian or Vegan Meal. These dishes may vary slightly to descriptions given

## NEW YEAR'S EVE GALA MENU £87.50 per person

Course 1

**A Selection of Hors d'oeuvre Including-  
Cromer Crab Pate Wrapped in Smoked Salmon (GF)**  
Served with Jumbo Prawns and a Dill Crème Fraiche  
**Breast of Smoked Duck and Salami Salad (GF)**

Served with Sun Dried Tomato Salsa and Orange Dressing  
**Pickled Baby Vegetable Salad (V) (GF)**

With Beetroot Carpaccio and a Basil Dressing  
**Hummus (Vegan) (V) (GF)**

With Bread Sticks and Crudities

All Served with a Selection of Sliced Breads

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Course 2

**Chef's Homemade Potato and Roquette Soup (GF)**  
With a Chive Cream Dressing

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Course 3

**Fresh Scottish Steamed Haggis (GF)**  
Served with Neeps 'n' Tatties

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Course 4

**Individual Fillet of Beef Wellington**  
Served with a Rich Red Wine and Claret Jus

**Poached Fillet of Scottish Salmon (GF)**  
Served with a Lobster, Crayfish Tail and Prawn Cream Sauce

**Oven Roasted Fillet of Hake**

Chive Potato Cake and Baby Vegetables in a Brown Butter Prawn Sauce

**Roasted Root Vegetable Wellington (V)**  
In a Binham Blue Cheese Sauce

**Winter Vegetable Nut Roast Crumble (V)**

All Served with a Selection of Farm Fresh Vegetables and Potatoes

**Pan Fried Duck Breast (GF)**

Fondant Potato, Baby Carrots and Tenderstem Broccoli  
Served with a Rich Claret Sauce

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Course 5

**Dark Chocolate Caramel Torte**  
Clotted Cream, Fruit Gel and Compote

**Sticky Date Pudding**  
With a Hot Coffee Sauce and Served with Clotted Cream

**Iced Champagne and Lime Parfait**  
Winter Berry salsa and Chocolate Soil

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Course 6

**Platter of Fine English Cheeses and Water Biscuits, Green Grapes,  
Sliced Apples and Celery Sticks**  
Served with a Spiced Apple Chutney

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**Freshly Ground Filter Coffee with Cream and Truffles**

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## NEW YEAR'S PACKAGE

### New Year's Eve

Our team will be here to greet you and ensure that you are settled in and have everything you need. On arrival join us and relax in the warm lounge, overlooking the sea and indulge in a complimentary Afternoon Tea selection between 2-4pm. At 6.00pm join us for a warm welcome with Bucks Fizz and await the sound of the Scottish Bagpiper Richard Dawson as he starts the evening off before your exquisite 7 course dinner. Don't forget to pre-order your Celebratory Champagne to see in the New Year!!! During Dinner you will be entertained by Johnny Cleveland our award winning local entertainer. Dancing until 1am.

### New Year's Day

Start the day with a Leisurely Full English Breakfast between 8am and 10am and then spend the day relaxing or alternatively, wrap up warm and blow away the cobwebs with a stroll, before you head to the cliff top to watch the spectacular New Year's Day Firework display, later returning to the Hotel for a sumptuous 4 course A La Carte Dinner.

### 2nd January Breakfast 7.30 - 9.30am

**2 Nights £310 per person Standard Room**

**2 Nights £370 per person Executive Room**

**3 Nights £390 per person Standard Room**

**3 Nights £480 per person Executive Room**

*Includes the New Year's Eve Gala Dinner and Dance.  
Dinner on the remaining evenings, Overnight Accommodation  
and Full English Breakfast.*

### Extra Nights

**Standard Rooms £70.00 Dinner, Bed  
and Breakfast Per Person**

**Executive Rooms £100.00 Dinner,  
Bed and Breakfast Per Person**

**To Book Please Contact Reception:**

**01263 512543**

**reservations@cliftonvillehotel.co.uk  
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