

The *Livermead* HOUSE

Dear Guests

Once again we are rapidly heading towards the festive season and so, with that in mind, I have taken the opportunity to forward our 2018 Christmas menus to you. Fortunately this year there is considerable interest although we have a good choice of dates still available.

This selection of specially crafted menus and beautiful sea view venues for dining with prices starting from as little as £21.00 for a luncheon or £24.95 for a dinner, Offers exceptional value to enjoy those log fire comforts of an elegant country house by the sea.

Every effort has been taken to find ways to offer your guests great value for money. Accommodation rates have been reduced from £75.00 to £37.50 (standard room during the weekend) and only £32.50 (standard room during the week) Bed and Breakfast per person per night. Parties of over 50 guests on the night also benefit from free entertainment, whilst smaller groups will receive a generous contribution to make booking the Livermead House a perfect choice.

I very much hope we will have the pleasure of your Company this year and trust that we can at least bring you a little Christmas cheer!

Yours Sincerely

For and on Behalf of
Rew Hotels Ltd



The *Livermead* HOUSE

Monday to Friday Christmas Luncheon

Smooth Chicken Liver and Brandy Parfait,
Winter Fruit Chutney and Melba Toast

Chefs Homemade
Tomato and Basil Soup (V)

Classic Prawn Cocktail,
Served with Brown Bread and Butter

Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, Madeira Jus

Baked Fillet of Salmon 'Bonne Femme'
(White Wine, Mushroom and Shallot Cream Sauce)

Selection of Fresh Seasonal Vegetables and Potatoes

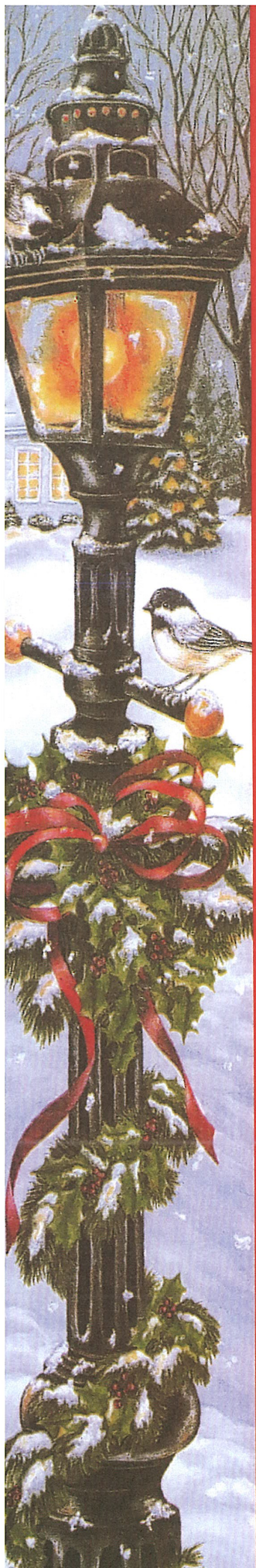
Cream filled Profiteroles coated with a
Hot Belgian Chocolate Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce

Fresh Fruit Salad,
With Devon Clotted Cream

Freshly Filtered Coffee and Warm Mince Pies

£21.00



Sunday to Friday Christmas Dinner Menu

Home Cured Salmon Gravad Lax,
Rocket Salad, Dill and Mustard Yoghurt

Chefs Homemade Mushroom and Rosemary Soup (V)

Duo of Melon,
Minted Berry Compote and Mango Coulis

Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, Madeira Jus

Sweet Mustard Glazed Pork Loin Steak,
Apple and Star Anis Compote, Cider Apple Sauce

Grilled Fillet of Sea Bream
Orange Braised Fennel

Selection of Fresh Seasonal Vegetables and Potatoes

Baileys and Vanilla Cheesecake,
Coffee Cream Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce

Iced Lemon Meringue Parfait,
with Mixed Berries

Freshly Filtered Coffee and Warm Mince Pies

£24.95



Saturday Christmas Dinner Menu

Smoked Salmon and Cream Cheese Roulade,
Mixed Leaf Salad, Sauce Vierge

Chefs Homemade Leek and Potato Soup (V)

Chicken Caesar Salad,
Toasted Croutons and Parmesan Shavings

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Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, Madeira Jus

Dijon and Herb Roasted Rump of Lamb,
Olive Jus

Grilled Sea Bass Fillet,
Asparagus Spears, Saffron Cream Sauce

Selection of Fresh Seasonal Vegetables and Potatoes

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Dark Chocolate and Brandy Marquis,
Vanilla Sauce

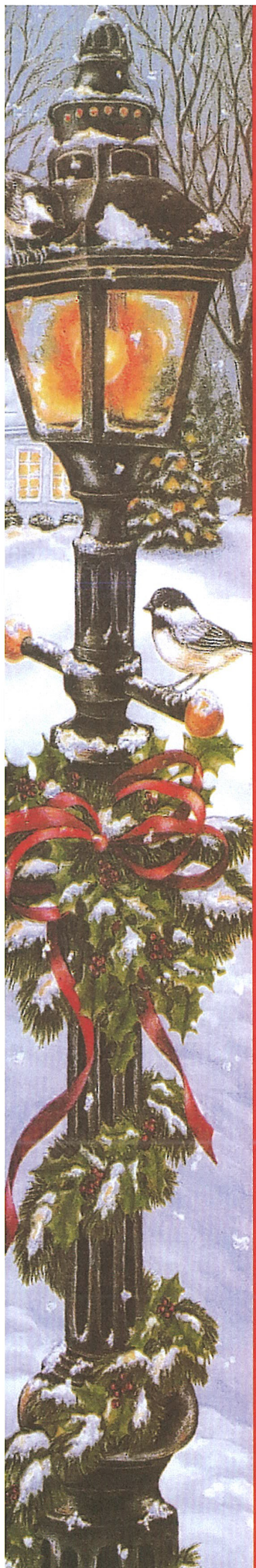
The Livermead's Homemade Christmas Pudding
Rum Sauce

Meringue Nest with Strawberries,
and Creme Chantilly

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Freshly Filtered Coffee and Warm Mince Pies

£29.95



Vegetarian Menu

Fan of Galia Melon,
Mixed Berry Compote and Mango Coulis

Chefs Homemade Tomato and Basil Soup

Poached Pear and Feta Cheese Salad,
Beetroot and Mustard Dressing

Baked Butternut Squash,
Brown Bread and Stilton Glaze

Ragout of Wild Mushrooms,
Chestnuts and Cranberries in a Filo Basket

Tomato and Mozzarella Tart,
Basil Pesto

Selection of Fresh Seasonal Vegetables and Potatoes

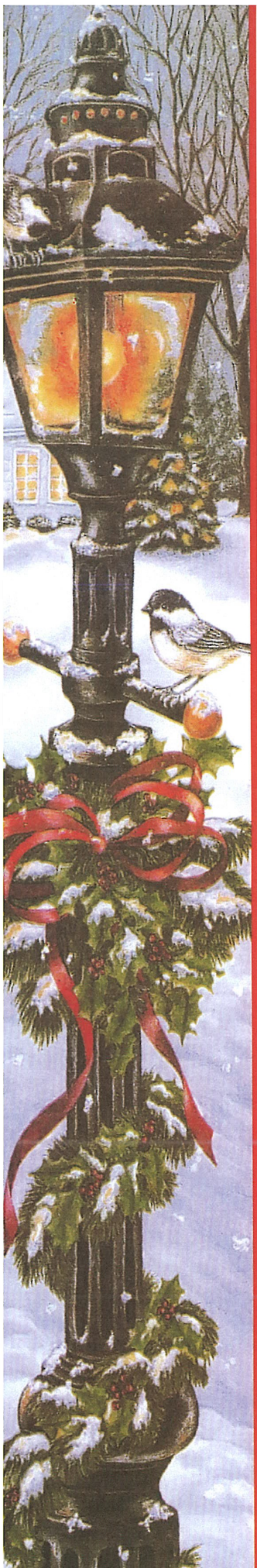
Dark Chocolate and Brandy Marquis,
Vanilla Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce

Meringue Nest with Strawberries,
and Creme Chantilly

Freshly Filtered Coffee and Warm Mince Pies

Price as per the Main Party



A Lighter Christmas

Chicken Caesar Salad,
Garlic Croutons and Parmesan Shavings

Chefs Homemade Pea, Mint and Ham Soup

Baby Goats Cheese and Beetroot,
Rocket and Walnut Salad (V)

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Baked Breast of Lemon Chicken,
Lemon Grass and Lime Leaf Sauce

Poached Fillet of Salmon,
Braised Fennel with Star Anis

Grilled Polenta Cake,
Char Grilled Vegetables and Pesto

Selection of Fresh Seasonal Vegetables and Potatoes

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Tuile Basket with Mulled Winter Fruits,
Topped with Crème Fraiche

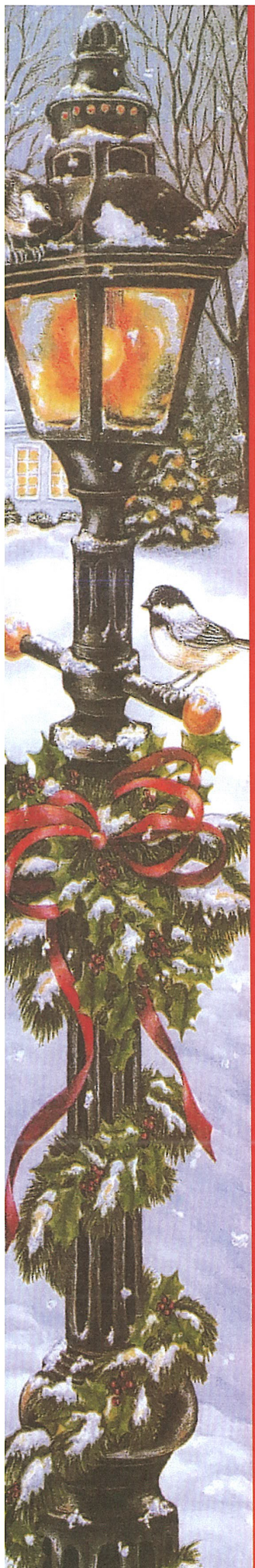
Gratin of Spiced Poached Satsuma's,
Orange Sorbet

Lemon Tart,
with Devon Cream

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Freshly Filtered Coffee and Warm Mince Pies

£29.95



A Country House Christmas

Game Terrine wrapped in Proscitto,
Mulled Wine Jelly and Toasted Brioche

Chefs Homemade
Wild Mushroom and Truffle Oil Soup (V)

Smoked Salmon and Cream Cheese Roulade,
Lemon and Dill Dressing

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Pot Roasted Breast of Pheasant,
with Chestnuts, Cranberries and Sherry

Roasted Cod Fillet,
Yorkshire Pudding and Prawn Gravy

Char Grilled Minute Steak,
Port and Stilton Sauce

Selection of Fresh Seasonal Vegetables and Potatoes

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The Livermead's Homemade Christmas Pudding
Rum Sauce

Champagne and Raspberry Delice,
Red Berry Coulis

Meringue Nest with Fresh Fruits,
and Crème Chantilly

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Freshly Filtered Coffee and Warm Mince Pies

£31.95



The Gourmets Christmas

Home Smoked Salmon,
Dill Blinis, Watercress Mayonnaise and Keta Caviar

Chefs Homemade
Haricot Blanc and Truffle Soup (V)

Confit Duck Leg Terrine spiked with Pistachio,
Balsamic Jelly and Toasted Brioche

Seared Venison Loin Steak,
Topped with Mushroom Pate,
Beetroot and Port Wine Jus

Poached Fillet of Sole,
Filled with a Crab Mousse,
Vermouth Cream Sauce

Fillet of Beef Wellington,
Madeira and Truffle Jus
(Served Medium Only)

Selection of Fresh Seasonal Vegetables and Potatoes

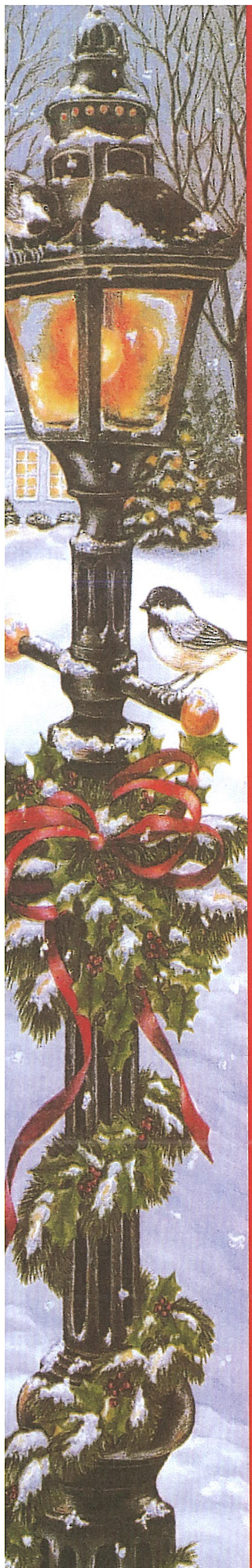
The Livermead's Homemade Christmas Pudding
Rum Sauce

Chocolate Sacher Torte,
Mixed Berry Compote and Crème Fraiche

Mulled Fruit Jelly,
with Egg Nog Anglaise Sauce

Freshly Filtered Coffee and Warm Mince Pies

£34.50



Booking Details

FRIDAY&SATURDAY

DUE TO THIS BEING A BUSY TIME OF YEAR AND DURING OUR BUSIEST PARTY NIGHTS WE REQUIRE ALL PARTIES OVER 10 COVER TO PRE-ORDER 7 DAYS PRIOR TO THE EVENT

VEGETARIANS

ALTERNATIVES TO THE MEAT MAIN COURSES ARE AVAILABLE AS DETAILED ABOVE, PLEASE PREORDER HOW MANY VEGETERIAN MEALS ARE REQUIRED FOR YOUR PARTY 7 DAYS PRIOR TO THE EVENT. OTHER VEGETERIAN MEALS ARE AVAILABLE ON REQUEST.

PARTIES FOR MORE THAN 10 PEOPLE

FUNCTION OVER 10 COVERS MUST PRE ORDER CHOICE OF DISHES ON THE MENU FOR THEIR PARTY AND SUBMIT THE ORDER TO THE HOTEL 7 DAYS PRIOR TO THE EVENT

DEPOSITS

10~15 PEOPLE £150 15~25 PEOPLE £250 26-50 PEOPLE £400
51+PEOPLE £500

DEPOSITS ARE NON-REFUNDABLE. BOOKINGS CANNOT BE ACCEPTED WITHOUT A DEPOSIT.

THE BALANCE FOR THE MEALS WILL BE DUE 7 DAYS PRIOR TO THE EVENT

PAYMENT BALANCE

THE BALANCE FOR THE MEALS IS DUE ONE-WEEK PRIOR TO THE EVENT.

THE BALANCE OF MONIES WILL BE BASED ON YOUR CONFIRMED NUMBERS GIVEN 14 DAYS PRIOR TO THE EVENT. ANY CANCELLATIONS LESS THEN 7 DAYS PRIOR TO THE EVENT WILL NOT BE REFUNDED

DISCOS

PARTIES OF OVER 50 GUESTS ON THE NIGHT, BENEFIT FROM FREE ENTERTAINMENT, WHILST SMALLER PARTIES WILL RECEIVE A GENEROUS CONTRIBUTION.

For Bookings Telephone 01803 294361
And ask for Timothy Rew or
Dave McVicker