



Banqueting & Buffet Information 2023

The Hotel can offer a variety of function suites, subject to their availability, to suit numbers from 20 to 80.

THE BALLROOM

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

ISADORA DUNCAN SUITE

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

THE MORNING ROOM

A smaller more intimate room with a sea view is located next to the bar and can hold up to 20 people.

BOOKINGS

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

The hotel must be advised of the 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

Email reception@redcliffehotel.co.uk



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Pre Reception Drinks

Assorted Sherries – Amontillado or Cream
From £2.95

House Red, White or Rose Wine (125ml)
£4.20

Prosecco (125ml)
£5.25

Chambord Bellinis
Chambord raspberry liqueur topped with prosecco.
£6.50

Aperol Spritz
Italian aperitif with prosecco & soda
£8.00

Bucks Fizz (Prosecco)
Prosecco with Orange Juice
£5.50

Summer Punch
Vodka, Archers, White Wine, Grenadine, Lemonade & Cordial
£5.75

Pimm's No.1 & Lemonade
Served in a tall glass with Orange, Lemon, Cucumber & Mint Leaves
£4.75

Non-alcoholic Punch
Orange Juice, Lemonade, Lime & Blackcurrant Cordial
£3.25

Fruit Juice
£2.55

Tea & Filter Coffee
£3.50



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Buffets

MENU A

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

Hot Chicken Drumsticks

French Fries

Cocktail Sausages

Mini Quiches

Assorted Crisps

Served with Mayonnaise, Tomato & BBQ Sauce

£18.00

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*)

Hot Chicken Drumsticks

French Fries

Cocktail Sausages

Mini Cornish Pasties

Mini Quiche

Deep Fried Scampi

Assorted Crisps

Served with Mayonnaise, Tomato, Tartare & BBQ Sauce

£20.00

MENU C

Selection of Sandwiches on White & Brown Bread (*1/2 Round per person*)

(*Cheese & Pickle, Egg Mayonnaise, Ham & Tomato, Tuna Mayonnaise*)

Cocktail Sausages

Vegetable Spring Rolls

Mini Quiche

Selection of Canapés

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

Deep Fried Scampi

Barbecue Chicken Drumsticks

French Fries

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

£25.00

Teas/Coffees may be added to these Buffets at an additional cost of £3.50 per person.



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Hot Menus

MENU 1

Starters

Cream of Tomato & Red Pepper Soup (V)

Chicken Liver Parfait with a Salad Garnish & Red Onion Marmalade, served with Warm Brioche

Main

Pan Fried Supreme of Chicken, White Wine & Mushroom Sauce

Roast Potatoes
Glazed Carrot Batons
Buttered Calabrese

Desserts

Strawberries & Shortbread
(Heart Shaped Shortbread with Chantilly Cream & Fresh Strawberries)

Fresh Fruit Salad, Clotted Cream
(Fresh Fruit served in Apple Juice, topped with Raspberries)

Coffee & After Dinner Mints
£30.00 Per Person

MENU 2

Starter

Cream of Asparagus Soup (V)

Duo of Smoked Fish
(Smoked Mackerel & Trout Fillets on a Rocket Salad, drizzled with Red Pesto Oil)

Main

Roast Leg of Local Lamb, with a Mint Jus & Redcurrant Jelly

Roasted New Potatoes
Leeks in a Cheese Sauce
Compote of Swede & Carrot

Desserts

Chocolate Roulade with Strawberries & Fruits of the Forest Coulis
(Chocolate Sponge layered with Chantilly Cream & Strawberries, rolled, and served with Coulis)

Fresh Fruit Salad, Clotted Cream
(Fresh Fruit served in Apple Juice, topped with Raspberries & Strawberries)

Coffee & After Dinner Mints
£32.00 Per Person



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Hot Menus

MENU 3

Starter

Traditional Prawn Cocktail Marie – Rose

Butternut Squash Soup (V)

Main

Roast Topside of Beef, Yorkshire Pudding & Horseradish Sauce

Roast Potatoes
Braised Red Cabbage
Cauliflower Mornay

Desserts

Duo of Mini Desserts

(White Chocolate Panna Cotta with a Chocolate Profiterole filled with Orange Cream)

Fresh Fruit Salad, Clotted Cream

(Fresh Fruit served in Apple Juice, topped with Raspberries & Strawberries)

Coffee & After Dinner Mints

£32.00 Per Person

MENU 4

Starter

Cream of Tomato & Basil Soup (V)

Breaded Brie Wedges, with a worm Cranberry Sauce (V)

Main

Roasted Free Range Pork Fillet served with a Cider Apple Sauce

Dauphinoise Potatoes
Courgettes Provençale
Minted Garden Peas

Desserts

Irish Cream Liqueur Cheesecake

(Digestive Biscuit Base with an Irish Cream Cheese topping)

Fresh Fruit Salad, Clotted Cream

(Fresh Fruit served in Apple Juice, topped with Raspberries & Strawberries)

Coffee & After Dinner Mints

£32.00 Per Person



Banqueting & Buffet Information 2023

Hot Menus

MENU 5

Cold Buffet

Dressed Cold Poached Salmon
Sugar Baked Ham
Prime Rare Roast Sirloin of Beef
Roast Devon Chicken
Vegetarian Quiche
A Selection of Speciality Salads –
Coleslaw * Niçoise * Beetroot
Buttered New Potatoes
Mayonnaise & Dressings

Desserts

Double Chocolate Brownie
(Warmed Double Chocolate Brownie served with Chocolate Sauce)

Fresh Strawberries with Devon Clotted Cream

Coffee & After Dinner Mints

£30.00 Per Person