

THE
Cliff
HOTEL



Wedding
Brochure

For any enquiries contact us on the details below -

EVENTS@THECLIFFHOTEL.CO.UK

01493 662179

Buffet Menu

Hot Buffet Options -

Chicken goujons £4pp

Potato wedges £2pp

Fries £4pp

Sausage rolls £2.5pp

Vegan sausage rolls £3pp

Mini spring rolls £2pp

Vegetable samosa £2pp

Panko coated prawns £5pp

Salmon & dill fishcakes £4pp

Breaded mozzarella sticks £2pp

Falafel bites £1.5pp

Breaded stuffed jalapeno
bites £2.5pp

Halloumi fries £3.5pp

Cheese & tomato pizza £3pp

Thai 'crab' cakes £5pp

Cold Sweet & Savoury Options -

Mini quiche selection £2pp

Pork pies £5pp

Fruit scones with clotted cream

& jam £5pp

Cheese scone with red onion

marmalade £5pp

Mixed leaf salad £2pp

Mini scotch eggs £3pp

Mini Cakes £4pp

Buffet Menu

Sandwiches -

-£2pp per sandwich

Norfolk ham & English mustard

Tuna & cucumber

Mature cheddar & red onion marmalade

Egg mayonnaise

Hummus & red onion

Vegan cheese & chutney

Chicken & bacon mayonnaise (+£1)

BLT (+£1)

Chicken salad (+£1)

Coronation chicken (+£1)

Roast beef & horseradish aioli (+£1)

Prawn cocktail (+£1)

(all allergens catered for within reason)

BBQ Menu

Mains -

4oz Beef burger with cheese served with salad & brioche bun £7pp

Vegan burger served with salad & burger bun £7pp

Hot dog £7pp + caramelised onions £1pp

BBQ chicken wings £3 pw

BBQ chicken thighs £3.50 pt

BBQ 1/3 rack ribs £5pp

Harissa chicken skewers £6.50 pp

Mediterranean vegetable skewers £5pp

Sides -

Coleslaw £3pp

Fries £4pp

Potato salad £4.50pp

Tomato & red onion
salad £6pp

House salad £4pp

Flat breads £3pp

Corn salad £4pp

Greek salad £5pp

Corn-on-the-cob £4pp

Tortilla chips £3pp

Salsa £1pp

Guacamole £1pp

Sour cream £1pp

Hot Fork Buffet

Mains -

Lasagne £9.50pp (min 15)

Bolognese £9.50pp

Chicken in garlic & mushroom sauce £9.50pp

Soup (choice of) £8pp

- Tomato & basil

- Leek & potato

- Pea & mint

Beef shin stew £9.50pp

Roasted mediterranean vegetables £9pp

Sides -

Salads -

- Potato £4.50pp

- Tomato & red onion £6pp

- House £4pp

- Corn £4pp

- Greek £5pp

Rice £2pp

Linguine £3pp

Fries £4pp

Mash £4pp

Green vegetable medley £5pp

Garlic bread £4pp

Desserts -

Mini vanilla cheesecake served with berry compote £4pp

Brownie served with chocolate sauce £4pp

Sorbet selection £2.50 per scoop

Feast Menu

Sold as one £30pp

Red pepper hummus, tzatziki & pitta Breads

Crudites – Celery, carrot & cucumber

Chicken caesar salad

Fruit platter – Grapes, oranges, watermelon, honeydew melon,
cantaloupe melon & strawberries

Cured meats

Local cheeses, chutneys & crackers

Warm rolls served with garlic & herb butter

Green pitted olives

Assorted cakes & muffins

Additions -

Pastry selection £4pp

Bacon rolls £5pp

Mini cakes £4pp

Granola bowls £5pp

Fruit platters £6pp

Biscuit selection £2pp

Canapes

- 5 canapes £18pp

- £4 each

Truffle arancini served with caramelised shallot puree

Cured mackerel served with horseradish, crème fraiche, cucumber gel & blini

Pulled pork croquettes served with burnt apple puree & fresh apple

Crispy pork belly bites glazed with honey, soy & sesame

Crab & avocado tart with lime & coriander

King prawn with cucumber, marie rose & dill

Mini fondant potatoes with herb emulsion & parmesan

Ham hock terrine served with brioche crisp & pickled mustard seeds

Beetroot taco served with whipped goat's cheese & candied walnuts

Lamb kofta served with mint yoghurt & sumac

Sweetcorn fritter with lime emulsion & chilli cheong

Crispy polenta served with King oyster, mushroom, sesame & Soy

Whipped goats cheese & red onion tartlet

Oysters with shallot vinegar, lemon & tabasco

(+£1pp if shucked fresh tableside)

Cheeseburger sliders with burger sauce & pickles (+£1pp)

“Recommended ‘bread roll course’ to start, champagne sorbet between mains and desserts, and recommend canapes for before the meal to awaken the palette.”

Private Dining

Private Dining:

-£40 for 2-courses

-£48 for 3-courses

Starters -

Prawn Cocktail served with marie Rose sauce, romaine lettuce, cucumber & bloomer

Tomato salad served with mozzarella, basil, balsamic reduction & olive oil

Roasted red pepper & tomato soup served with a bread roll with garlic butter

Gin-cured trout served with artichoke, croute, cucumber & dill

Stuffed chicken wing served with chorizo, spinach, manchego & red pepper puree

Pork belly served with burnt apple puree, fresh apple & poached celeriac
dressed crab served with avocado puree, lime gel, lambs' leaf & melba toast +£3pp

Beetroot carpaccio served with whipped rosemary goats' cheese, hazelnut praline & confit garlic +£1pp

Ham hock terrine served with spiced apple puree, pickled shallot & brioche crisp +£1pp

Truffle & celeriac velouté served with herb oil, crème fraiche & warm homemade roll +£2pp

Smoked salmon served with cucumber pearls, dressed watercress, horseradish crème fraiche & dill +£4pp

Pan-seared scallop served with cauliflower puree, smoked ricotta, chorizo & lemon gel +£5pp

Heritage tomato salad, burrata, parma ham, black olive crumb, basil emulsion, croutes +£4pp

Private Dining

Mains -

Mushroom & spinach orecchiette with parmesan & basil oil

Chicken Supreme served with pomme puree, tender stem broccoli & chicken velouté

Fillet of Beef 6oz (served Medium) served with pomme anna, roasted carrot, beef fat crumb & jus +£4pp

Salt Baked Celeriac served with wilted spinach, pickled shallot, red pepper puree & parsley oil

Herb Crusted Coley served with roasted new potatoes, creamed leeks & salsa Verde

Breaded Rock Salmon served with braised rice, curry sauce, pickled red onion & coriander

Pan-Seared Chicken Supreme served with mushroom duxelles, pomme anna, charred leek, tender stem broccoli, madeira gel & jus +£3pp

Pan-Fried Seabass served with saffron crushed new potatoes, samphire, peas & champagne beurre blanc +£3pp

Fillet of Beef 8oz (Served Medium) served with truffle pomme puree, semi sun-dried tomatoes, heritage carrots, crispy onions & port jus +£10pp

Pork Belly served with pork shoulder croquette, dauphinoise potatoes, burnt apple puree, honey glazed parsnip & Forestier sauce +£3pp

Mushroom & Spinach Pithivier served with celeriac puree, tender stem broccoli & red wine reduction +£3pp

Carrot Tart Tartin served with smoked almond crème, carrot top pesto, pickled fennel & frisèe lettuce +£3pp

Private Dining

Desserts -

Eton mess served with raspberry compote, meringue & lemon chantilly cream

Black forest gateau- warm chocolate sponge, cinnamon chantilly,
berry compote, pickled cherries

Sticky toffee pudding served with caramel sauce, honeycomb & vanilla ice cream

Peanut butter & dark chocolate delice served with pistachio crumb
& coconut gel

Passionfruit cheesecake served with passionfruit jelly & Italian meringue

Cheeseboard served with 3 local cheeses, crackers,
grapes, apple & chutney

Tonka bean crème brûlée served with shortbread crumb,
honeycomb & raspberries +£3pp

Chocolate fondant served with roasted banana caramel, white chocolate soil, vanilla
ice cream & baby mint +£3pp

Artisan cheese selection served with quince jelly, grapes, carrot & cinnamon chutney,
julienne apple & charcoal crackers +£3pp

Dark chocolate delice served with orange crème fraîche, chocolate soil, pistachio
praline & candied zest +£3pp

Millie-feuille served with poached rhubarb, vanilla crème diplomat, almond crumb &
basil oil +£3pp

Extras -

In-house table bread served with garlic & herb butter, balsamic & olive oil £5pp

Champagne sorbet served with meringue crumb £3pp

Petit fours (Brigadeiros) £3pp

Mint biscuits (After Eights) £1 each

Charcuterie board (please enquire)

Room Hire

2026 Rates

Norfolk Suite Ceremony & Evening Reception in The Function Suite	£1150.00
Seaview Terrace Ceremony & Evening Reception in The Function Suite	£1500.00
Ceremony & Evening Reception in The Function Suite	£1600.00

Drinks Menu

Reception & Toast drinks

Movendo, Prosecco Italy 10.5%	£30 Bottle
Rosé Brut, Rivarose France 12%	£35 Bottle
Champagne Boizel Brut Réserve France 12%	£70 Bottle
Champagne Boizel Rosé Absolu France 12%	£85 Bottle
Champagne Boizel Blanc de Noirs "La Montagne" Premier Cru France 12%	£95 bottle

Table Wine

White

The Parodist Pinot Grigio Hungary Pinot Grigio 11%	£27 Bottle
Kokako Sauvignon Blanc New Zealand Sauvignon Blanc 13%	£36 Bottle
Domaine Reverdy Ducroux Sancerre France Sauvignon Blanc 13.5%	£59 Bottle

Red

Tooma River Shiraz Australia Shiraz 14%	£27 Bottle
Tilia Malbec Argentina Malbec 13.5%	£32 Bottle
Crianza Rioja, Vina Salceda Spain Tempranillo 14%	£40 Bottle

Soft Drinks & Hot Drinks

Tea & Coffee	£3pp
Juice Jugs	£8
Squash Jugs	£3
J2O	£3.5

More options available, please enquire with our events team



At The Cliff Hotel, we are dedicated to bringing your vision to life with beautifully planned events that leave a lasting impression. Whether you are hosting an intimate gathering or a grand celebration, our experienced team ensures every detail is thoughtfully delivered. Where requested and subject to availability, we are happy to offer bespoke elements—such as tailored menus or special personal touches—to further enhance your event and make it truly memorable.

Warm regards,
The Cliff Hotel



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