



Canapé Menu

Brochette Bites

A mixture of red and yellow cherry tomatoes shredded fresh basil leaves and a rocket and pine nut pesto.

Duck Pate

Served on a crisp crostini bread.

Smoked Salmon Bellini

Scottish Oak Smoked Salmon, mascarpone cream cheese & chive & fresh Bellini bread disc.

Marinated Bocconcini Skewer

Baby Mozzarella Balls marinated in a confit of garlic & rosemary, wrapped in a fresh basil leaf with a juicy baby plum cherry tomato.

Cucumber, Crème Fraiche & Tiger Prawns

Thick slice of cucumber, quenelle of thick set crème fraiche & a North Atlantic Tiger Prawn, sprinkled with fresh chopped dill.

Three Course Menu

Pate

Prawn Cocktail

Soup (VE)

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Roast Breast of Chicken

with roasted potatoes and seasonal vegetables

or

Roast Sirloin of Beef with Yorkshire pudding

With roasted potatoes and seasonal vegetables

or

Pan Fried Seabass

With new potatoes and fine beans and beurre blanc sauce

Vegetable Filo Tart (VE)

A sweet potato puree, parsnip, carrot & swede in filo pastry, served with new potatoes and greens

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Eton Mess

Chocolate & Orange Torte (VE)

Cheese & Biscuits

T H E
Cliff
H O T E L

Buffet Menu One
Choose 6 – 7 or 8 items
per person
Minimum if 10 Guests

Selection of Sandwiches
Breaded Chicken Goujons
Seasoned Potato Wedges & Dips
Warm Sausage Rolls
Vegetable Samosas
Vegetable Spring Rolls
Margarita Pizza Slices
Pepperoni Pizza Slices
Selection of Crudities & Dip
Filo Prawns
Breaded Crab Cakes

Buffet Menu Two
Minimum of 20 guests

Thai Green Chicken Curry
Beef Ragu
Vegetable Gnocchi
Served with a choice of
Tagliatelle Pasta
White Rice
Accompanied by
Selection of Rustic Breads

THE
Cliff
HOTEL

Buffet Menu Three

Minimum of 30 guests

Warm Rustic Bread served with Olives, Oils and Hummus
Chicken Drumsticks & Thighs in BBQ Marinade
Seasoned Potato Wedges & Dips
Selection of Salads: Mixed Leaf, Tomato with Red Onion & Potato
Vegetable Spring Rolls
Breaded Chicken Goujons
Platter of Roasted Gammon Ham, Beef & Norfolk Turkey
Assorted Quiches
Roasted New Potatoes with Garlic & Rosemary

Alongside Your Choice of Either:

Cheese Ploughman's
Trio of Local Cheeses, House Chutney, Celery, Apple & Biscuits
Or
Seafood Platter
*Hot Smoked Salmon, Smoked Salmon, Prawn with Marie Rose Sauce, Crab Sticks,
Calamari, Mackerel Pate & Crab Cakes*

Dessert Menu

Minimum of 10 guests

Please select a trio of the following mini desserts

Cheesecake
Chocolate Brownie
Sticky Toffee Pudding
Lemon Tart
Bread & Butter Pudding



BBQ Menu

Choose 2 main dishes and 2 side dishes

Choose 3 main dishes and 3 side dishes

Mains

Beef Burger with cheese

Hog Dog with onions

Vegan Hot Dog

BBQ Chicken Drumsticks

Maple Glazed Pork Belly Slices

Spicy Bean Burger

Fresh fish option available on request

Sides

Coleslaw

Corn on the cob

Fries

Tomato & Red Onion Salad

Optional Extras

Chilli Con Carne

Grilled Halloumi

Shell on Prawns

Onion Rings

The Cliff Hotel, Cliff Hill, Gorleston-On Sea, Great Yarmouth, Norfolk, NR31 6DH

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