



CHRISTMAS

2025



A CHRISTMAS CELEBRATION TO REMEMBER AT GUY'S CLIFFE



Enjoy delicious festive dining in a cosy and magical setting.

Celebrate this special time of year with family and friends while experiencing our historic and atmospheric building and grounds providing free on- site parking.

We can offer private dining choosing from a wide range of seasonal menu choices to suit everyone's culinary requirements and budgets.

We look forward to welcoming you and making your Christmas gathering one to remember.



PRICING

TWO COURSE MEAL

£35 per head

THREE COURSE MEAL

£40 per head

FOUR COURSE MEAL (with cheese board)

£45 per head

BUFFET

£30 per head

£35 per head with desserts

A selection of tea, Italian filter coffee & warm mince pies
served to the table

£3 per head

*Prices include Christmas crackers, table decorations, tablecloths, cutlery, crockery,
napkins, glassware*



STARTERS

Choose any *two*

Key: (v) *vegetarian* (ve) *vegan* (gf) *gluten free* (df) *dairy free* ("a) *available*

Sundried tomato and roasted red pepper soup, warm bread roll and butter (vea) (gfa)

Broccoli and stilton soup, warm bread roll and butter (v) (gfa)

Crab salad – crab, onion, tomatoes, cucumber, leaves, fresh chilli, pomegranate seeds, mango lime dressing (gf) (df)

Bloody Mary prawn cocktail, brown bread and butter (gfa)

Lime and black pepper smoked salmon, melon fan, rocket salad, brown bread and butter (gfa) (dfa)

Duck and Cointreau pâté, warm toast, caramelised red onion chutney, rocket and tomato salad

Goat's cheese, asparagus and rocket salad with balsamic glaze (vegetarian or add optional Serrano ham) (gf)





MAINS

Choose any *two*

Slices of lemon and thyme roasted Turkey crown, pig in blanket, stuffing, port and cranberry sauce, gravy (gfa) (df)

Slices of lemon and thyme roasted Turkey crown, honey mustard and black pepper glazed ham, pig in blanket, stuffing, port and cranberry sauce, gravy (gfa) (df)

Slow braised 8oz 28 day dry aged bistro rump steak, beer and onion gravy (gfa) (df)

Lemon and herb crusted salmon, dill, tarragon and lemon sauce

Oven roasted cod, lemon and parmesan crust, sundried tomato and white wine sauce

Sticky beetroot and butternut squash wellington white wine gravy (ve)

Butternut squash and caremalised baby onion tart tatin (ve)

All served with sea salt and thyme roast potatoes, cranberry and port red cabbage, Brussels sprouts and chantenay carrots tossed in honey and extra virgin olive oil





DESSERTS

Choose any *two*

Warm Christmas pudding, Brandy sauce

Apple and cinnamon crumble, Devon custard (gfa)

Winter spiced pear crumble, Devon custard (gfa)

Salted caramel triple chocolate brownie, fresh berries, cream (gfa)

Fresh raspberries, mango sorbet, biscoff crumb, pomegranate (ve) (gfa)

A selection of festive and traditional cheeses, biscuits, chutney, grapes,
and celery (gfa)





BUFFET

All our buffets
are served and
presented on
*wooden
boards* and
*Australian
stoneware*

Mains

Freshly carved lemon and thyme turkey crown, cranberry and port sauce (gf) (df)

Freshly carved joint of ham cooked in mulled wine (gf) (df)

Homemade pork, cranberry and orange sausage rolls

Honey glazed pigs in blankets (gfa) (df)

Portobello mushroom and chestnut stuffed pepper (ve)

Warm baby new potatoes with parsley, mint, and extra virgin olive oil (ve)

Caprese christmas tree (tomato, mozzarella, basil and balsamic glaze)

Festive rainbow slaw (v)

A selection of pickles and antipasti such as olives, cornichons, sun blushed tomatoes,
baby onions, baby beetroot (ve)

Dressed layered salad with croutons (v)

Freshly baked crusty bread (ve) and butter (v)

Desserts

Choose any two of the following:

Warm Christmas pudding, Brandy sauce

Apple and cinnamon crumble, Devon custard (gfa)

Winter spiced pear crumble, Devon custard (gfa)

Salted caramel triple chocolate brownie, fresh berries, cream (gfa)

Fresh fruit platter (ve)

A selection of festive and traditional cheeses, biscuits, chutney, grapes, and celery (gfa)





TREAT YOUR GUESTS TO A *SPARKLING RECEPTION WITH CANAPÉS*

All prices are per person and include a glass with a top up, glass hire & waiters

Sparkling Wines and Champagne

Le Dolci Colline Prosecco, Italy **£7**

Fresh with apple fruit and a touch of sweetness.

Cava Dibon Brut Seleccion, Spain **£8**

Made from Spanish varietals but by the same method as Champagne. It is drier than Prosecco and very easy drinking.

Tholomies Brut Crémant de Limoux, France **£10**

Fresh, yet creamy with a fine mousse. Made by the Traditional Method, the same as Champagne.

Champagne Gremillet Brut Ambassadeur, France **£12**

The ultimate celebratory drink! From a family-owned producer in the south of the Champagne region.

Warm mulled wine

Spiced and warming mulled wine **£7.50**

a warming celebration of traditional festive spices and tastes like Christmas in a glass.

Alcohol free

0% spiced and warming mulled wine **£6.50**

A warming celebration of traditional festive spices and tastes like Christmas in a glass without the hangover!

Nozecco **£6.00**

Nozecco Fine Sprinkling is a delightful, alcohol-free sparkling wine alternative. It offers a refreshing, fruity taste with fine bubbles.

Fish

Prawn cocktail lettuce cup (gf)
Anchovy, houmous and heritage tomato crostini
Citrus prawn and cream cheese crostini
Smoked salmon, cream cheese and chive
crostini
Tuna and spring onion vol au vents

Veggie

Brie and cranberry tartlet (v)
Asparagus and goat's cheese tartlet (v)
Isle of White crunch cheddar and onion tartlet (v)
Caprese skewer (tomato, mozzarella, basil and
balsamic) (v) (gf)
Baby pearl mozzarella and green pesto crostini (v)
Manchego and black olive tapenade crostini (v)
Deep fried falafel balls, tahini dip (ve)
Roasted red pepper and mushroom pate crostini
(ve)
Heritage tomato, basil and balsamic crostini (ve)
Guacamole crostini (ve)

Meat

Turkey and cranberry mini Yorkshire
pudding
Satay chicken skewers with fragrant
peanut sauce (gf)
Chicken yakitori – Japanese sticky chicken,
bamboo skewers (gf)
24 hour marinated chicken tikka, mint and
coriander yoghurt (gf)
Serrano ham, peach, burrata crostini with
hot honey drizzle
Serrano ham and melon skewer (gf)
Serrano ham and heritage tomato crostini
Pulled pork sausage rolls
Honey and nutmeg sausage rolls
Turkey sausage rolls, cranberry sauce
Honey and mustard glazed sausages
Honey and red wine glazed chorizo
Chorizo, manchego and tomato, red pepper
paste crostini
Lamb kofta, mint and coriander yoghurt

CANAPÉS

Choose any *four*
£12 per head

Allows for six canapés
per person

Choose any *five*
£14 per head

Allows for seven canapés
per person



WINE LIST

All prices are per bottle and include glass hire & wine waiters

White Wines

Ancora Pinot Grigio, Italy **£23**

Light and fresh, an eminently quaffable white.

Te Merio Sauvignon Blanc, New Zealand **£26**

Classic NZ Sauvignon Blanc with herbaceous tones followed by elegant acidity.

Picpoul de Pinet, Duc de Morny, France **£28**

An expressive Picpoul from the Languedoc in southern France, rounded with a clean dry finish.

La Huida Albariño, Spain **£31**

Spain's best white wine from the Rias Baixas area of Galicia. Elegant with good minerality and a broad mouthfeel.

Red Wines

Chacabuco Malbec, Argentina **£27**

Beef's best friend! A tasty fruit-forward Malbec from Mendoza.

Arte Noble Reserve Pinot Noir, Chile **£28**

Well-made medium-bodied Pinot Noir with cherry fruit and some savoury undertones. Ideal with robustly sauced chicken dishes.

Côtes du Rhône Villages Les Coteaux, Domaine Boutinot, Rhône, France **£29**

Immediately impressive, this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances, warm star anise with a touch of cinnamon.

Gran Logrado Crianza Rioja, Spain **£31**

Judiciously oaked Rioja from 6 months in oak barrels, great with lamb!

Rosé Wines

Ancora Pinot Grigio Rosé, Italy **£23**

Light and fresh, an eminently quaffable rosé.

Portraits of America L.A. White Zinfandel Rosé, USA **£23**

On the sweeter side of medium this has strawberry fruit notes.

Provence Rosé, Henri Gaillard, France **£28**

Classic Provence rosé - pale and dry with some creamy red fruit undertones.

Alcohol-Free Wines **£14**

Bon Voyage Sauvignon Blanc

Bon Voyage Pinot Noir Rosé

Bon Voyage Merlot

Nozeco Sparkling Wine

