

# MENU SELECTOR & PRICES 2011

## CUMBERLAND

Menu A three course	£34.65	Drinks £13.75
Menu B four course	£45.95	Drinks £22.45
Menu C five course	£57.15	Drinks £27.55
Mediterranean Buffet	£17.85	
Fork Buffet A	£23.45	
Fork Buffet B	£29.05	
BBQ Menu	£25.50	
Canapés	£9.20	(min 5 persons)
	£11.50	(min 10 persons)
Children's menu	£10.15	
Finger Buffet (min 8 items)	£1.95	(per item)
Grand Buffet	£50.10	

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## SUNCLIFF / CLIFFESIDE

Menu A three course	£24.45	Drinks £11.75
Menu B four course	£30.60	Drinks £20.35
Menu C five course	£40.80	Drinks £25.50
Mediterranean Buffet	£14.55pp	
Fork Buffet A	£18.85pp	
Fork Buffet B	£22.45pp	
BBQ Menu	£20.45pp	
Canapés	£7.70 pp	(min 5 persons)
	£10.15	(min 10 persons)
Children's menu	£8.70 pp	
Finger Buffet (min 8 items)	£1.70	(per item)
Grand Buffet	£45.95	

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### Ceremony Room Hire

Cumberland	Sat	£385.00
	Sun – Fri	£306.00
Suncliff / Cliffeside		£215.00

Please note that certain menu's are only available for certain times of the day and for minimum numbers.

All menus will be discussed and agreed by the sales department

# MENU SELECTOR & ARRIF 2012

## CUMBERLAND

Menu A three course	£34.95	Drinks £14.50
Menu B four course	£47.50	Drinks £23.00
Menu C five course	£58.50	Drinks £28.50
Mediterranean Buffet	£19.50pp	
Fork Buffet A	£24.50pp	
Fork Buffet B	£29.95pp	
BBQ Menu	£26.50pp	
Canapes	£9.50 (min 5 persons)	
	£11.75 (min 10 persons)	
Children's Menu	£10.50	
Finger Buffet (min 8 items)	£1.95 (per item)	
Grand Buffet	£51.50	

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## SUNCLIFF / CLIFFESIDE

Menu A three course	£28.50	Drinks £12.50
Menu B four course	£39.95	Drinks £21.00
Menu C five course	£49.95	Drinks £26.50
Mediterranean Buffet	£14.95pp	
Fork Buffet A	£19.50pp	
Fork Buffet B	£23.50pp	
BBQ Menu	£21.00pp	
Canapes	£7.95 (min 5 persons)	
	£10.50 (min 10 persons)	
Children's Menu	£8.95	
Finger Buffet (min 8 items)	£1.75 (per item)	
Grand Buffet	£47.50	

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Ceremony Room Hire		
Cumberland	Sat	£385
	Sun-Fri	£315.00
Suncliff / Cliffeside		£220.00

Please note that certain menu's are only available for certain times of the day and for minimum numbers.

All menus will be discussed and agreed by the sales department

# APPETISER

## Menu A

### ***Trio of Melon Pearls***

Soaked in orange & passion fruit nectar

### ***Spiced Pork Salad***

Marinated with chilli ginger, coriander, bean sprouts & red pepper

### ***Chilled Atlantic Prawns***

On chiffonade of lettuce with brandied Marie rose sauce

### ***Tomato & Red Onion Salad***

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

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## Menu B

### ***Trio of Melon Pearls***

Soaked in orange & passion fruit nectar

### ***Spiced Pork Salad***

Marinated with chilli ginger, coriander, bean sprouts & red pepper

### ***Chilled Atlantic Prawns***

On chiffonade of lettuce with brandied Marie rose sauce

### ***Tomato & Red Onion Salad***

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

### ***Whole Field Mushrooms***

Filled with ricotta cheese, bacon, cherry tomatoes & drizzled in red pepper coulis

### ***Smoked Salmon Roulade***

Filled with cream cheese & prawns placed on dressed leaves with honey dill dressing

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## Menu C

### ***Trio of Melon Pearls***

Soaked in orange & passion fruit nectar

### ***Spiced Pork Salad***

Marinated with chilli ginger, coriander, bean sprouts & red pepper

### ***Chilled Atlantic Prawns***

On chiffonade of lettuce with brandied Marie rose sauce

### ***Tomato & Red Onion Salad***

Avocado, mozzarella, balsamic vinegar & toasted hazelnut oil

### ***Whole Field Mushrooms***

Filled with ricotta cheese, bacon, cherry tomatoes & drizzled in red pepper coulis

### ***Smoked Salmon Roulade***

Filled with cream cheese & prawns placed on dressed leaves with honey dill dressing

### ***Chilled Crown of Galia Melon***

Filled with fresh strawberries & raspberries

### ***Fruit of Sea Tian***

Layered with Cornish crab, flaked smoked salmon, prawn & avocado & served with lemon mayonnaise

# SOUPS

(Can be substituted for appetiser)

## Menu A

**Tomato & Basil** with ciabatta crouton & crème fraiche

**Cream of Green Pea & Ham** with mint

**Leek & Potato Broth**

**Chilled Andalucian Gazpacho**

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## Menu B

**Tomato & Basil** with ciabatta crouton & crème fraiche

**Cream of Green Pea & Ham** with mint

**Leek & Potato Broth**

**Chilled Andalucian Gazpacho**

**Spicy French Onion** topped with savoury crouton

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## Menu C

**Tomato & Basil** with ciabatta crouton & crème fraiche

**Cream of Green Pea & Ham** with mint

**Leek & Potato Broth**

**Chilled Andalucian Gazpacho**

**Spicy French Onion** topped with savoury crouton

**Creamed Seafood Chowder** flamed with cognac

served with salt water biscuits

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# ★ ★ ★ SORBETS

## Menu C

Refreshing sorbets:

Mango, Raspberry, Lemon, Champagne

Menu A & B add £2.95 to include sorbet

# VEGETARIAN

## (Options all menus)

**Wild Mushroom Risotto** with white wine & Parmesan shavings, rocket salad & balsamic dressing

**Roast vegetable Tart** with crumbled stilton

**Provençal Vegetable Tian** with glazed mozzarella cheese

**Saffron Tagliatelli Pasta** with roasted red pepper sauce & chive snippets

**Stuffed Aubergine** with market vegetables & herbed tomato ragu

**Open Filled Mushroom** filled with spinach leaves ricotta cheese, sun blush tomato pesto

One vegetarian option may be substituted into any menu choice.

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## FISH COURSE

### Menu C

**Salmon & Cod Thai Style Fish Cake** with seasonal greens, lemon grass & sweet chilli dressing

**Grilled Sea Bass** with leek mash or fennel mash or seafood mash

**Poached Paupiette of Sole** filled with salmon mousse & watercress sauce

**Pan Fried Salmon** dusted with paprika with a saffron beurre blanc topped with deep fried leeks

**Pan Fried Bream** on crushed potatoes drizzled with green pesto & Red pepper dressing

# MAIN COURSE

## Menu A

**Baked Supreme of Chicken** placed on a tomato ragu with french brie & bacon bits

**Loin Pork Medallions** with celeriac mash, caramelised pear & calvados sauce

**Cumberland Sausage** with spring onion mash & chefs onion gravy

**Turkey Escalope** marinated garlic, leek & mushroom sauce

**Braised Prime Beef Steak** cooked in a rich red wine chasseur

**Crispy Peppered Fillet of Salmon** served with vodka, lime & chilli salsa

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## Menu B

**Baked Supreme of Chicken** placed on a tomato ragu with french brie & bacon bits

**Loin Pork Medallions** with celeriac mash, caramelised pear & calvados sauce

**Cumberland Sausage** with spring onion mash & chefs onion gravy

**Turkey Escalope** marinated garlic, leek & mushroom sauce

**Braised Prime Beef Steak** cooked in a rich red wine chasseur

**Crispy Peppered Fillet of Salmon** served with vodka, lime & chilli salsa

**Traditional Roast Leg of Lamb** with red onion marmalade & thyme scented jus

**Roast Sirloin of Beef** with yorkshire pudding & rich pan gravy

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## Menu C

**Baked Supreme of Chicken** placed on a tomato ragu with french brie & bacon bits

**Loin Pork Medallions** with celeriac mash, caramelised pear & calvados sauce

**Cumberland Sausage** with spring onion mash & chefs onion gravy

**Turkey Escalope** marinated garlic, leek & mushroom sauce

**Braised Prime Beef Steak** cooked in a rich red wine chasseur

**Crispy Peppered Fillet of Salmon** served with vodka, lime & chilli salsa

**Traditional Roast Leg of Lamb** with red onion marmalade & thyme scented jus

**Roast Sirloin of Beef** with yorkshire pudding & rich pan gravy

**Pan Roasted Duck Breast** in port wine sauce & caramelised orange

**Rack of Lamb** with Covent Garden herb crust placed on coarse grain mustard mash with redcurrant & Madeira jus

# DESSERTS

## ALL MENU'S

California Apple Cake with cinnamon & Walnuts

Black Cherry Tia Maria Trifle

Individual Apple Lattice Tart with Crème Anglais

Chocolate Profiteroles

Fruits of the Forest Cake

Hazelnut & White Chocolate Mousse

Brandy Snap Basket fillet with Fresh Strawberries & Clotted Cream

Heavenly Chocolate Gateaux with Crème Anglaise & Raspberry Coulis

Crème Brûlée, Grand Marnier or Raspberry shortbread or Baileys

Lemon Passion Fruit Torte

Fresh Fruit Salad with Cream

OCEANA HOTELS

## CHEESE

HOTEL BAR DINING

### MENU C only

Classic British Cheese Plate with Crackers



A & B add £4.95 to include cheese course

# GRAND BUFFET

Dressed Crown of Turkey

Dressed Rib of Beef

Dressed Salmon

Brie & Sundried Tomato Quiche

Dressed Crab

Honey Roast Ham

King Prawns

Waldorf Salad

Tossed Green Salad

Rice & Pepper Salad

Pasta Salad

Couscous Salad

Potato Salad

Mixed Leaf Salad

Coleslaw

Beetroot Salad

Three Bean Salad

Tuna Niçoise

(Choice of six salads)

Assorted fresh bread rolls

## SUPPLEMENTS

Smoked salmon £5 • Avocado & prawn £5

Crab claw £5 • Dressed lobster £8 • Ice sculptures from £175

# FINGER BUFFET

You may choose a minimum of eight items per person

- Selection of bridge rolls
- Assorted Sandwiches
- Quiche slices
- Prawn Brouchees
- Spicy Chicken Wings
- Greek style parcels
- Thai fish cakes with spicy chilli dip
- Spicy lamb kofta with yoghurt & mint dip
- Cocktail sausage rolls
- Deep fried potato wedges with salsa dip
- Deep fried breaded mushrooms
- Vegetable samosas
- Mini vegetable spring rolls
- Chicken Drumsticks
- Cheese, pineapple & olive skewers
- Celery & cream cheese sticks
- Pizza bites
- Peanuts & olives
- Garlic bread
- Selection of mini cakes

£1 Supplement per person per item

- Camembert in crisp crumb
- Chicken satay
- Scampi tails
- Mini BBQ spare ribs
- Spinach & feta cheese tartlet
- Tempura tiger prawns
- Goujons of salmon
- Smoked salmon pin wheels

## CHEESE AND PICKLES PLATTER

English and continental cheese platter, assorted breads and crackers  
Pickles and chutneys, Celery and grapes

Cumberland Hotel - £8.95 per person  
Suncliff / Cliffeside Hotels - £7.95 per person

# DRINKS PACKAGE

## A - HOUSE PACKAGE

High Ball of Pimms or Bucks Fizz  
Glass of house wine, white or red  
Glass of Cava

Add £3.50 for second glass of wine

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## B - PREMIUM PACKAGE

Glass of Cava  
Two glasses of mid priced wine (£18 a bottle max)  
Glass of Cuvee sparkling rose

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## C - LUXURY PACKAGE

Glass of Lanson champagne Kir Royal  
Two glasses of premium wine (£29.95 a bottle max)  
Glass of Verve Clique champagne

Wine & champagne may be purchased by the bottle at wine list prices.

Packages are designed with in-built discounts

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Corkage prices at all hotels

Wine £8.50 / Bottle

Sparkling wine £10.50 / Bottle

Champagne £12.50 / Bottle

# MEDITERRANEAN BUFFET

Parma ham  
Salami  
Olives  
Pickles  
Sundried tomatoes  
Roasted vegetable salad  
Seasonal leaf salad  
Feta Cheese  
Ciabatta  
Assorted homemade breads

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## BBQ MENU

Cumberland sausage  
Chefs homemade burgers  
Cajun spiced chicken breast  
Char grilled sirloin steak  
Vegetarian skewers

All served with relish & dips

Fresh mint new potatoes  
Garlic ciabatta bread  
Seasonal leaf salad  
Waldorf salad  
Tomato & onion salad with fresh basil  
Savoury rice & roasted pepper salad  
Chefs creamy coleslaw  
Assorted bread & rolls

# FORK BUFFET

Roast bronze turkey  
Chicken korma with saffron rice  
Mushroom stroganoff & saffron rice  
Lasagna verdi with cream sauce & melted cheese  
Herbed garlic bread  
Baked jacket & new potatoes  
A selection of sliced meats & seasonal salads

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# FORK BUFFET

Vegetable stir-fry  
Pasta spirals with goats cheese, basil & sun dried tomatoes  
Curried Chicken Madras & rice  
Chef's homemade lasagne  
Cumberland Ring served with creamy leek mash & onion gravy  
Tomato & basil salad  
Cucumber & dill salad  
Mixed leaf salad  
Spicy potato wedges  
Buttered new potatoes  
Garlic bread & a selection of bread

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A selection of dressings & dips

## DESSERT

Fresh fruit salad  
Chocolate profiteroles

# CANAPES

Chicken liver parfait tartlets

Salmon mousse tartlets

Cheese & chive tartlets

Chorizo horn tart

Moneybags

Dim sum

Crolines

Spring rolls

Celery boats (cheese & chive)

Salmon melba toast

Devils horseback

Farmhouse pate

Selection of above

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## CHILDRENS MENU

### MAIN COURSE

Penne pasta with tomato sauce

Chicken goujons with fries

Sausage & mash

Burger & fries

Fish goujons with fries

Can be served with baked beans, peas or salad

### SWEET

Ice cream

Fruit salad

Yoghurt

# FUNERAL TEAS

Tea/coffee & herbal teas, Selection of bridge rolls, Quiche slices  
& Assorted cakes and pastries

## **CUMBERLAND**

£11.95 per person

Or add in a Welcome glass of wine - £15.50 per person

## **SUNCLIFF / CLIFFESIDE HOTELS**

£10.95 per person

Or add in a Welcome glass of wine - £14.50 per person

# AFTERNOON TEA

Tea/coffee & herbal Teas, Selection of finger sandwiches,  
Scones and Clotted Cream, Assorted cakes and pastries

## **CUMBERLAND**

£8.75 per person

Or add in a glass of wine - £12.95 per person

Or add in a glass of champagne - £16.00 per person

## **SUNCLIFF / CLIFFESIDE HOTELS**

£7.75 per person

Or add in a glass of wine - £11.95 per person

Or add in a glass of champagne - £15.00 per person