

2011

The Cliffs Hotel

B L A C K P O O L



Christmas Party Nights



Welcome To The Cliffs Hotel Christmas Parties

An imposing early century building on the renowned Queen's Promenade, the Cliffs offers superb accommodation and a lavish venue for Christmas Party Night celebrations.

A first class festive dinner leads gently into a full cabaret show. This fabulous night of entertainment featuring vocalists Lee Brady, Claire Byrne and The Sensation Dancers, even gives you the opportunity to let your hair down to our resident DJ into the early hours.

The Cliffs is undoubtedly the venue of choice whatever your plans this Christmas. Demand for The Cliffs is always high so to reserve your Christmas Party contact us now.

To top the night off, why not book accommodation as part of your Party Night package. Please see our Price list for further details.

Full Cabaret Floor Show Featuring:

- Compered and presented by fantastic vocalists Claire and Lee Brady
- With The Sensation Dancers
- Resident DJ

Your Evening Includes:

- Sumptuous four course traditional menu
- Same seating all evening
- Fabulous live entertainment



Party Nights Price Guide



Prices shown are per person.

All prices include VAT @ 20%.

Party nights with accommodation include breakfast.



December	Meal and show with accommodation	Meal and show only
Fri 2nd	£46	£19
Sat 3rd	£60	£23
Thurs 8th	£38	£18
Fri 9th	£46	£23
Sat 10th	£60	£27
Sun 11th	£30	£16
Mon 12th	£37	£19
Tues 13th	£37	£19
Wed 14th	£37	£19
Thur 15th	£37	£19
Fri 16th	£46	£23
Sat 17th	£60	£27
Mon 19th	£37	£19
Tues 20th	£37	£19
Wed 21st	£37	£19
Thur 22nd	£38	£19
Friday 23rd	£38	£23
Christmas Day Lunch		£39 adults £12 children

Christmas Party Lunches available
from just £12 per person



Party & Christmas Day Lunch

Christmas Party Lunches just £12 per person

- Bar opens from 12 noon
- Festive four course menu
- Disco until 5.00pm

Bar Prices

Lager	£1.80
Bitter	£1.70
Double	£2.10
Mixers	70p
Juice	80p
House wine	£6.80
Bottled Lager	£1.80
Alcopops	£1.80



Christmas Day Lunch £39 per adult and £12 per child

- A glass of sparkling wine awaits at midday
- A delicious six course lunch from 12.30pm – 1.30pm
- Spend the afternoon with us, dance to our resident entertainer, or simply relax in one of our lounges until 5.00pm
- Children's entertainment in the 'Base' kids club.



Party Nights Menu

Starters

Home made cream of vegetable soup (v)

Chef's own chicken liver pâté flavoured with brandy and served with Cumberland sauce

Pan fried garlic mushrooms finished with cream and fresh parsley (v)

Chilled honeydew melon nest filled with fresh fruit (v)

Main courses

Roast turkey served with Cumberland stuffing, cranberry relish and meat juice gravy

Traditional sirloin of beef with horseradish sauce and rich meat gravy

Homemade Christmas vegetable roast accompanied with herb roasted butternut squash and a tomato, cranberry and red wine sauce (v)

With

Buttered baton carrots, buttered sprouts and roast potatoes

Sweets

Dark and white chocolate terrine on chocolate lattice

Christmas pudding with brandy sauce

Lancashire and Cheddar cheese and biscuits

Freshly percolated coffee and after dinner mints





Christmas Day Lunch Menu

Starters

Finest prawns in a Marie Rose sauce on salad leaves with lemon wedge and brown bread

Chef's own chicken liver pâté flavoured with brandy and served with Cumberland sauce and a garlic bread slice

Honeydew melon nest filled with mandarins and kiwi (v)

Pan fried garlic mushrooms in a cream and parsley sauce served with garlic bread slice (v)

Scotch broth with a selection of fresh rolls

Lentil and coriander soup with a selection of fresh rolls (v)

Selection of fruit juices (v)

Intermediate

Paupiette of plaice filled with crab meat with a white wine, cream and dill sauce

Mango sorbet (v)

Main Courses

Roast turkey with Cumberland stuffing, chipolata sausage, cranberry sauce and meat juice gravy

Traditional roast sirloin of beef and Yorkshire pudding with meat juice gravy

Poached fillet of salmon with smoked salmon, cream and white wine sauce

Homemade Christmas vegetable roast accompanied with herb roasted butternut squash and a tomato, cranberry and red wine sauce (v)

With

Baton carrots and buttered button sprouts

New boiled and rosemary scented roast potatoes

Sweets

Christmas pudding with brandy sauce

Dark and white chocolate terrine served with fresh cream

Festive fruit trifle with fresh strawberries

Peach slices served with cream, vanilla ice cream and strawberry sauce

Strawberry, chocolate, vanilla, toffee ripple and mint choc chip ice cream

Lancashire and Stilton cheese and biscuits

Fresh percolated coffee with mince pies and Ferrero Rocher chocolates

