



Friday 22nd November 2024

Why not join us for our spectacular The Clifton Arms Hotel' Christmas lights switch-on

Complimentary mulled wine, hot chocolate, mince pies & a visit from Santa and his elves!

Arrive at the hotel for 5pm. Guests will be asked to gather on the green in preparation for the switch-on at 6pm (bring warm clothing!)

Live entertainment in the lounge from 5-7pm **COMPLIMENTARY EVENT**





3 Night Christmas Accommodation Package £670.00pp

(£150.00 single supplement applies)

Bedroom upgrades available at an additional cost



Enjoy our famous Afternoon Tea at our luxurious hotel, with spectacular views overlooking the estuary.

Featuring a selection of fresh cut sandwiches,
homemade mixed fruit scones with jam & clotted cream
and beautiful handmade
Clifton Arms Hotel cakes & mince pies

Our festive afternoon tea is served from 3.00pm to 5.00pm Monday to Saturday from 2nd-23rd December

Booking is essential and please let us know of any special dietary requirements as we have specific afternoon teas to cater for all needs.

Festive Afternoon Tea - £27.00pp with Champagne - £35.00pp



Served in the Brasserie

Available from 2nd - 23rd December

Lunch - Served from 12-3pm Monday - Saturday 2 course £27.00 / 3 course £33.00 Evening Meal - Served from 6-9pm Monday - Saturday 2 course £29.00 / 3 course £35.00

Starters

Chicken Liver Parfait

orange and cranberry chutney, toasted brioche

Mulled Pear (V)

Nicky Nook blue cheese, candied pecans, grapes, honey dressing

Classic Prawn Cocktail

Marie rose sauce, brown bread

Wild Mushroom and Tarragon Soup (V)

bread roll and butter

Mains

Roast Turkey Crown

sage and onion stuffing, pigs in blankets, creamed sprouts, roast potatoes, seasonal vegetables, gravy

Red Wine Braised Beef Blade

parsnip puree, bacon, spinach, wild mushrooms, pearl onions, parsley

Salmon Fillet

cauliflower puree, potato croquette, spinach, herb velouté

Butternut Squash Risotto(V)

crispy sage, parmesan, truffle

Desserts

Christmas Pudding

brandy butter, rum custard

Tipsy Sherry Trifle

Chantilly cream

Chocolate Yule Log

cherry sorbet

Selection of Cheeses (£5 supplement)

Start your family's Christmas celebrations in style at The Clifton Arms Hotel's magical brunch with SANTA!

Join us for a festive morning with a visit from Santa

Join us for a festive morning with a visit from Santa and his elves, a delicious breakfast buffet featuring both hot and continental selections, children's entertainment, and a gift from Santa!

> 14th & 21st December 2024 from 10am-1pm

> > £18.00 per ticket

Party Mights

Join us for one of our fabulous party nights!

Arrive at 7pm for a glass of prosecco on arrival, followed by a delicious 3 course meal and dance the night away with our resident DJ till midnight!

Friday 6th & 13th & 20th Dec @ £40pp Saturday 14th Dec @ £45pp

Starters

Chicken Liver Parfait

orange and cranberry chutney, toasted brioche

Wild Mushroom and Tarragon Soup (V)

bread roll & butter

Mulled Pear (V)

Nicky Nook blue cheese, candied pecans, grapes, honey dressing

Mains

Roast Turkey Crown

sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy

Braised Beef Blade

roast potatoes, seasonal vegetables, red wine sauce

Butternut Squash Risotto (V)

crispy sage, parmesan, truffle oil

Desserts

Christmas Pudding

brandy butter, rum custard

Belgium Chocolate Mousse

clementine compote, hazelnut praline

Passionfruit Crème Brulée

shortbread biscuit

Phristmas Eve

Join us for a delightful Christmas Eve lunch in our beautiful restaurant, served from 12-4pm

£45.00pp (£20.00 per child)

Starters

Goats Cheese, Beetroot, Apple and Hazelnut Salad

rocket, balsamic

Wild Mushroom and Tarragon soup

bread roll and butter

Chicken Liver Parfait

orange and cranberry chutney, toasted brioche

Chilli King Prawns

roasted peppers, toasted sourdough, garlic aioli

Mains

Roast Loin of Pork

burnt apple puree, roast potatoes, seasonal vegetables, gravy

10oz Ribeye Steak

roast field mushroom, herb crumbed tomato, onion rings, chips, peppercorn sauce

Fish Pie

leek and dill sauce, cheddar mash, minted garden peas **Butternut Squash Risotto(V)**

crispy sage, parmesan, truffle

Desserts

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Passion Fruit Creme Brulee

shortbread biscuit

Lemon and Lime Cheesecake

strawberry compote

Selection of Cheeses

Phristmas Day

Spend the most magical day of the year at The Clifton Arms Hotel and enjoy a delicious Christmas Lunch. Served from 12-4pm, with Live music from our resident Pianist

£120pp (£50 per child)

On Arrival

Champagne & Canapes

Starters

Duck Leg and Pistachio Terrine

orange and cranberry chutney, toasted brioche

Beetroot Cured Salmon

pickled cucumber, crème fraiche, horseradish, soda bread

Butternut Squash Soup (V)

wild mushrooms, parmesan, truffle oil

Mulled Pear (V)

Nicky Nook blue cheese, candied walnuts, grapes, honey dressing

Mains

Roast Turkey Crown

sage and onion stuffing, pigs in blankets, roast potatoes, creamed sprouts, seasonal vegetables, gravy

Roast Halibut

squash puree, spinach, gnocchi, king oyster mushroom, tarragon beurre blanc

Braised Short Rib of Beef

mustard creamed cabbage and bacon, boulangerie potato, confit shallot, red wine sauce

Jerusalem Artichoke Risotto (V)

roast chestnuts, kale pesto, crispy sage, mascarpone

Desserts

Traditional Christmas Puddina

brandy butter, rum custard

Chocolate Yule Log

cherry sorbet

Tipsy Sherry Trifle

Chantilly cream

Selection of Cheeses

Boxing Day

With a warm welcome, fabulous food and the best company, rest assured we'll do everything needed to keep the festive season going and spirits bright. Live entertainment in the lounge from 12-4pm

£45pp (£20.00 per child)

Starters

Seared Scallops

burnt apple puree, celeriac remoulade, frisee, hazelnut dressing

White Onion and Cheddar Soup (V)

bread roll & butter

Beef Cheek Arancini

truffle mayonnaise, rocket and parmesan

Smoked Salmon

pickles, dill crème fraiche, granary croutes

Mains

Roast Beef

Yorkshire pudding, roast potatoes, mash potatoes, seasonal vegetables, beef gravy

Hake Fillet

chorizo, tomato and butter bean stew, olive tapenade, basil oil

Chicken Supreme

fondant potato, pancetta, pea and gem lettuce fricassee, chicken jus

Potato Gnocchi (V)

classic ratatouille, vegan pesto, rocket

Desserts

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Vanilla Panna Cotta

winter berry compote, shortbread biscuit

Belgium Chocolate Mousse

satsuma compote, hazelnut praline

Selection of Cheeses

MI E Gaja

This special black-tie event begins with a champagne & canape reception in the bar & lounge at 7.00pm

The sumptuous 5-course gala dinner begins at 7.30pm. Thereafter the Hooper Band will be entertaining you throughout the evening, performing an extensive repertoire of covers from the sixties to the present day.

£145.00pp (Age 18+ Only)

On arrival

Champagne & Canapes

Appetiser

Butternut Squash and Mascarpone Raviolo with sage & pine nuts

Starter

Shellfish Bisque Native Lobster & coriander

Main Course

Beef wellington, truffle mash, winter greens, bordelaise sauce

Dessert

Dark chocolate delice, orange macaroon, pistachio cream

Midnight Snack

Honey roast ham rolls & a glass of prosecco to toast the new year

MAD Lunch

With a warm welcome, fabulous food and the best company, rest assured we'll do everything needed to keep the festive season going and spirits bright

Live entertainment in the lounge from 12-4pm

£45pp (£20.00per child)

Starters

Seared Scallops

burnt apple puree, celeriac remoulade, frisee, hazelnut dressing

White Onion and Cheddar Soup (V)

bread roll & butter

Beef Cheek Arancini

truffle mayonnaise, rocket and parmesan

Smoked Salmon

pickles, dill crème fraiche, granary croutes

Mains

Roast Beef

Yorkshire pudding, roast potatoes, mash potatoes, seasonal vegetables, beef gravy

Hake Fillet

chorizo, tomato and butter bean stew, olive tapenade, basil oil

Chicken Supreme

fondant potato, pancetta, pea and gem lettuce fricassee, chicken jus

Potato Gnocchi (V)

classic ratatouille, vegan pesto, rocket

Desserts

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Vanilla Panna Cotta

winter berry compote, shortbread biscuit

Belgium Chocolate Mousse

satsuma compote, hazelnut praline

Selection of Cheeses

1 St Package

Join the celebrations with one of our festive packages for 2024!

New Years Eve

Glass of Champagne on arrival
Canapes
Live Entertainment from The Hooper Band
5 Course Evening Meal
Glass of Prosecco at Midnight
Hot Ham Rolls at Midnight
Breakfast on New Years Day

1 Night New Years Eve Package from £295pp (single supplement applies)

2 Night New Years Eve Package from £410pp (30th or 1st)

3 Night New Years Eve Package from £520pp (30th - 2nd)

above packages are dinner, bed and breakfast (£40 allowance per guest for dinner)

Winter Offers

Post Christmas treat!
Why not join us for one of our fabulous winter
packages for 2025

Package 1

Two night winter break from just £290 bed and breakfast or £360 including dinner both nights based on two guests.

Package 2

One night getaway from £210 including cream tea on arrival and dinner with wine

Both offers based on two guests in a classic room, Sunday to Friday from 2nd Jan until 31st March 2025

Twixmas Package

'Twixmas' is that funny time between Christmas and New Year when routine disappears and you don't really know what day it is, which makes it the ideal time to escape on a short break.

3 Night Stay from 27th Dec -30th Dec

Three night getaway from £675.00pp including a glass of glass of prosecco, cream tea and evening meal each night

