



Dear Guests

Once again, we are rapidly heading towards the festive season and so, with that in mind, I have taken the opportunity to forward our 2026 Christmas menus to you. Fortunately, this year there is considerable interest although we have a good choice of dates still available.

This selection of specially crafted menus and beautiful sea view venues for dining with prices starting from as little as £30.00 for a luncheon or £35.00 for a dinner, offers exceptional value to enjoy those log fire comforts of an elegant country house by the sea.

Every effort has been taken to find ways to offer your guests great value for money. Accommodation rates have been reduced from £110.00 to £55.00 (standard room during the weekend) and only £50.00 (standard room during the week) Bed and Breakfast per person per night.

I very much hope we will have the pleasure of your Company this year and trust that we can at least bring you a little Christmas cheer!

Yours Sincerely

Timothy Rew

For and on Behalf of
Rew Hotels Ltd



Monday to Friday Christmas Luncheon

Chicken, Wild Mushroom and Tarragon Terrine,
Winter Fruit Chutney and Crisp Bread

Chefs Homemade
Mushroom and Chestnut Soup (V)

Livermead House Prawn Cocktail,
Served with Brown Bread and Butter

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Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, White Wine and Thyme
Roast Gravy

Pan Fried Fillet of Salmon,
With a Lemon and Dill Velouté

Hazelnut and Pecan Nut Roast,
With a Cranberry Jus

Selection of Fresh Seasonal Vegetables and Potatoes

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Cream filled Profiteroles coated with a
Hot Belgian Chocolate Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce and Brandy Butter

Fresh Fruit Salad,
With Devon Clotted Cream

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Freshly Filtered Coffee and Warm Mince Pies

£30.00

Sunday to Friday Christmas Dinner Menu

Beetroot Cured Salmon Gravad Lax,
Rocket Salad, Dill and Mustard Yoghurt

Chefs Homemade Sweet Potato and Nutmeg Soup (V)

Mulled Wine Poached Pear,
Rocket, Walnut and Celery Salad (V)

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Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, White Wine and Thyme
Roast Gravy

Sweet Mustard Glazed Pork Loin Steak,
Apple and Sage Compote, Maple Cream Sauce

Grilled Fillet of Sea Bream
With a Brandy and Lobster Velouté

Wild Mushroom Mile Feuille,
With Chestnut and Cranberry Ragout

Selection of Fresh Seasonal Vegetables and Potatoes

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White Chocolate Bavarois
Coffee Cream Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce and Brandy Butter

Iced vanilla Terrine
with Mixed Berries

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Freshly Filtered Coffee and Warm Mince Pies

£35.00

Saturday Christmas Dinner Menu

Duo of White Wine Poached and Smoked Salmon
Dressed Salad Leaves, Lemon and Caper Mayonnaise

Chefs Homemade White Onion and Thyme Soup (V)

Chicken and Chorizo Roulade
Baby Gem Lettuce, Croutons and Parmesan Shavings

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Traditional Roasted Crown of Torbay Turkey
Bacon Roll, Chestnut Stuffing, White and Thyme Roast
Gravy

Dijon and Herb Roasted Leg of Lamb,
With a Red Wine and Minted Lamb Jus

Grilled Sea Bass Fillet,
With a Thermidor Sauce

Selection of Fresh Seasonal Vegetables and Potatoes

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Dark Chocolate Roulade,
Vanilla Sauce

The Livermead's Homemade Christmas Pudding
Rum Sauce and Brandy Butter

Tropical Fruit Pavlova,
Raspbrry Coulis

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Freshly Filtered Coffee and Warm Mince Pies

£39.95

Vegetarian Options

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Baked Butternut Squash,
Topped with Courgette Provencal and Parmesan

Wild Mushrooms Mille Feuille,
With Chestnuts and Cranberries

Tomato and Mozzarella Tart,
Basil Pesto

Price as per the Main Party

A Lighter Christmas

Chicken Caesar Salad,
Garlic Croutons and Parmesan Shavings

Chefs Homemade Garden Pea and Mint Soup

Baby Goats Cheese and Beetroot,
Rocket and Walnut Salad (V)

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Baked Breast of Lemon Chicken,
Lemon and Ginger Cream

Poached Fillet of Salmon,
Braised Fennel with Star Anis

Grilled Polenta Cake,
Char Grilled Vegetables and Pesto

Selection of Fresh Seasonal Vegetables and Potatoes

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Tuile Basket with Mulled Winter Fruits,
Topped with Crème Fraiche

Gratin of Spiced Poached Satsuma's,
Orange Sorbet

Lemon Tart,
with Devon Cream

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Freshly Filtered Coffee and Warm Mince Pies

£39.95

A Country House Christmas

Game Terrine wrapped in Proscitto,
Mulled Wine Jelly and Toasted Brioche

Chefs Homemade
Wild Mushroom and Truffle Oil Soup (V)

Smoked Salmon and Cream Cheese Roulade,
Lemon and Dill Dressing

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Pot Roasted Breast of Pheasant,
with Chestnuts, Cranberries and Sherry

Roasted Cod Fillet,
Yorkshire Pudding and Prawn Gravy

Char Grilled Minute Steak,
Port and Stilton Sauce

Selection of Fresh Seasonal Vegetables and Potatoes

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The Livermead's Homemade Christmas Pudding
Rum Sauce

Champagne and Raspberry Delice,
Red Berry Coulis

Meringue Nest with Fresh Fruits,
and Crème Chantilly

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Freshly Filtered Coffee and Warm Mince Pies

£45.00

The Gourmets Christmas

Home Smoked Salmon,
Dill Blinis, Watercress Mayonnaise and Keta Caviar

Chefs Homemade
Haricot Blanc and Truffle Soup (V)

Confit Duck Leg Terrine spiked with Pistachio,
Balsamic Jelly and Toasted Brioche

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Seared Venison Loin Steak,
Topped with Mushroom Pate,
Beetroot and Port Wine Jus

Poached Fillet of Sole,
Filled with a Crab Mousse,
Vermouth Cream Sauce

Fillet of Beef Wellington,
Madeira and Truffle Jus
(Served Medium Only)

Selection of Fresh Seasonal Vegetables and Potatoes

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The Livermead's Homemade Christmas Pudding
Rum Sauce

Chocolate Sacher Torte,
Mixed Berry Compote and Crème Fraiche

Mulled Fruit Jelly,
with Egg Nog Anglaise Sauce

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Freshly Filtered Coffee and Warm Mince Pies

£49.95

Booking Details

FRIDAY&SATURDAY

DUE TO THIS BEING A BUSY TIME OF YEAR AND DURING OUR BUSIEST PARTY NIGHTS WE REQUIRE ALL PARTIES OVER 10 COVER TO PRE-ORDER 7 DAYS PRIOR TO THE EVENT

VEGETARIANS

ALTERNATIVES TO THE MEAT MAIN COURSES ARE AVAILABLE AS DETAILED ABOVE, PLEASE PREORDER HOW MANY VEGETERIAN MEALS ARE REQUIRED FOR YOUR PARTY 7 DAYS PRIOR TO THE EVENT. OTHER VEGETERIAN MEALS ARE AVAILABLE ON REQUEST.

PARTIES FOR MORE THAN 10 PEOPLE

FUNCTION OVER 10 COVERS MUST PRE ORDER CHOICE OF DISHES ON THE MENU FOR THEIR PARTY AND SUBMIT THE ORDER TO THE HOTEL 7 DAYS PRIOR TO THE EVENT

DEPOSITS

10~15 PEOPLE £150 15~25 PEOPLE £250 26-50 PEOPLE £400
51+PEOPLE £500

DEPOSITS ARE NON-REFUNDABLE. BOOKINGS CANNOT BE ACCEPTED WITHOUT A DEPOSIT.

THE BALANCE FOR THE MEALS WILL BE DUE 7 DAYS PRIOR TO THE EVENT

PAYMENT BALANCE

THE BALANCE FOR THE MEALS IS DUE ONE-WEEK PRIOR TO THE EVENT.

THE BALANCE OF MONIES WILL BE BASED ON YOUR CONFIRMED NUMBERS GIVEN 14 DAYS PRIOR TO THE EVENT. ANY CANCELLATIONS LESS THEN 7 DAYS PRIOR TO THE EVENT WILL NOT BE REFUNDED

DISCOS

PARTIES OF OVER 50 GUESTS ON THE NIGHT, BENEFIT FROM FREE ENTERTAINMENT, WHILST SMALLER PARTIES WILL RECEIVE A GENEROUS CONTRIBUTION.

For Bookings Telephone 01803 294361
And ask for Timothy Rew or Elliott Hill