

ENJOY COUNTRY HOUSE SPLENDOUR BY THE SEA



CHRISTMAS AND NEW YEAR PROGRAMME

*The*  
*Livermead* ★★★★★  
HOUSE

# Traditional Luxury on the Seafront

## FACILITIES TO MAKE YOUR STAY EXTRA SPECIAL



- ❖ A 3 Star sea front hotel & restaurant
- ❖ A unique waterfront location
- ❖ Chandelier lit ballroom with fully sprung maple dance floor
- ❖ The Dining Room with panoramic sea views and grand piano serenaded dining
- ❖ 67 full ensuite rooms, tea & coffee, television, telephone and hairdryer
- ❖ Sea view and deluxe bedrooms available
- ❖ Lifts to each floor
- ❖ The facilities include a gymnasium, a squash court, a snooker room, a solarium and a sauna
- ❖ Quiet log fire lounges





# Welcome to the Livermead House Hotel

Why not enjoy those winter charms of Torquay at Christmas. Take in the bracing sea air, wander the boutiques or quietly while away the hours, admiring the twinkling lights of Torbay from the comfort of your fireside chair.



# Oh Christmas Tree, Oh Christmas Tree

IT'S TIME TO ENJOY OUR CHRISTMAS TEA!

Delicately cut finger sandwiches, home baked scones, and, those very special iced fancies to tempt the most ardent weight watcher.

Experience that timeless charm, those uniquely traditional characteristics which set the tone of your holiday to come. That cheery smile from a caring team who quietly, professionally attend to your wishes, ensuring that this will be a truly memorable stay.





Twas the night before  
Christmas and all  
round the house...

## CHRISTMAS EVE

- 24TH DEC

A welcome to you, one and all this yuletide. Indulge your taste buds, drink and be merry!

You are welcomed in true Victorian style with a champagne Cocktail Reception hosted by Mrs Sylvia Rew and her Management team prior to your evening dinner.



# We Three Kings of Orient Are

CHRISTMAS DAY

- 25TH DEC

Bearing Gifts - Santa comes in a car!!

Today, after a leisurely breakfast, be prepared with your camera at the ready for his spectacular arrival with gifts for all. A fitting way to herald in the highlight of your Christmas holiday.

And then to dine from the culinary delights that this yuletide banquet has to offer. Seven courses of the finest local produce freshly prepared and cooked to perfection, a regal feast by any standard.





# Good King Wenceslas last looked out on the Feast of Stephen

And to your seven course celebration lunch  
fit for even the Good King Wenceslas

## SAMPLE CHRISTMAS DAY LUNCH MENU

**Fan of Cantaloupe Melon,**  
Mixed Berries set in a Mulled Wine Jelly

**Duck Liver Parfait**  
**Kumquat Chutney**

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**Trio of Smoked Fish**  
(Smoked Mackerel and Beetroot, Rainbow Trout  
and Saffron Couscous, and Smoked Salmon Roulade)

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**Chef's Cream of Celariac and Mustard Soup**

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**Blackened Salmon and Pink Ginger**

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**Champagne Sorbet**

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**Traditional Roast Devon Turkey**  
Bacon Roll, Chestnut Stuffing and Madeira Jus

**Fillet of Devon Beef**  
'Forestiere'

**Grilled Fillet of Sea Bass,**  
Red Onion Marmalade and Red Wine Syrup

**Chestnut, Walnut and Pecan Loaf,**  
Cranberries and Wild Mushrooms

**Chef's Selection of Seasonal Vegetables and Potatoes**

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**Livermead Home Made Christmas Pudding,**  
Served with Rum Sauce and Devon Clotted Cream

**Belgian Chocolate Mousse, Coffee Bean Sauce**

**Champagne Delice, Strawberries and Berry Coulis**

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**Selection of Local Cheeses**  
With Celery, Apple and Biscuits

**Fresh Filter Coffee and Petit Fours**



Come landlord,  
fill the flowing  
bowl 'til it doth  
run over

## BOXING DAY

- 26TH DEC

Boxing Day brings yet more fine dining with a sumptuous Grand Buffet this evening. However, with a lighter lunch, a stroll along the prom and yet another traditional tea. It really is a very special way to say...



“We wish you a Merry Christmas”





# The Holly and the Ivy- when they are both full grown...

27TH DEC

Of all the breaks that you could have, this one will stand alone! Relaxation, excellent food and convivial company, all help to make this a holiday worth waiting for. Make the most of this, the last but very special day.



## Silent Night, Holy Night

But not all is still as our farewell festivities will bring this magnificent holiday to a very special finish.

On behalf of Mrs Sylvia Rew, her Management and Staff, may we... 'Wish you a Merry Christmas and a Happy New Year'

# Hark the Herald Angels Sing

TWIXMAS 27TH - 29TH DECEMBER

Of holidays and special things. This wondrous time extends to all your Christmas stay to have a ball.

You can't get enough of a good thing, the New Years calls and with this in mind our Twixmas package is there to help enjoy a longer stay. Excellent food, caring service and a wonderful programme of Entertainment all go to make this a superb way to make more of either your Christmas, New Year or both Holidays.





# We Wish You a Happy New Year

- 30TH DEC

Now comes a very special time of New Year plans and Auld Lang Syne.

Once again we start with a traditional tea prior to your Champagne Cocktail reception and serenaded candlelit dinner.

Enjoy the nostalgia of the heady romantic evenings of the Ritz and Irving Berlin for "I'm putting on my top hat, Tyin' up my white tie and brushin off my tails."



# New Years Eve

- 31ST DEC

A magically exciting day, a mixture of relaxation and anticipation of that glorious seven course Banquet and Ball. So remember that “I’m dudin’ up my shirt front, puttin in my shirt studs and polishin’ my nails”



As this magical evening unfolds and those wonderful dresses caress the stairs as you stroll down towards the bar for the aperitif.

So welcome in the New Year.







From the finest aberdeen angus to the rich taste of your haggis served with neeps and tatties this truly is a New Year celebration.



## NEW YEARS EVE BANQUET

Trio of Melon,  
Mulled Wine Syrup

Salmon and Fine Bean Terrine,  
Watercress Mayonnaise

Baked Whole Figs wrapped in Prosciutto,  
Honey and Thyme Glaze

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Roasted Red Pepper Soup

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Sesame Battered Scallop, Japanese Dressing

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Lemon Sorbet

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Medallions of Devon Beef Fillet,  
Sun Blushed Tomato and Basil Jus

Breast of Crediton Chicken,  
Stuffed with Madeira and Shallot Farce,

Grilled Fillet of Sea Bass,  
Roasted Fennel and Pernod Sauce

Beetroot, Red Onion and Goats Cheese Tart,  
Wilted Spinach and Balsamic Reduction

Chef's Selection of Seasonal Vegetables and Potatoes

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Dark Chocolate Marquis,  
Pistachio Brittle and Spiced Satsuma's

Lemon Tart,  
Lime and Vanilla Syrup and Devon Clotted Cream

Cranachan Cheesecake,  
(Whiskey, Oatmeal and Raspberry Cheesecake)

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Selection of Local Cheese,  
Tomato Chutney, Apple, Celery and Biscuits

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Fresh Filter Coffee and Petit Fours

# We wish you a Happy New Year

- 1ST JAN

Now comes a slower pace and yet, even now, that wonderful party continues with fine dining and good company.

This, your last night is as special as the first, so finish the holiday as you began - in Fred Astaire and Ginger Rogers style... "I'll be there puttin' down my top hat, mussin' up my white tie, dancin' in my tails"





# A Fond Farewell

- 2ND JAN



Thank you for staying with us at the Livermead House Hotel.

On behalf of Mrs Sylvia Rew , her management and staff may we wish you a happy and prosperous New Year.

## OUR SISTER HOTELS

Corbyn Head  
Hotel \*\*\*



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