



FESTIVE Menu

Two courses £37.00 per person , Three courses £45.00 per person
Available from 1st to 24th December 2024

STARTERS

Roasted chestnut soup with caramelised shallots and brioche croutons.*

Beetroot terrine with whipped goats cheese, horseradish dressing.*

Teriyaki glazed pork belly bites with a festive bean sprout slaw.

Salmon rillettes with a grapefruit vinaigrette, dill oil, pumpnickel crisp.

MAIN COURSES

Brined and roasted turkey crown, roast potatoes, pigs in blankets,
pork stuffing flavoured with fennel seed and orange zest.

Slow cooked sticky beef cheeks with pomme purée, braised red cabbage,
and a Madeira wine jus.

Pan-fried monkfish with buttered new potatoes, sea greens and a prawn bisque.

Stuffed and roasted butternut squash, served with a porcini mushroom and
truffle sauce. (Vg)

*All served with a festive medley of vegetables with a pancetta, chestnut, and sage crumble topping **

PUDDINGS

Christmas pudding, brandy sauce.


Mulled spiced berry fool with pink peppercorn shortbread. *

Dark chocolate tart with a salted miso caramel. *

Selection of cheese & biscuits with grapes.

Tea & coffee, mince pies

*(Vegan, Dairy free or Gluten free options available on dishes marked with *)*



COAST FESTIVE BOOKINGS TERMS & CONDITIONS

Making a booking, payments and pre-orders schedule

All Coast Festive bookings require a non-refundable and non-transferable deposit of £15.00 per person, based on anticipated attendees. Once the non-refundable and non-transferable deposit payments are received, all bookings are considered to be 'confirmed'.

Food pre-orders and the remaining balance of payment for your booking based on the anticipated final number of attendees must be paid no later than 10 days prior to the date of your booking otherwise places will be re-offered for re-sale without a deposit refund.

Once your final payment has been received along with confirmation of the minimum number of attendees and pre-orders, no refunds can be made.

All new bookings made within 10 days of the reservation date will require a full payment for the menu price to be made at the time of booking.

Seating space allowing, additional persons may be added up to 48 hours before the date of your event. Full payment and pre-orders for additional attendees will be required at that point.

Cancellation Policy

- If a party night, meal sitting or private hire event has to be cancelled by the hotel for unforeseen circumstances, an alternative date may be offered or all monies including deposits will be returned in full. This includes any pre-paid accommodation that may be held at the hotel in relation to the event.
- No further compensation will be applicable either to the company or individual attendees, aside from obligatory matters referenced within our standard terms and conditions of trade which can be found at www.claremont.im

ACCOMMODATION BOOKINGS

We offer preferential rates for an overnight stay with a confirmed Festive booking. Rates starts from £80.00 per room per night, bed & breakfast, based on two people sharing in a standard room.

For further information, please contact us on info@coast.im or 698888