





Christmas and New Year 2016—2017

A very warm welcome to you all

With the ever-expanding and extended Rogers family and all the staff, together we are just short of one hundred! Please join us to meet them (no, not all of them!) but the family, the departmental leaders of our team and fellow guests for cocktails, from 7.00pm in the main hall, on Christmas Eve. We should like you to say hello to Sarah - Head Receptionist, Jane - Restaurant Manageress, Ray - Bar Manager, Marion Head Housekeeper, Gary - Head Chef and Louise - Front of House Manager (also to be mentioned below!)

We invariably include a full-listing of “The Family” in this introduction and whilst it may appear a little vain our regular guests insist that it is a great aide-memoire and for those of you who are new to the Langstone it may be helpful – or confuse you beyond belief! Ah well, here goes!

Gerry and Geoff are the “old people” – but you wouldn’t notice, they blend in so well!

Second Generation. Mark, with his wife Pam. We then have Simon , Louise and Gary, Vicky and Andy, Suzy and Jem.

Third Generation. Kerri and husband Tom, Lauren and fiancé James. Kerri is now a well established member of the Reception team and Lauren an Assistant Manager (or “a pink”) in the Restaurant. Neither Tom or James work here at the hotel but we see lots of both of them.

Still on Generation Three – the junior division – Olivia, daughter of Vicky and Andy, will be 9 in a few days. William and Nathaniel are the sons of Suzy and Jem – William will also be 9 in January and Nathaniel brings up the rear at 5.

As you can see – we really are a “Family Hotel”!

Thank you all for visiting us – we hope, very sincerely that you have a wonderful Festive break.

The Rogers Family

Please note some of the menus presented here were composed several months ago and very occasionally we may have changes forced upon us by supply problems, weather or other circumstances beyond our control.

Christmas Eve



Saturday 24th December 2016

- 7.30am - 10.00am Full English Breakfast
- 1.00pm - 2.00pm Hot and Cold Buffet Lunch
- 4.30pm Afternoon Tea with Cakes
- 7.00pm Pre-Dinner Reception in the main hall and lounges. Time to meet your fellow guests, principle members of the Langstone Team and all the family.
- 7.30pm - 9.00pm Dinner followed by Dancing with Paul King's Disco

Dinner Menu

Green Pea and Ham Soup

Deep Fried Scampi with Tartare Sauce

Smoked Chicken with Sun Blaze Tomato and Mozzarella

Orange, Grapefruit and Melon Salad

Supreme of Chicken with a White Wine, Mushroom and Cream Sauce

Rack of Lamb with a Mustard and Herb Crust

Ginger and Sesame Glazed Tuna with Egg Noodles

Beetroot, Brie and Walnut Roulade (V)

Root Vegetable, Cranberry and Goats Cheese Nut Roast (V)

Roast and New Potatoes

Savoy Cabbage, Honey Baked Parsnips, Garden Peas

Hot Baked Cherry Sponge with Custard

Chocolate Bavarois (A Rich Dark Chocolate Mousse)

French Style Mixed Fruit Tarte

All Sweets are offered with a Choice of Devonshire Clotted Cream, Double Cream or Vanilla Ice Cream

A Selection of Yarde Farm Devonshire Ice Creams and Sorbets

Cheese Board, Biscuits, Celery, Grapes and Chutney

Coffee and Chocolate Mints



Christmas Day

Sunday 25th December 2016

8.00am - 10.00am Full English Breakfast

There are fruit and chocolates distributed throughout the bars and lounges all day - please help yourselves.

1.00pm Traditional Christmas Lunch (or should it be Dinner?) in the Washington Suite. Yes it is lunchtime - but this is when we serve the "Christmas Dinner" - The Roast Turkey, The Christmas Pudding, the Port and the Brandy

2.45pm-ish A visit from Father Christmas with a gift for all the children under 12. Don't panic mums and dads - your time will come!

3.15pm -ish Children's Party - Fun and Magic with Merlin - for mums and dads too!

4.30pm—ish Afternoon Tea and Cakes

7.00pm - 8.30pm Christmas Day Buffet Supper with wines, liqueurs and a gift from Santa Claus for all those that didn't receive one at lunchtime! Sorry we couldn't keep Santa here this late but he unloaded all your gifts this afternoon for us to distribute.

9.30pm - 11.00pm Graham's easy going style with keyboard and voice will see out the Christmas Night with Festive favourites to dance or sing-a-long with.



Lunch

Cream of Vegetable Soup

A Trio of Fish (Salmon Mousse, Prawn

Cocktail Parfait and Hot Crab Tart)

Cantaloupe Melon with Fresh Berries

Roast Dawlish Turkey, Baked Ham,

Chipolata Sausage,

Savoury Stuffing and Cranberry Sauce

Roast Sirloin of Beef with Yorkshire Pudding

Supreme of Salmon with Hollandaise Sauce

Green Pesto Roulade with

Roasted Tomato Sauce (V)

Vegetable Nut Roast with Apricot,

Peanuts and Walnuts

Topped with Creamy Goats Cheese (V)

Roast, Creamed and Rosti Potatoes

Brussel Sprouts, Creamed Swede

Garden Peas, Chantenay Carrots

Traditional Christmas Pudding

Irish Cream and Caramel Cheese Cake

Caramelized Oranges

A Selection Ice Creams and Sorbets

A Platter of English Cheese with Biscuits,

Celery and Grapes

Coffee and Warm Mince Pies

Rocket Balloons, Party Hats and Crackers

Wine with Dinner

Gumnut Chardonnay

Cambio 7 Rose

The Paddock Merlot



Christmas Supper

A Trio of Pates with Warm Brioche

Flat Mushroom filled with Stilton and Walnuts

*(much of this evenings buffet would make an
appetizing starter)*

A Spectacular Christmas Cold Buffet Selection

Cold Roast Turkey with Cranberry Tartlets

Honey Baked Gammon

Roast Rib of Beef with Creamed Horseradish

Roast Supreme of Chicken

Roast Loin of Pork with Savoury Apples

Fresh Dressed Salmon, Dressed Crab

North Atlantic Prawns with Marie Rose Sauce

Smoked Salmon, Smoked Trout

Smoked Mackerel

Turkey and Cranberry Pie

Cheese and Onion Quiche (V)

Roast Mushroom Quiche (V)

Wide Selection of Salads and Garnishes

Hot Buttered New Potatoes

The Sweet Table To include

Gateaux, Pavlova's, Cheesecakes,

Fresh Fruit Salad and Chocolate Confections

Double Cream, Devonshire Clotted Cream

A Selection of Ice Creams and Sorbets

A Selection of English Cheeses with Biscuits,

Walnut Bread,

Celery, Grapes and Chutney

Coffee and Petit Fours

Wine with Lunch

Vina Lupina Pinot Grigio

Califa Falls Zinfandel Rose

Old Press Shiraz



Boxing Day

Monday 26th December 2016

- 7.30am - 10.00am Full English Breakfast
- 1.00pm - 2.00pm Boxing Day Three Course Lunch
- 3.00pm Alan Austin entertains the children
- 4.30pm Afternoon Tea and Cakes
- 7.00pm - 9.00pm Dinner followed by Dancing to the Covers Brothers



Lunch Menu

*Red Pepper and Tomato Soup
Finished with Croutons*

*North Atlantic Prawns and King Prawns
with Marie Rose Sauce*

Orange and Grapefruit Salad

*Roast Sirloin of Beef with Yorkshire
Pudding*

*Supreme of Chicken with White Wine Cream
and Grape Sauce*

Fillet of Sea Bass with Lemon Butter

*Roasted Squash, Goats Cheese
and Lemon Risotto (V)*

Roast and New Potatoes

Garden Peas with Baby Carrots

Cauliflower Mornay

Steamed Ginger, Rum and Raisin Pudding

Fresh Strawberry Meringue Nests

Passion Fruit and Mango Bavarois

*All Sweets are offered with a Choice of
Devonshire Clotted Cream,*

Double Cream or Vanilla Ice Cream

*A Selection of Yarde Farm Devonshire Ice
Creams and Sorbets*

*A Platter of English Cheese with Biscuits,
Celery, Grapes and Chutney*

Coffee and Warm Mince Pies



Dinner Menu

Cream of Chicken Soup

Finished with Croutons

Camembert Apple and Cranberry Fritter

Deep Fried Lemon Sole Goujons

Cantaloupe Melon with Fresh Berry Fruits

*Roast Leg of Lamb with Mint Sauce
and Redcurrant Jelly*

Breast of Duck with a Piquant Sauce

*Salmon on Croute (Baked with Crème Fraiche
Sauce in Flakey Pastry)*

Blue Cheese and Walnut Soufflé (V)

Nut Roast Loaf

Chefs Selection of Potatoes and Vegetables

Bread and Butter Pudding

Three Chocolate Torte

Lemon Posset

*All Sweets are offered with a Choice of
Devonshire Clotted Cream,*

Double Cream or Vanilla Ice Cream

*A Selection of Yarde Farm Devonshire Ice
Creams and Sorbets*

*A Platter of English Cheese with Biscuits,
Celery, Grapes and Chutney*

Coffee and Warm Mince Pies



Boxing Day 2

Tuesday 27th December 2016

7.30am - 10.00am	Full English Breakfast
1.00pm - 2.00pm	Hot and Cold Buffet Lunch
3.00pm	Mr Bumble entertains the children
4.30pm	Tea and Cakes
7.00pm - 9.00pm	Dinner followed by “Let’s Go Racing” and Fun Casino

Filmed Horseracing from real meetings will give you the opportunity to buy your own horse and have a little flutter on the tote before the exciting racing begins.

There will also be a casino offering black jack and roulette with fun money and a great prize for the punter who accumulates the most winnings.



Dinner Menu

Tomato and Basil Soup

Chicken, Duck and Red Onion Marmalade Terrine

Smoked Salmon

(Smoked over Old Calvados and Whisky Barrels)

Chilled Melon Cocktail

Honey Roast Gammon

Breast of Pheasant wrapped with Streaky Bacon

served with Bread Sauce

Braised Beef Steak with Mixed Root Vegetables

Supreme of Norwegian Fjord Sea Trout

Roasted Squash, Goats Cheese and Lemon Risotto (V)

Mushroom, Spinach and Cranberry Tart (V)

Chefs Selection of Potatoes and Vegetables

Winterberry Meringue Roulade

Chocolate Brownie Sundae

Prosecco and Lemon Cheesecake

All Sweets are offered with a Choice of Devonshire Clotted

Cream, Double Cream or Vanilla Ice Cream

A Selection of Yarde Farm Devonshire Ice Creams and Sorbets

A Platter of English Cheese with Biscuits, Celery,

Grapes and Chutney

Coffee and Chocolate Mint Cremes and Crisps



These two days are free of entertainment throughout the day to give you the opportunity to “do-your-own-thing”. A walk on the beach and maybe view the repaired sea wall, following the storms of February 2013? A visit to Exeter, Devon’s historic county town with plenty to do and see, and of course excellent shopping with the sales in full swing is often favoured. Remember too that guests at the hotel have concessionary rates for golf at the Dawlish Warren Golf Club course, just 800 yards from the hotel. Ask at Reception for details or discuss with Simon, our only “resident” golfer.

The hotel information centre is packed with details of the many tourist attractions that surround us here in South Devon, and many of them offer special Christmas features.

Or just enjoy the hotel facilities and the company of your fellow guests - what better!

Wednesday 28th December 2016

7.30am - 10.00am Full English Breakfast

1.00pm - 2.00pm Hot and Cold Buffet Lunch

4.30pm Afternoon Tea and Cakes

6.30pm – 8.30pm Dinner – note the early start to enable you to enjoy Dinner but not miss a second of the fabulous panto

8.00pm Chaplin’s Panto are proud to present Dick Whittington and his cat. A full two hour traditional show with plenty of audience participation for guests of all ages. This is one of the highlights of our festive programme when we bring you a full blown professional pantomime right here in the Washington Ballroom, no tickets to buy, no car to park, you don’t even have to put your coat on – just come and enjoy the show.



Thursday 29th December 2016

- 7.30am - 10.00am Full English Breakfast
- 1.00pm - 2.00pm Hot and Cold Buffet Lunch
- 4.30pm Afternoon Tea and Cake
- 7.00pm - 9.00pm Dinner
- 8.00pm Children's Entertainment with Cosmo

Friday 30th December 2016

- 7.30am - 10.00am Full English Breakfast
- 1.00pm - 2.00pm Hot and Cold Buffet Lunch
- 3.00pm Ozzy entertains the children
- 4.30pm Afternoon Tea and Cakes
- 7.00pm – 9.00pm Dinner
- 9.00pm – 11.30pm The Chris Snow Disco





New Year's Eve

Saturday 31st December 2016

A restful day - relax and mentally prepare - midnight heralds a new year

7.30am - 10.00am Full English Breakfast

1.00pm - 2.00pm Hot and Cold Buffet Lunch

3.00pm Merlin is here with more fun for the children

4.30pm Afternoon Tea and Cakes

7.00pm - 1.30am **New Years Eve Gala Night**

Welcome Cocktail

Six Course Dinner with Party Hats and Luxury Crackers

A fun-filled evening with Dancing to Sixties Explosion, a superb live group, Comedian Steve Stevens, and more dancing with The Chris Snow Disco

Champagne at Midnight

Late night party bites

Dancing til late

(Dinner jackets suggested/recommended for this evening, but not essential)

The entertainment throughout the Christmas Holiday is always presented with families in mind, but of course as we get later into the evenings we do feel it is a great opportunity for Mums and Dads to relax and enjoy themselves too. The New Year's Eve Dinner and Dance is the one day of the year that we do ask the adults to really "dress their best" and this particular evening is not geared towards the children. Of course we are not telling you what time to put your children to bed and we also know that this will beg the question when is a child not a child? Again this is a decision for each individual family. In any case, could we say that New Years Eve is not for children under 12 years old perhaps? We shall, of course, definitely need your help on this one mums and dads!
Thank you so much for your understanding and co-operation.



New Year's Eve
31st December 2016
Dinner Menu

Red Pepper and Tomato Soup
Mosaic Fish Terrine
Citrus Fruit Salad in Spiced Caramel

Crisp Apple Sorbet

Fillet of Beef en Croute
Supreme of Chicken with Rosemary, Lemon and Pinenuts
Saddle of Lamb stuffed with Cumberland Sausage and Apricot Stuffing
Pan Fried Fillet of Sea Bass with a Butter Sauce
Smoked Applewood Cheddar and Red Onion Soufflé in Filo Pastry
Mushroom and Red Onion Charlotte (V)
Dauphinoise and Noisette Potatoes
Garden Peas
Leaf Spinach
A Medley of Root Vegetables

Prosecco Jellies with Mulled Fruits
Brandy Snap Basket with Mascarpone Cream and Honey Roasted Figs
Vanilla Panacotta with Fresh Raspberries
Chocolate Orange Truffle Torte

All Sweets are offered with a choice of Cream or Vanilla Ice Cream
A Selection of Yard Farm Devonshire Ice Creams and Sorbets

A Selection of English Cheese with Biscuits, Grapes and Celery

Coffee with Petit Fours



2017

New Year's Day

Sunday 1st January 2017

The Start of our 70th Anniversary Year

9.30am - 11.30am Brunch

“The Walk” to the Anchor Inn, Cockwood (1.7 miles).
Complimentary transport available for return to the
hotel at 30 minute intervals from 2.00pm

1.00pm—4.00pm Hot and Cold Buffet lunch

4.30pm Afternoon Tea and Cakes

7.00pm - 8.30pm Dinner followed by The Chris Snow Disco with Karaoke

Saturday 2nd January 2017

7.30am - 10.00am Full English Breakfast

1.00pm - 2.00pm Hot and Cold Buffet Lunch

4.30pm Afternoon Tea and Cake

7.00pm Dinner—No entertainment (phew!) too much to talk about!
“Wasn’t he looking old this year?” “What did she look like in
that dress?” More to the point “have you booked for next
(oops) this year?”



2017

The first of January 2017 heralds another year – and rather a special one for those of us here at the Langstone Cliff Hotel. It is the 70th Anniversary of the opening of the hotel. No great significance for the public at large, can't see us getting headlines in The Times or The Telegraph – nor yet The Sun, we may just make it to the Dawlish Gazette, but only if we write it ourselves or maybe advertise extensively! Never-the-less we do not intend to let our three-score-years-plus-ten pass unnoticed and regular guests will already be aware of considered investment in all parts of the hotel in recent months and there is more in the pipeline of which we shall, of course, keep you informed.

Probably our reputation as “family friendly” attracted most attention to the hotel in our early years but we also enjoyed a bit of a name for the standard of entertainment we presented since the opening of the Washington Suite in 1976. Not exactly Cameron Mackintosh but we were very proud of star names, bands and cabaret shows that appeared at the hotel. For those interested we have compiled a list on page 17 of this brochure of those whom you may have heard. But let us not spend too much time looking back at this stage. Right now we are all concentrating on making sure that you are not only “well fed and watered” but also well entertained between 24th December and the 2nd January 2017.

The amazing Winter Warmer Tariff continues from the 3rd January – Thursday 30th March, page 16.

As this offer appeared in earlier hotel publications you may find some dates (notably weekends) already fully booked, or almost so.



Winter Warmers

Tuesday 3rd January 2017—Thursday 30th March 2017

(with the exception of the St Valentines Weekend 17th – 19th February 2017)

Please note that St Valentine visits Dawlish a few days late this year)

No shopping, no cooking, no washing up, friendly, helpful, all local staff. Warm, clean, pleasing accommodation, constantly being up-dated from just £85.00 per room per day for two people - accommodation, full English breakfast and Dinner!
Quite amazing value!

Accommodation, Dinner and Full English Breakfast.

Sunday – Thursday. Prices per room per night. (2 adults)

Twin/Double rooms without Balcony	£85.00
Family rooms without Balcony	£100.00
Family rooms with Seaview	£110.00
Family, Twin or Double with Balcony	£120.00
Family Suites	£140.00
Double Room for Single Occupancy	£75.00

Prices quoted are per room per night for 2 adults sharing inclusive of VAT @ 20%

Additional charges may apply for children.

Friday and Saturday. Price per room for 2 nights. (2 adults)

Twin/Double rooms without Balcony	£215.00
Family rooms without Balcony	£245.00
Family, Twin or Double with Seaview	£255.00
Family, Twin or Double with Balcony	£275.00
Family Suites	£315.00
Double Room for Single Occupancy	£175.00

Prices quoted are per room for 2 nights for 2 adults sharing inclusive of VAT @ 20%. Additional charges may apply for children.

Minimum stay 2 days. A deposit of £20.00 per person is required at the time of booking with the full balance due 14 days before arrival (non-refundable). A break of 5 days or more would automatically qualify for the mid-week rate.



Past Entertainment Diary

The Famous and Not So Famous for those of you whish to know



At A Glance Entertainment Diary 2017

The 70th Anniversary Year of the Opening of The Langstone Cliff Hotel

February

Our St Valentines Weekend

Friday 17th February—Dinner and Dance with The Sneakers

Saturday 18th February—Dinner, Dance and Cabaret

Disco and “Oh What a Night” A Jersey Boys Tribute to Franki Valli with a Showgirl Dance Troupe

April

Easter Weekend -This will certainly be our most ambitious programme of Easter Entertainment in – well – 70 years!

Good Friday 14th April – Dinner followed by entertainment with KB Sounds

Easter Saturday 15th April – Dinner and Dance with The Sneakers (Live Band)

Easter Sunday 16th April – Dinner, Dance and Cabaret “Twist and Shout” Extensive live pop band and Disco

May

May Bank Holiday Weekend or “The Loyalty Weekend”

Friday 28th April – The “Sixties Sensation” Live group and featuring renowned vocalist Paul Da Vinci plus the Chris Snow Disco

Saturday 29th April – The Back to Bacharach Show – 10 piece band with 3 front line singers (all West End performers) featuring all the Burt Bacharach hits and more. The Chris Snow Disco

Sunday 30th April – Todd Miller with The Joe Loss Orchestra and Singers plus Graham Rowell at the Keyboard





At A Glance Entertainment Diary 2017

The 70th Anniversary Year of the Opening of The Langstone Cliff Hotel

May

Spring Bank Holiday Weekend 2017

Friday 26th May – KB Sounds

Saturday 27th May – To be advised

Sunday 28th May – To be advised

July

Summer Jazz Weekend

Friday 7th July – Dinner with Kevin Grenfell's Jazz Giants

Saturday 8th July – Lunchtime Buffet Session – Sinead McCabe and The Sinnermen
Evening Dinner with the Three Counties Jazz Band

Sunday 9th July – Traditional Sunday Lunch with Matt Palmer's Millennium Eagle
Jazz Band

November

Loyalty Weekend

Friday 3rd November – Dinner Dance with The Sneakers

Saturday 4th November – Dinner, Dance and Cabaret – The Rat Pack with Guest Star
Anita Harris plus Disco

Sunday 5th November – Dinner, Dance and Cabaret with "That'll be the Day" (Yes,
they really are back!) plus disco

Wine List

Champagne and Sparkling Wine

Bottle 125ml

102	Baron Darignac , France	11.00 %	£19.00
104	House Cava, Spain	11.00 %	£22.00
110	Prosecco Le Clivie, Italy	11.50%	£21.00
123	Palace Walls Sparkling Rose, Devon	11.50 %	£33.00
130	House Champagne, France	12.00 %	£35.00
142	Moet Et Chandon, France	12.00 %	£48.00
152	Bollinger Special Cuvee, France	12.00 %	£59.00
154	Bollinger, Garand Annee, France	12.00 %	£90.00

Dry White Wines

201	House Dry, France	11.50 %	£14.70	£3.00
202	Sol Del Oro Sauvignon Blanc, Chile	12.50 %	£15.80	£4.80
205	Sol Del Oro Chardonnay, Chile	13.00 %	£15.80	£4.80
207	Dolce & Fellini Pinot Grigio, Australia	12.50 %	£16.50	£3.20

Dry to Medium Sweet Wines

303	Rozendaal, Chenin Blanc, South Africa	12..50 %	£16.90
312	Pinot Grigio Delle Dolomiti, Italy	12.00 %	£18.50
320	Old Walls, Priory White, Devon	11.50 %	£25.00

Medium to Sweet Wines

1410	Liebfraumilch, Germany	09.50 %	£4.80
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Rose Wines

603	House Rose, Spain	11.50 %	£14.70	£3.00
607	Pinot Grigio Blush Cardone, Italy	10.50 %	£16.80	£3.20
612	Borrego Springs Zinfandel Rose, California	10.00 %	£16.80	£3.20

Light Red Wines

701	House Red, Spain	12.00 %	£14.70	£3.00
706	Soldero, Rubicone, Sangiovese, Italy	12.50 %	£15.70	

Medium Red Wines

801	Sol Del Oro Merlot, Chile	13.00 %	£15.80	£4.80
805	Cabernet Sauvignon, Argentina	14.50 %	£18.50	

Full Red Wines

903	Shiraz, Australia	13.00%	£17.00
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Please ask the bar for a full wine list