



THE
CLAREMONT



COAST
BAR | BRASSERIE

CHRISTMAS
& NEW YEAR
— 2017 —



MAKE CHRISTMAS 2017 AN EVENT TO REMEMBER



Whether you're celebrating the festive season with family, friends or colleagues, the Claremont is the place to be this Christmas. With fine food, exceptional service and superb entertainment, we've everything you need to create a memorable occasion right here in the heart of Douglas.

Our elegant Sanderson Suite is an excellent venue for larger parties with a fun and lively atmosphere. Or, for a more intimate experience, choose our outstanding Coast Bar and Brasserie for sumptuous seasonal fayre in sophisticated, art deco surroundings.

Explore our wide range of festive menus and entertainment packages here – we'll add some sparkle to everything from the office celebration to traditional family dining.

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FESTIVE LUNCH & DINNER AT EAST BAR & BRASSERIE



Lunch £24.95pp or 2 Course option £17.95, Dinner £29.95pp

Available throughout December except for 25th, 26th, & 31st

STARTERS

Butternut squash soup, truffle oil

House cured gravalax salmon, fennel, red onion, horseradish

Ham hock croquettes, aioli

MAIN COURSES

Traditional roast turkey, sage & onion stuffing, chipolata sausages,
duck fat roast potatoes

Shin of beef, baby onion, wild mushroom

Roast cod, black olive tapenade, fennel

Pan fried sea bass, samphire, tomato and lemon

Parmesan polenta, red pepper, polenta chips (V)

DESSERTS

Christmas pudding, brandy sauce

White chocolate cheesecake

Vanilla crème brûlée, short bread

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THE CLAREMONT FESTIVE PARTY NIGHTS 2017

DINNER AND DANCING IN THE SANDERSON SUITE



£39.50pp

Sparkling drinks reception from 7.30pm followed by a carvery style meal at 8pm
Music and bar until 1.00am

STARTERS

A selection of cold meats, pâtés & terrine

Smoked seafood platter

Selection of shellfish & baked salmon fillet

Seasonal salads

Freshly baked artisan breads

Dressings and condiments

BUFFET STYLE MAIN COURSES

Traditional roast turkey

Roast topside of Manx beef

Honey glazed ham, wholegrain mustard

Sage & onion forcemeat, chipolata sausage, roast duck fat potatoes, rich jus, Yorkshire pudding, buttered Jersey royals, cauliflower & broccoli gratin, rosemary roasted carrots, Brussel sprouts, bacon & chestnuts

Grilled hake, olives, broad beans, beetroot & lemon (Served to order)

Salt baked celeriac, puy lentils, sundried tomatoes (Served to order) V

DESSERTS

Christmas pudding, brandy sauce

Dark chocolate mousse

Vanilla panna cotta

Lemon drizzle cake



CHRISTMAS DAY AT COAST BAR & BRASSERIE



Adults £75, Children (3 to 12 years) £37.50

A glass of house Champagne or bucks fizz, served with amuse bouche on arrival.
Tables available 12pm until 3pm

Amuse bouche

Artisan breads, oils, Manx butter

STARTERS

Chestnut mushroom & tarragon soup, served with truffle oil

Game terrine with cumberland & melba toast

Goat cheese soufflé with mulled wine grape chutney

Smoked salmon blinis chive cream fresh & lemon dressing

MAIN COURSES

Traditional roast turkey, sage & onion stuffing, chipolata sausages,
duck fat roast potatoes

Surf & turf fillet steak, garlic king prawns, gratin potato

Pan fried hake with garlic king prawns & samphire

Aubergine Parmigiana (V)

DESSERTS

Home-made christmas pudding, brandy sauce

Selection of Manx continental cheese, piccalilli, crackers

Chocolate roulade & alcoholic raspberries

FAMILY BRUNCH



Adults £28.95 Children £15.95

12pm until 5pm. Separate children's Menu also available

BOXING DAY

STARTERS

Spiced butternut squash

Roasted beetroot, goats cheese,
walnuts

Duck rilletes with sourdough & pickles

MAIN COURSES

Corn-fed chicken breast, bubble &
squeak with thyme jus

Sea bass fillet & scallops with champ
mash, lemon beurre blanc

Pork belly & apple & calvados jus &
parsnip puree

DESSERTS

Sticky toffee pudding,
butterscotch sauce

Chocolate fondant

Mixed berries, pavlova

VEGETARIAN

Ratatouille cannelloni & parmesan cream

NEW YEAR'S DAY

STARTERS

French onion soup with cheese crouton

Coast fishcake & lemon beurre blanc
& spinach

Parma ham, pea shoots and avocado

MAIN COURSES

Rib of Manx beef, Yorkshire pudding,
duck fat roast potatoes

Grilled cod, spinach, crushed new
potatoes lemon caper butter

Braised shank of lamb
with roasted root vegetables

Ratatouille cannelloni (V)

DESSERTS

Manx cheese, chutney and crackers

Vanilla crème brulee, shortbread biscuits

Chocolate tart & vanilla Ice Cream



NEW YEAR'S EVE, CANDLELIT DINNER



£44.50 per person

Glass of house Champagne served on arrival,
4 course dinner served from 7pm until 11pm, (last table 9pm)

Artisan breads, oils, Manx butter

STARTERS

Bouillabaisse soup served with aioli

Roast pigeon breast, bruschetta served with red wine & shallots

Sweet corn fritter with avocado & salsa (V)

Lemon sorbet

MAIN COURSES

Roast rack of Manx lamb, roasted garlic mash rosemary jus

Pan fried halibut with lobster butter & samphire

Loin of venison with braised red cabbage fondant potato red currant jus

Butternut squash gratin (V)

DESSERTS

Tart Citron

Chocolate fondant & vanilla ice cream

Vanilla panna cotta & short bread biscuit

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RESERVATIONS

For all initial enquires and bookings for Christmas 2017, please contact us as follows:

reservations@claremont.im

or

info@coast.im

tel: (01624) 680000

CHRISTMAS 2017 TERMS & CONDITIONS

Making a booking and deposit payments

- 1.1 All party night, Coast bookings, events or private hire bookings will be treated as provisional and will be 'held' for no more than 7 days pending a Non-Refundable deposit of £10.00 per person, based on anticipated attendees. Once Non-Refundable deposit payments are received, all bookings are considered to be 'confirmed'.
- 1.2 The remaining balance of payment for your booking based on the anticipated final number of attendees must be paid no later than 21 days prior to the date of your event otherwise places will be re offered for re sale without deposit refund.
- 1.3 Once your final payment has been received along with confirmation of the minimum number of attendees, no refunds can be made.
 - 1.4 Seating space allowing, additional persons may be added up to 48 hours before the date of your event. Full payment for additional attendees will be required at that point.
- 1.5 All new bookings made within 21 days of the event will require a full payment for menu price to be made at the time of booking.

Cancellation Policy

- 2.1 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.
 - 2.2 This includes any pre-paid accommodation that be held at the hotel in relation to the event.
 - 2.3 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