



VOCO[®]

BY IHG

The Clifton
Folkestone

We invite you to follow the voco star...

Christmas 2025



Christmas at voco The Clifton Folkestone

Step into the festive season with warmth, joy, and
a touch of voco charm.

Welcome to our Christmas Brochure 2025

Celebrate the year's highlights in style and experience
the magic of the holidays with us.

Whether you are joining one of our lively Playdell Party
Nights or gathering around the table for a festive lunch in
our Marco Pierre White Steakhouse, we will make your
celebrations truly special.

Let us take care of every honey gold detail so you can
relax and enjoy making unforgettable memories with
friends, family or colleagues.

It's never too early to feel festive.



Festive Packages

Christmas Package

Join us for a magical three-night full board Christmas getaway from the 24th to the 27th of December.

From **£480.00 per person**, this exclusive Christmas package is the perfect way to relax, indulge, and make unforgettable memories.

New Years Eve Package

Join us for arrival drinks and canapés followed by a sumptuous five-course dinner celebration and the rest of your evening dancing to our in-house DJ and Disco

From **£180.00 per person**, this is the perfect way to welcome the New Year.





Festive Party Nights

Follow the voco honey gold star to
our brand-new fully refurbished
function suites, complete with modern
technology,

air conditioning and period decor.

Party nights start from

Monday - Thursday: £36.95 per person

Friday & Saturday: £42.95 per person

Price includes: 3 course dinner,
decorations and disco till midnight.

Contact:

reservations@theclyftonhotel.com

01303 851231

Coming in time for Christmas





Monday - Thursday: £36.95 per person
Friday & Saturday: £42.95 per person

CHRISTMAS PARTY NIGHT MENU

Starters

Cream of Tomato Soup,
herb croutons

Chicken Liver Pate,
toasted sourdough, onion chutney (397 kcal)

Classic Prawn Cocktail,
egg, sauce Marie-Rose, lemon, brown bread

Beetroot & Goat's Cheese Salad,
candied walnuts, Merlot dressing (v) or (ve)

Mains

Free-range Roast Turkey,
pigs in blankets, bread sauce, cranberry sauce,
all the trimmings (1042 kcal)

Roast Beef, Yorkshire pudding,
horseradish sauce, all the trimmings

Fillet of Tilapia, green beans,
crushed new potatoes, tomato vinaigrette

Vegan Nut Roast,
all the trimmings (ve)

Desserts

Christmas Pudding,
Brandy sauce

Sticky Toffee Pudding,
vanilla ice cream

Chocolate Yule Log

"Adult Knickerbockerglory"
with Bailey's and Popping Candy

(v) Vegetarian (ve) Vegan (GF) Gluten-Free

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not list all ingredients. All weights are uncooked.

Adults need 2000kcal a day.



MPW Build up to Christmas

Reserve a table in our Marco Pierre White Steakhouse Bar and Grill and celebrate the Festive season with close family and friends, or with work colleagues at either lunch, or dinner.

Festive Menus are set to start from Monday 17th November and are available all day, every day, except on 25th, and 26th December, and dinner on 31st December.

**Two Course for £29.95 , or
Three Courses for £36.95
Monday to Sunday.**





FESTIVE MENU

Starters

Box Tree Chicken Liver Pâté

Toasted sourdough, fig chutney (592 kcal)

Finest Quality Smoked Salmon

Celeriac remoulade, Lilliput capers, soft herbs (397 kcal)

Butternut Squash Velouté (V)

Croutons, aged Italian hard cheese, fresh chives (250 kcal)

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs (197 kcal)

Mains

British Reared Roast Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices (1042 kcal)

Fillet of Grilled Sea Bass alla Siciliana

Caponata of vegetables, tomato vinaigrette, soft herbs (400 kcal)

Butcher's Steak with Peppercorn Sauce

Roasted Piccolo tomatoes, Koffmann chips, young watercress (849 kcal)

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts (584 kcal)

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce, candied walnuts (463 kcal)

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream, honeycomb (592 kcal)

Jamaican Mess "The Perfect Mistake" (V)

Banana & caramel sauce (622 kcal)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours (424 kcal)

Indulge

Luxury Warm Mince Pies

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits
Winners of supreme champions of the International Cheese Awards

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Adults need 2000kcal a day.



Senior Festive Lunches

We will also be holding our extremely popular Senior Festive Lunches for the fifth year in a row.

Festive Senior's menus will run from Monday 24th November for 4 weeks and will end on Friday 19th December.

Monday to Friday only, 12.00pm to 15.00pm.

**Two- courses for
£22.95 per person**

**Three-courses for
£26.95 per person**





SENIOR'S FESTIVE MENU

Starters

Box Tree Chicken Liver Pâté

Toasted sourdough, fig chutney (592 kcal)

Finest Quality Smoked Salmon

Celeriac remoulade, Lilliput capers, soft herbs (397 kcal)

Butternut Squash Velouté (V)

Croutons, aged Italian hard cheese, fresh chives (250 kcal)

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs (197 kcal)

Mains

British Reared Roast Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices (1042 kcal)

Fillet of Grilled Sea Bass alla Siciliana

Caponata of vegetables, tomato vinaigrette, soft herbs (400 kcal)

Butcher's Steak with Peppercorn Sauce

Roasted Piccolo tomatoes, Koffmann chips, young watercress (849 kcal)

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts (584 kcal)

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce, candied walnuts (463 kcal)

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream, honeycomb (592 kcal)

Jamaican Mess "The Perfect Mistake" (V)

Banana & caramel sauce (622 kcal)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours (424 kcal)

Indulge

Luxury Warm Mince Pies

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

*Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits
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Festive Afternoon Tea

Indulge in the magical season with our Festive Afternoon Tea's, served in the Coral Bar & Lounge or the serene Garden Room.

Savour delights, including:

- Roast Turkey & Cranberry Sandwiches,
Mini Mince Pies,
Rich Christmas Cake.

A festive escape of elegance and indulgence.

£24.95 per person





FESTIVE AFTERNOON TEA MENU

Sandwiches

Roast turkey

with cranberry sauce on white bread

Rare roast beef

with Colman's horseradish on traditional white bread

Severn & Wye smoked salmon

with lemon cream cheese on wholemeal bread

Flaked tuna

with peppered mayonnaise on traditional white bread

Classic peppered cucumber

with cream cheese on wholemeal bread (v)

Soft-cooked hen's eggs

with peppered mayonnaise on wholemeal bread (v)

Selection of cakes

Mini Mince Pies

Dark chocolate & salted caramel délice

with a chocolate mirror glaze

Carrot and walnut cake

with cream cheese frosting

Traditional Christmas Cake

with marzipan and icing

Warm fruit scones

served with Dorset clotted cream

and Tiptree afternoon tea jam

Served with Tea or Coffee

Why not upgrade your Festive Afternoon Tea with a glass of Prosecco, or celebrate in style with a glass of Laurent-Perrier Champagne.

Ask a member of the team for further details.

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Christmas Day Five Course Lunch

Join us for Christmas Day Lunch at our Marco Pierre White Steakhouse or our brand new private function suite's and indulge in a superb five-course menu with an afternoon visit from Santa for the little ones.

£104.95 per person





CHRISTMAS DAY LUNCH MENU

Amuse - Bouche

Somerset Mature Cheddar Sausage (V)

Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Scallops & Black Pudding

Crisp bacon, cauliflower purée, truffle oil

Salt Baked Beetroot

& Goat's Cheese Salad (V) Candied walnuts,
Merlot dressing (VE available)

Cappuccino of Mushroom Velouté (V)

Woodland mushrooms, chervil, extra virgin olive oil

Finest Quality Smoked Salmon Properly garnished,
lemon, brown bread & butter

Mains

British Reared

Roast Turkey

Served with all the trimmings, bread sauce, cranberry,
roasting juices

Fillet Steak Tournedos Rossini Buttered leaf spinach,
sourdough croûte, chicken liver pâté, Koffmann chips,
Madeira & truffle roasting juices

Grilled Swordfish Steak à la Provençal Sauce vierge,
buttered leaf spinach, fresh basil, new potatoes

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft
herbs

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil,
toasted pine nuts

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce,
candied walnuts (VE available)

70% Dark Chocolate Mousse (V)

Crème Chantilly, hazelnut nougatine

Almond Rice Pudding (VE)

Soaked apricots

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

To Finish

Coffee & Luxury Warm Mince Pies

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar,
fig chutney, Peter's Yard biscuits
Winners of supreme champions of the
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Christmas Day Dinner

For those of you who could not make our famous Christmas Day Lunch, why not come and enjoy a special evening treat.

Choose from our three-course menu priced at **£64.95 per person**





CHRISTMAS DAY DINNER MENU

Starters

Cappuccino of Mushroom Velouté (v)

woodland mushrooms, chervil
extra virgin olive oil

Finest Quality Smoked Salmon

properly garnished, lemon,
brown bread and butter

Colonel Mustard's Scotch Egg

English mustard sauce

Scallops & Black Pudding

crisp bacon cauliflower purée,
truffle oil

Mains

Roast free-range Turkey

cranberry sauce, all the trimmings

Ribeye Steak

roasted Piccolo tomatoes,
Koffmann chips, peppercorn sauce

Grilled Swordfish Steak à la Provençal

sauce vierge, buttered spinach, fresh basil
new potatoes

Potato Gnocchi (v) (ve)

basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

Desserts

Traditional Christmas Pudding (v)

semi-freddo redcurrants, warm Brandy sauce
candied walnuts

Baked New York Cheesecake (v)

fruit compote

Union Jack Cheese Plate (v)

Rutland Red, White Stilton, Blue Stilton,
Vintage Cheddar, fig chutney,
Peter's Yard biscuits

Selection of Ice Creams (v)

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Boxing Day Lunch

Celebrate with the family
on Boxing Day and
enjoy a festive roast lunch
with all the trimmings at
Marco Pierre White
Steakhouse Bar and Grill with
'Roast Turkey' and 'Roast Pork'
on the menu.

**Three-courses for
£49.95 per person**





BOXING DAY LUNCH MENU

Starters

Butternut Squash Velouté (v)

croutons, aged Italian hard cheese, fresh chives

Classic Prawn Cocktail

Marie-Rose sauce, boiled egg,
brown bread and butter, fresh lemon

Crispy Whitebait

tartare sauce, fresh lemon

Potato Gnocchi (v) (ve)

basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

Mains

Roast free-range Turkey Roast

cranberry sauce

Loin of Pork

apple sauce

served with all the trimmings

roast potatoes, pigs in blankets, Box-Tree braised
red cabbage, buttered spinach, sage and onion
stuffing, roasting juices

Escalope of Salmon 'Hell's Kitchen'

tomato vinaigrette, buttered spinach, fresh herbs

Chimichurri Glazed Cauliflower (ve)

roasted Piccolo tomatoes,
Koffmann chips, extra virgin olive oil

Desserts

1879 Cambridge Burnt Cream (v)

fresh raspberries

Classic Rice Pudding (v)

seasonal fruit compote, honey

Apple & Almond Crumble (v)

vanilla ice cream

Selection of Ice Creams (v) (ve)

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Boxing Day Dinner

As an alternative celebration,
bring the family to enjoy
Boxing Day dinner at
Marco Pierre White
Steakhouse Bar and Grill
with classic dishes such as
'Box Tree Chicken Liver Pate',
or
'Pan-roasted Venison Fillet'.

**Three-courses for
£49.95 per person**





BOXING DAY DINNER MENU

Starters

The Governor's French Onion Soup
a la Normande
croutons, Gruyère cheese

Box Tree Chicken Liver Pate
toasted sourdough, fig chutney

Classic Caesar Salad
Anchovies, Parmesan, avocado,
Hen's egg

Beetroot & Goat's Cheese Salad (v)
candied walnuts, Merlot vinegar
(ve option available)

Mains

Butcher's Steak with Peppercorn Sauce
roasted Piccolo tomatoes, Koffmann chips,
young watercress

Pan-roast Venison Fillet
Box Tree braised red cabbage,
roasting juices

Fillet of Grilled Seabass alla 'Siciliana'
caponata of vegetables, tomato vinaigrette
soft herbs

Pea & Shallot Ravioli (ve)
Pomodoro sauce, Piccolo tomatoes,
fresh basil, toasted pine nuts

Desserts

Sticky Toffee Pudding (v)
toffee sauce, vanilla ice cream

Dark Chocolate Fondant (v)
caramel sauce, vanilla ice cream,
honeycomb

Jamaican Mess 'the perfect mistake' (v)
banana and caramel sauce

Selection of Ice Creams (v)(ve)

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New Year's Eve

A night not to be missed!

Join us for arrival drinks and canapés followed by a sumptuous five-course dinner celebration in our Marco Pierre White Steakhouse and Grill, or our private Playdell and Garden Room suite's.

After dinner, spend the rest of your evening dancing to our in-house DJ and Disco until 1 am, pausing briefly to see in the New Year at midnight.

Remember to pre-order your Champagne for that special occasion! NYE is priced at **£94.95 per person.**





NEW YEAR'S EVE MENU

Amuse - Bouche

Somerset Mature Cheddar Sausage (V)

Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)

Candied walnuts, Merlot vinegar (VE available)

Ceviche of Sea Scallops

Oriental style, red chilli, ginger, coriander

The Governor's French Onion Soup

Croutons, Gruyère cheese

Mains

Signature Fillet of Beef

Garlic butter king prawns, béarnaise sauce, Koffmann chips

Confit Belly of Pork "Marco Polo"

Crackling, butter beans, honey spiced roasting juices

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Escalope of Salmon "Hell's Kitchen"

Tomato vinaigrette, fresh herbs, buttered leaf spinach

Desserts

Mr Coulson's Sticky Toffee Pudding (V)

Vanilla ice cream, toffee sauce

1879 Cambridge

Burnt Cream (V)

"The original recipe", fresh raspberries

Ice Creams

& Sorbets (V/VE) Speak to your server for today's flavours

Dark Chocolate Fondant (V)

Caramel sauce, honeycomb, vanilla ice cream

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits

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Promotions

Greet 2026 with:

50% Off Main Courses in our Marco Pierre White Steakhouse
(TWO Course Minimum Offer Sunday to Friday throughout
January).

Enjoy our Senior's Lunch offer of TWO Courses for £16.95 per
person, or why not indulge in our popular Senior's Afternoon Tea for
£16.95 per person





Terms & Conditions

1. To confirm your booking, a non-refundable deposit of £10.00 per person is required for Festive Lunches and Dinners, and Party Nights.
2. A non-refundable deposit of £20.00 per person is required for tables at both lunch and dinner on Christmas Day, Boxing Day, and for New Year's Eve dinner at our Marco Pierre White Steakhouse Bar and Grill.
3. All money, deposits, and final payments are non-refundable and non-transferable under any circumstances. It is the organiser's responsibility to inform all guests in the party.
4. Any special dietary requirements must be submitted with the pre-order and cannot be accommodated on the day.
5. The Clifton Hotel reserves the right to cancel any event should the booking fail to reach the minimum numbers. In such cases, the organiser will be given at least 10 working days' notice and a full refund or alternative date will be offered.
6. Table reservations and timings are not guaranteed until the deposit is paid.
7. For Party Nights, the full amount is due one month prior to the event date, alongside confirmation of final numbers, menu choices, and any dietary requirements.
8. The hotel will not refund any monies for a drop in numbers and will not exchange payments lost for drinks at the bar or wine on the table.
9. Wherever stated in the brochure, a pre-selection of your meal is required.
10. Requests for special seating arrangements can be discussed with the team but are not guaranteed. Table locations for Party Nights or Marco Pierre White dining will be allocated on a first come, first served basis. The hotel reserves the right to alter the location of a Party Night.
11. If you need to alter your arrangements, please notify us in writing.
12. All bookings must be settled through the event organiser only.
13. A smart/casual dress code applies to all Festive Party Nights, Lunches, and Dinners in Marco Pierre White.
14. Any alcohol or soft drinks brought to the venue without prior notification, will be confiscated and charged for at the hotel's current prices





About voco The Clifton Folkestone

Since 1864, The Clifton has stood proudly on Folkestone's famous Leas, offering breathtaking views of the English Channel and welcoming guests as a cornerstone of the town's vibrant seaside charm. Now part of the voco family, our hotel has recently undergone a thoughtful refurbishment that respects its heritage while embracing a fresh sense of modern luxury. From the elegant touches in every room to the relaxed warmth of our dining spaces, the voco spirit is alive throughout the hotel.

Relaxed, unstuffy and delightfully dependable.

As you explore our updated spaces, you will still hear the gentle creak of the original floorboards, a comforting echo of The Clifton's rich history, lovingly preserved.

Whether you are here to celebrate the season, reconnect with loved ones or simply take in the sea air, we invite you to experience a festive stay that's both timeless and refreshingly different.





Contact us



1-6 Clifton Gardens, Folkestone CT20 2EB



01303 851231



reservations@thecliftonhotel.com



[@vococliftonhoteluk](https://www.instagram.com/vococliftonhoteluk)



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Learn more:

