



**VOCO**<sup>®</sup>

BY IHG

**The Clifton**  
Folkestone

**We invite you to follow the voco star...**

**Christmas 2025**





## Christmas at voco The Clifton Folkestone

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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 Pleydell 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

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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](mailto: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

**Broccoli & stilton soup,**  
herb croutons, extra virgin olive oil

**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

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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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## Senior Festive Lunches

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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

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## Festive Afternoon Tea

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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

### Beef Wellington

Buttered leaf spinach, Fondant potato, 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



### 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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## Christmas Day in our Banquet Suite

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Celebrate Christmas Day in our brand new Banquet Suite and enjoy a superb five-course menu in elegant surroundings.

A perfect setting for bringing loved ones together and making this festive occasion truly memorable.







# CHRISTMAS DAY BANQUET SUITE 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

### Beef Wellington

Buttered leaf spinach, Fondant potato, 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



### Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar,  
fig chutney, Peter's Yard biscuits  
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## Christmas Day Dinner

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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

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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

### Rillettes of Duck au poivre Vert

green peppercorns, cornichons and toasted  
sourdough bread

### 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

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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

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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 Pleydell 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

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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

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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

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1-6 Clifton Gardens, Folkestone CT20 2EB



01303 851231



[reservations@thecliftonhotel.com](mailto:reservations@thecliftonhotel.com)



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



[voco The Clifton Folkestone](https://www.facebook.com/vocoTheCliftonFolkestone)





**VOCO**

BY IHG

**The Clifton**  
Folkestone

**Learn more:**

