



NO.4 CLIFTON VILLAGE

Private Dining | Parties | Weddings | Launches | Corporate

WELCOME

To No.4 Clifton Village



Please use this key as a reference point for what functions our events spaces can be used for.



Weddings



Afternoon Tea



Private Dining



Baby Showers



Private Meeting Space



Private Hire



Meetings



Summer Parties

Located in a beautiful Georgian Mansion House in the heart of Clifton Village, No.4 is an award-winning restaurant, holding a AA Rosette. Also housed within No.4 is an intimate wine bar, a secret walled garden, and 31 hotel rooms. This unique and versatile venue is perfect for boutique weddings and dining events, as well as offering an ideal space for meeting and conferences.





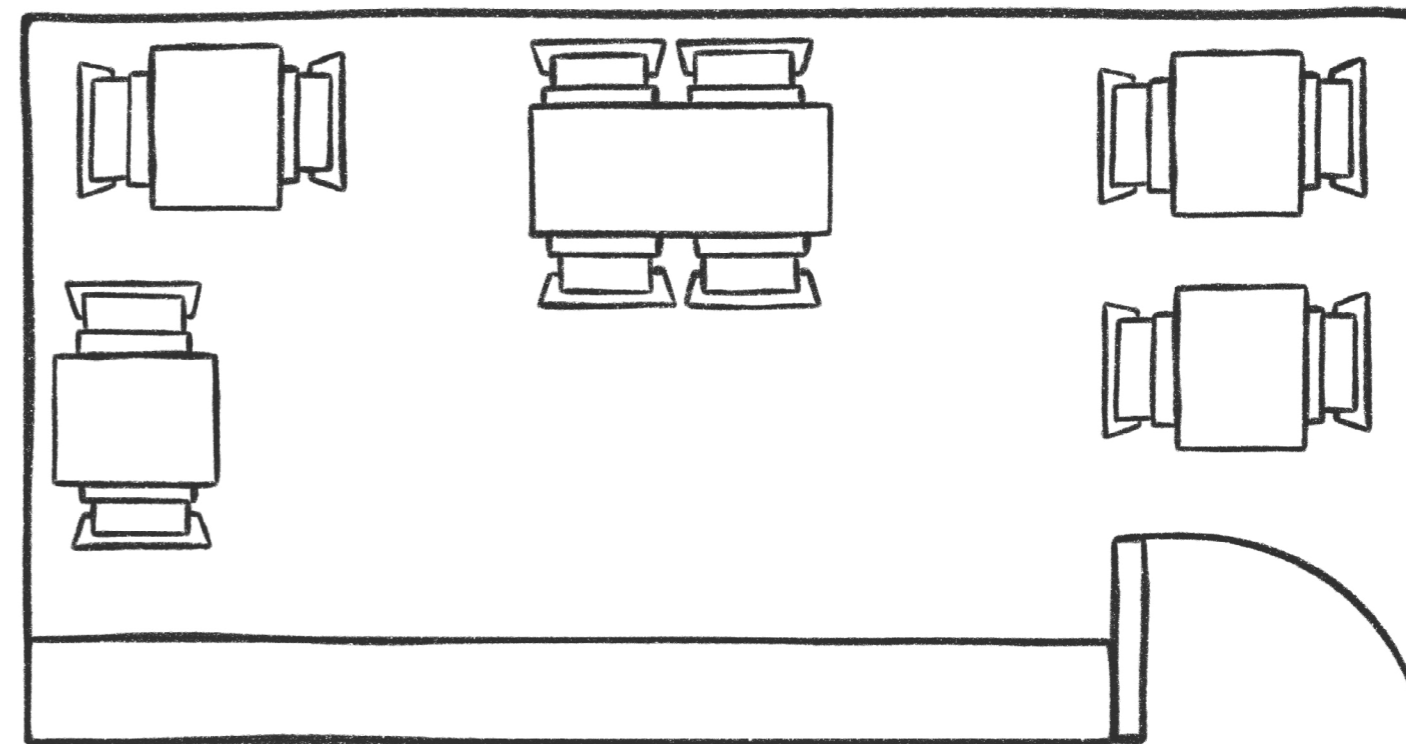
GALLEY

Seated: 16 | Standing: 30

The Galley is the perfect space for intimate bookings, and includes a bar and stylish seating area with views out to our lovely garden.

Features:

Bar | Decorative fireplace | Background music



BAR





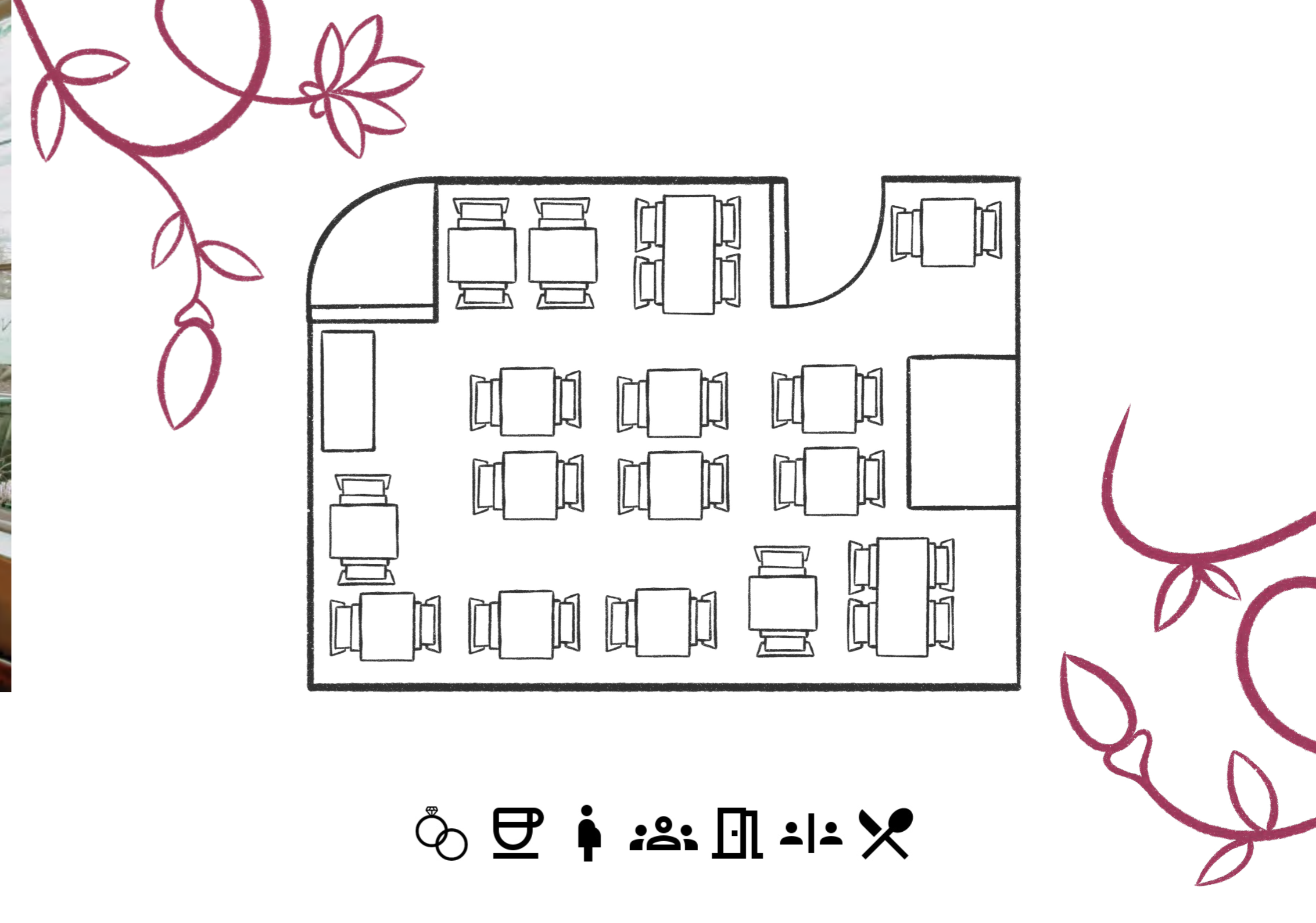
ADMIRAL

Seated: 40 | Standing: 40

The Admiral room with its regal décor lends itself to hosting larger bookings. Its big windows give the room a light and airy feel.

Features:

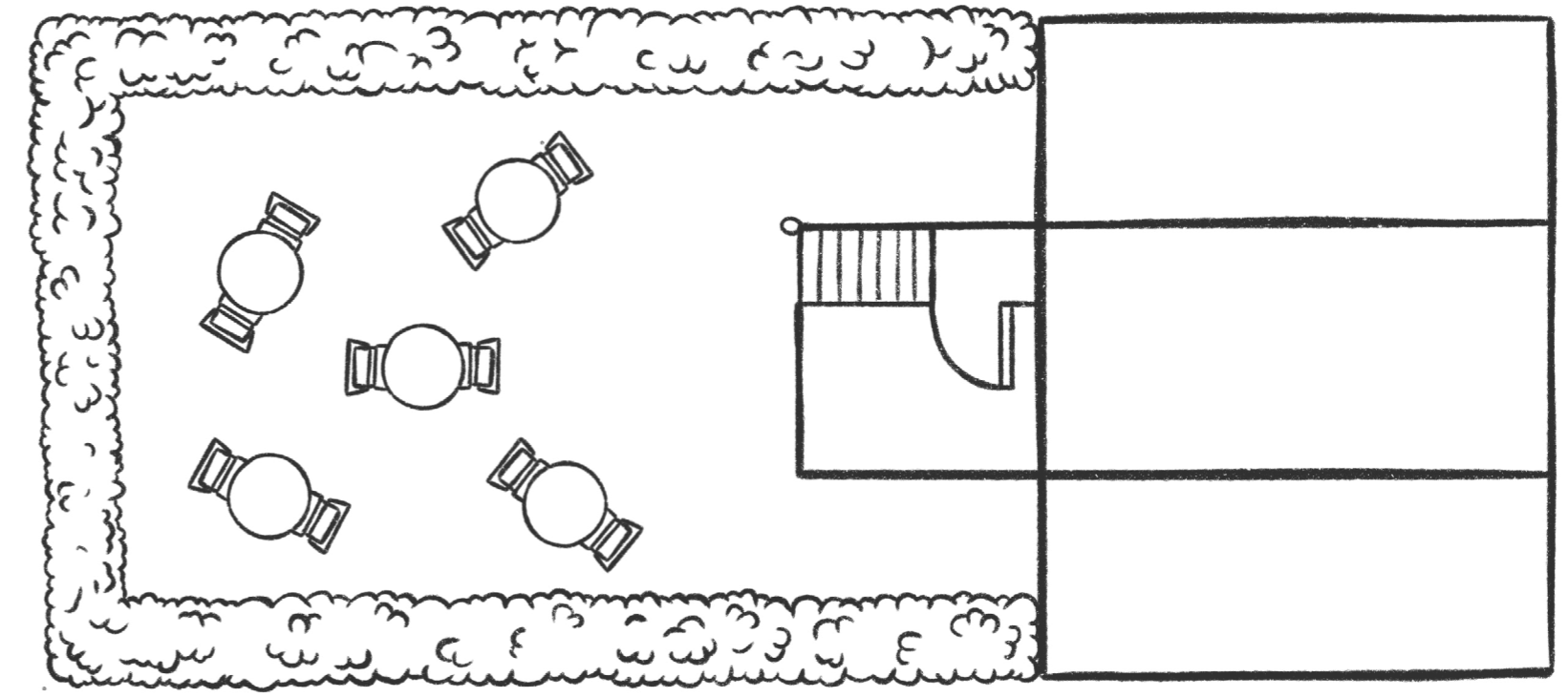
Statement lighting | Decorative fireplace | Background music





Booked with the Galley: 30 | Booked with the Admiral: 50

Our secluded walled-garden is located to the rear of No.4, and offers the perfect additional outdoor space for your event. The Garden can be hired out when booking one of our indoor spaces and when used in conjunction with our admiral room, these spaces can hold up to fifty people.



The Admiral Room & The Galley



SAMPLE DINING MENU

- STARTERS -

A trio of Bruschetta Homemade Toasted Bread served with Cherry Tomatoes, Garlic Oil, Tomato Dressing; Sicilian Caponata; Beetroot Hummus, Sesame Seeds (ve) (GF on request)

Burrata with heritage tomato, basil pesto (v) (gf)

Chorizo and Potato Soufflé with Stilton Core served with Mushroom and Truffle Sauce (GF)

- MAINS -

Celeriac Three Ways Pan-Fried Celeriac Steak, Mushroom Celeriac Chips, Spicy Celeriac Sauce, served with Pickled Celeriac Salad (ve) (GF on request)

Pan-Fried Salmon Fillet with Beetroot Sauce, Cauliflower, Salmon Roe and Squid Ink Rice Tuile (GF)

Slow-Cooked Guinea Fowl Supreme with Chestnut and Truffle, served with Cavolo Nero and Port Sauce

- DESSERTS -

Chocolate Fondant Served with Vanilla Ice-Cream and Fresh Berries (v)

White Chocolate Crème Brûlée with Chocolate Sable Biscuit (GF on request)

White Wine Poached Pear with a hazelnut crumble and Sauvignon Blanc Cream (ve) (gf)

For more information on the menus available for your event please contact us on bookings@no4cliftonvillage.co.uk or 0117 970 6869.



AFTERNOON TEA MENU

Assortment of miniature sandwiches

•
Freshly baked scones

•
Macarons

•
Éclair

•
Chocolate Brownie

•
Tea or freshly brewed coffee

Upgrade to...

Prosecco OR **HENDRICK'S**
Afternoon Tea Afternoon Tea

- *Vegan option available* -

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SAMPLE BBQ MENU

- STARTERS -

Pumpkin Velouté with Mushroom Foam, served with Fresh Baked Bread (ve)
(gf upon request)

Sea Bass Carpaccio, served with Ricotta Mousse and Berry Coulis (gf)

Italian Beef Arancini, served with Pan Fried Seasonal Vegetables

Burrata served with Heritage Tomatoes and Basil Pesto (v)

- MAINS -

Risotto with Seasonal Vegetables (v) (gf) (vegan and dairy free upon request)

Beetroot Ravioli, served with Parmesan Sauce and Toasted Walnut (v)

Roasted Duck leg, served with Spinach Mash Potato, Crispy Courgette and Duck Jus (gf)

Pan Fried Stone Bass, served with Potatoes Artichokes and Olive Casserole with Basil Pesto (gf) (df upon request)

Roasted Beef, Pan Fried Tenderstem Broccoli, Chantenay Carrots, New Potatoes and Jus (gf) (df upon request)

Pan Fried Salmon Fillet with Beetroot Sauce, Roasted Cauliflower and Fennel Salad.

- DESSERTS -

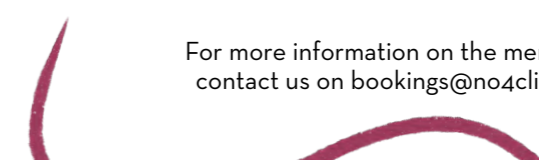
Chocolate Fondant served with Vanilla Ice-Cream (v)

Hazelnut Parfait, served with Coffee Sauce and Caramelized Hazelnut (v)
(gf)

Berry Mille-Feuille (v)

Red Wine Poached Pear, served with Red Wine Reduction and Fresh Berries
(ve) (df) (gf)

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Stay the Night

The charming Rodney Hotel is situated on a beautiful Georgian terrace in the historical Clifton village. The hotel's interior compliments the original Georgian features offering the perfect blend of comfort and convenience with classic style and grace. A cosy and elegant stay is guaranteed - the ideal way to complete a perfect day. Exclusive group discounts are available.

*For more information call 0117 973 5422
or email rodney.reception@cliftonhotels.com*



N^o4
CLIFTON VILLAGE
RESTAURANT & BAR

Get In Touch!

0117 970 6869
www.no4cliftonvillage.co.uk
bookings@no4cliftonvillage.co.uk

Book in your showaround with us today.

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