



opthorne NEWCASTLE

WELCOME

Here at the Copthorne Hotel Newcastle, we know how to celebrate the festive season; whether it be a night out with colleagues, a family gathering for lunch, or the big day itself.

With our reputation as one of the city's leading Christmas venues, we have the combination of the perfect location, delicious festive menus and fantastic customer service from our friendly, local team.

We will keep you celebrating all the way into 2020!

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Post Christmas Party Nights

- Three course lunch
- Festive favours

DATES. PRICES & TIMINGS

£16.00 per person

2nd - 23rd December 2019

Served daily from 12.30 - 2.30pm

CRACKER DISCO LUNCH PACKAGE INCLUDES:

- Three course lunch
- Festive favours
- Disco

DATES, PRICES & TIMINGS

£22.00 per person

Friday 6th December 2019 Friday 13th December 2019 Friday 20th December 2019

Bar opens from 12.30pm Lunch service at 1.00pm Event to finish at 4.00pm

For further information or to book, please contact our Christmas Coordinator on: 0191 222 0333 or events.newcastle@millenniumhotels.co.uk

Relax in the Quay 7 Restaurant and enjoy our delicious festive menu for the perfect Christmas get together.

Or if you are looking for entertainment, why not celebrate with a Cracker Disco Lunch in our Cuthbert Suite, so you can dance the afternoon away.

-estive Lunches and Cracker Disco Lunches

STARTERS

Spiced lentil & vegetable soup

served with a crusty bread roll

Ardennes pâté with diced chorizo

with crunchy leaves, artisan toast and smoked onion & BBQ chutney

MAINS

Ballotine of grain-fed turkey

with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and home-made gravy

Baked cod loin

with roasted root vegetable & potato medley, dill & leek sauce

Northumberland vegetable roulade

with seasonal grains and root vegetables in puff pastry, dill & leek sauce

DESSERTS

Traditional Christmas pudding

with brandy sauce and caramel glaze

Cookie dough salted caramel crunch pie

with cookie crumbs and white chocolate

Frutti di bosco

with forest fruits on patisserie cream layered with Italian sponge

Spaces may be held on a provisional basis for a maximum of seven days. A non-refundable or transferable deposit of £10 per person is then required Full prepayment is due no later than six weeks prior to your arrival.





Sparkling Christmas Party in the Oung

SPARKLING CHRISTMAS PARTY

PACKAGE INCLUDES:

- Sparkling drinks reception
- Three course festive meal
- Live entertainment
- Festive favours
- Disco

PRICES, DATES & TIMINGS

From £30.00 per person

Friday 29th November 2019	£30.00
Saturday 30th November 2019	£38.00
Friday 6th December 2019	£38.00
Saturday 7th December 2019	£38.00
Friday 13th December 2019	£38.00
Saturday 14th December 2019	£38.00
Friday 20th December 2019	£38.00
Saturday 21st December 2019	£38.00

Drinks reception from 7.00pm
Dinner service at 7.45pm
Event to finish at 12.30am

For further information or to book, please contact our Christmas Coordinator on: 0191 222 0333 or events.newcastle@millenniumhotels.co.uk

Celebrate the festive season with friends, colleagues or family! With a range of packages to suit all tastes, you're sure to keep everyone merry this Christmas at the Copthorne Hotel Newcastle.

Juan Restaurant

MENU

STARTERS

Spiced lentil & vegetable soup

with crusty roll

Ardennes pate with diced chorizo

with crunchy leaves, artisan toast, smoked onion & BBQ chutney

MAINS

Ballotine of grain-fed turkey

with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and home-made gravy

Baked cod loin

with roasted root vegetable & potato medley, dill & leek sauce

Northumberland vegetable roulade

with seasonal grains and root vegetables in puff pastry, dill & leek sauce

DESSERTS

Traditional Christmas pudding

with brandy sauce and caramel glaze

Cookie dough salted caramel crunch pie

with cookie crumbs and white chocolate

Frutti di bosco

with forest fruits on patisserie cream layered with Italian sponge

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SENSATIONS PARTIES

PACKAGE INCLUDES:

- Two course festive menu (main course & dessert only)
- Half bottle of red or white wine
- Festive favours
- Disco

PRICES, DATES & TIMINGS

£22.00 per person

Sunday 1st December 2019 Thursday 5th December 2019 Sunday 8th December 2019 Thursday 12th December 2019 Sunday 15th December 2019 Thursday 19th December 2019

Bar open from 7.00pm Dinner service at 7.30pm Event to finish at 12.30am

PACKAGE INCLUDES:

- Two course festive menu (main course & dessert only)
- Festive favours
- Disco

PRICES, DATES & TIMINGS

From £22.00 per person

Friday 29th November 2019 £22.00
Saturday 30th November 2019 £22.00
Friday 6th December 2019 £25.00
Saturday 7th December 2019 £25.00
Friday 13th December 2019 £25.00
Saturday 14th December 2019 £25.00
Friday 20th December 2019 £25.00
Saturday 21st December 2019 £25.00

Bar open from 7.00pm Dinner service at 7.30pm Event to finish at 12.30am

WHY NOT STAY THE NIGHT?

Bed & breakfast available from £85 per room, based on two people sharing a standard room.

To book your room call reservations on 0191 222 033

Celebrate the festive season with friends, colleagues or family! With a range of packages to suit all tastes, you're sure to keep everyone merry this Christmas at the Copthorne Hotel Newcastle.

Cuthbert Suite Party Vights

MENU

MAINS

Ballotine of grain-fed turkey

with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and home-made gravy

Baked cod loin

with roasted root vegetable & potato medley, dill & leek sauce

Northumberland vegetable roulade

with seasonal grains and root vegetables in puff pastry, dill & leek sauce

DESSERTS

Traditional Christmas pudding

with brandy sauce and caramel glaze

Cookie dough salted caramel crunch pie

with cookie crumbs and white chocolate

Frutti di bosco

with forest fruits on patisserie cream layered with Italian sponge

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Leave the dishes at home this year and celebrate Christmas Day with your loved ones in the tranquil setting of our Quay 7 Restaurant.

MENU

STARTERS

Golden beetroot & butternut squash soup

with fennel crisps, crusty bread roll

Baby pineapple boats

with exotic fruit salad and honey & mint syrup

Corn fed chicken & king oyster mushroom terrine

with home-made grilled cherry tomato compote, multigrain toast

Tiger prawn & crayfish ballo ntine

with Crab mousse, sour dough bread sticks

MAINS

Ballotine of grain-fed turkey

with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and home-made gravy

Carved roasted Sirloin of beef and a Yorkshire pudding

with winter vegetables, fondant and creamed potatoes with pan jus

Baked halibut

with five bean cassoulet

Roast parsnip & cheddar pie

with brandy sauce

DESSERTS

Traditional Christmas pudding

with brandy sauce

Hazelnut crème brûlée pyramid

with crème anglaise and pistachio ice cream

Home-made mango cream tart

with mellow coconut meringue

Great British cheese selection

with biscuits and accompaniments

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A non-refundable or transferable deposit of £10 per person is then required.

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Welcome in the New Year in style; enjoy riverside atrium, then enjoy our mouth and dance your way into 2020 with ou Gala Dinner

PACKAGE INCLUDES:

■ Sparkling drinks reception

Welcome in the New Year in style; enjoy a drinks reception on the riverside atrium, then enjoy our mouth-watering four course meal and dance your way into 2020 with our resident DJ.

MENU

STARTERS

Spicy lentil dhal soup with crispy onions, crusty bread roll

Smoked duck breast

with lebanese style freekah salad

Smoked trout & salmon roulade

with trout mousse coated with dill, wrapped in salmon, with walnut & celeriac salad

Trio of cantaloupe, gala and honey melon

DESSERTS

Sherry trifle

with strawberry compote

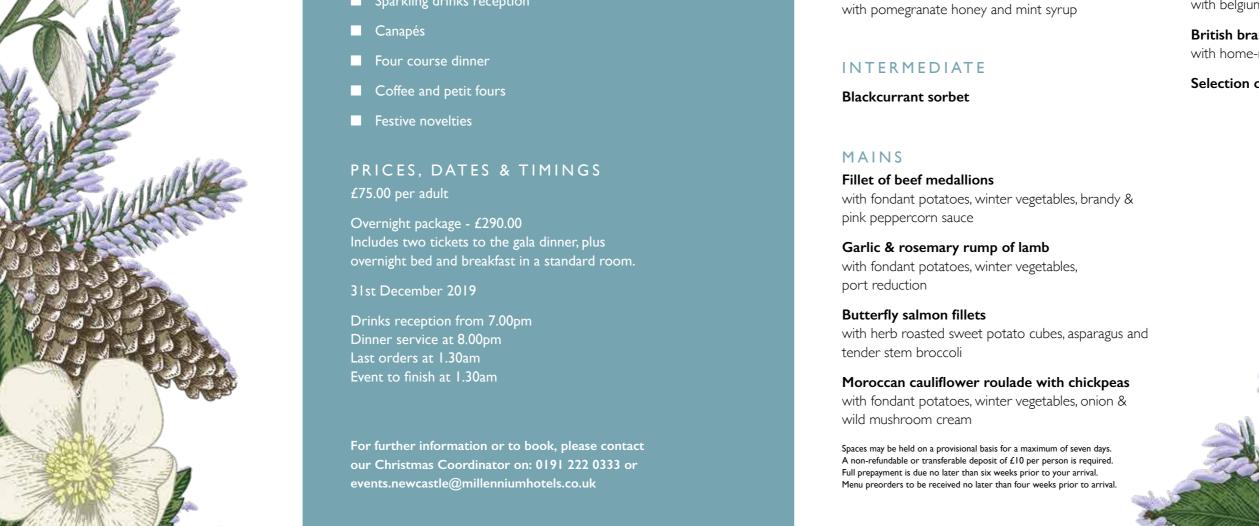
Rich chocolate & raspberry tears

with belgium truffle, hazelnut cream

British bramley apple & raspberry pie

with home-made custard ice cream

Selection of cheese and biscuits





New Year's Family Dinner

Treat your loved ones to the ideal family get together in our Cuthbert

PACKAGE INCLUDES:

- Three-course buffet
- Table novelties
- Magician
- Party games
- Disco

PRICES, DATES & TIMES

£45.00 per adult £25.00 per child (age 4-12) £10.00 per infant

31st December 2019

Bar open from 7.00pm Dinner service at 7.30pm Event to finish with Quayside fireworks at midnight

For further information or to book, please contact our Christmas Coordinator on: 0191 222 0333 or events.newcastle@millenniumhotels.co.uk

MFNU

STARTERS

Smoked duck breast

with lebanese style freekah salad

Smoked trout & salmon roulade

with trout mousse coated with dill, wrapped in salmon, with walnut & celeriac salad

Trio of cantaloupe, gala and honey melon

with pomegranate honey and mint syrup

MAINS

Carved topside of beef

with caramelised onion gravy, served with potatoes, roasted vegetables and Yorkshire pudding

Garlic & rosemary rump of lamb

with fondant potatoes, winter vegetables, port reduction

Butterfly salmon fillets

with herb roasted sweet potato cubes, asparagus and tender stem broccoli

Moroccan cauliflower roulade with chickpeas

with fondant potatoes, winter vegetables, onion & wild mushroom cream

DESSERTS

Sherry trifle

with strawberry compote

Rich chocolate & raspberry tears

with belgium truffle, hazelnut cream

Selection of cheese and biscuits

Freshly brewed coffee and mince pies

CHILDRENS MENU

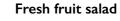
Macaroni cheese bake (v)

Sausage and mash

Breaded plaice goujons

Baked beans, garlic bread, garden peas, chips

Selection of ice creams Chocolate fudge cake





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PACKAGE INCLUDES:

- Arrival drink
- Two course dinner
- Festive favours
- Disco

PRICES. DATES & TIMES

£18.00 per person

Friday 10th January 2020 Saturday 18th January 2020 Friday 24th January Saturday 31st January

Bar open from 7.00pm Dinner service at 7.30pm Last orders at 12.00am

For further information or to book, please contact our Christmas Coordinator on: 0191 222 0333 or events.new castle@millennium hotels.co.uk

The party doesn't have to stop on the 1st January... why not get together with friends and family for one of our post-Christmas party nights.

Post Christmas Party Nights

MFNU

MAINS

Roast breast of chicken

Wrapped in streaky bacon, with shallots and pesto cream sauce

Cranberry, brie & leek tart

With lemon & thyme cream

Both served with seasonal vegetables and roasted potatoes

DESSERTS

Muscovado cheesecake

with chantilly cream

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