

# COSY UP THIS CHRISTMAS

at Novotel Ipswich Centre



  
**NOVOTEL**  
HOTELS & RESORTS





# CELEBRATE THE FESTIVE SEASON AT NOVOTEL IPSWICH CENTRE

At Novotel you'll find the perfect cosy place for your festive celebrations. Enjoy a vibrant setting bursting with the right combination of atmosphere and tradition, just perfect for dining or partying.

Our hotel is located in the town centre, close enough for you to see the Christmas lights turn on, to get all the Christmas presents you need with late-night shopping and to enjoy the festive cheer.

## FRESH INGREDIENTS, FRESH IDEAS

Our chefs have been busy creating new spins on traditional dishes and can't wait for you to try them, with your friends, your family or your colleagues.

## FUN AND FESTIVITIES

We're the perfect place to party, so look forward to laughing with the ones you love as you dance the night away. Our party nights are packed with food, drinks and fun.

## RELAX AND UNWIND

Stay over in one of our comfy rooms and you'll feel snug and relaxed after a great evening of festivities. Enjoy the whole hotel, including free Wi-Fi and all our leisure facilities.





## THE PERFECT PARTY SPOT

Whether you're looking for relaxing drinks with a few friends, or dinner and a dance, we've everything you need for your festive get-together. Whatever celebrations you're looking for this year, we've the perfect blend of fun and festivities to make your Christmas.



## **FESTIVE PARTY LUNCHES**

Join us for a festive, hearty lunch with your friends and family. Pull a cracker, tell some jokes, enjoy the Christmas tunes, all while tucking in to a two- or three-course lunch.

**Available daily from Friday 1st December**

**Two courses – £26.00 per person**

**Three courses – £31.00 per person**

## **FESTIVE PARTY NIGHTS**

Join us for dinner and a disco in our private function room. Enjoy the party atmosphere and, after dinner has been served, dance the night away with your fellow guests and our resident DJ.

**Available from Friday 1st December  
to Friday 22nd December on specific dates**

**Midweek – £38.00 per person**

**Weekend – £38.00-£48.00 per person**

## **SUNDAY CARVERY LUNCH WITH SANTA**

Have a relaxing time at our Santa carvery lunch. Enjoy three delicious courses with plenty of choice – and see the children's eyes light up when they meet Santa and receive a present.

**Sunday 17th December**

**£15.00 per adult**

**£7.50 per child**

## **CHRISTMAS DAY LUNCH**

Spend Christmas day with your loved ones in our warm, relaxed and wintry atmosphere. You'll enjoy a delightful three-course dinner with all the festive trimmings.

**Monday 25th December**

**£59.00 per person**



## **FESTIVE PARTY LUNCH MENU**

Celebrate the season with a festive party lunch, giving you the convenience of enjoying great food in a friendly and fun setting, followed by dancing.





## **STARTERS**

Creamy butternut squash soup, topped with cinnamon croutons

Smoked halibut with capers, dill mustard sauce and Melba toast

Chicken liver parfait with toasted brioche and a fig and chilli jam

## **MAINS**

Turkey paupiette with roast château potatoes, carrots, swede mash,  
pigs in blankets, honey-glazed vegetables and turkey jus

Pan-seared salmon with crushed new potatoes, roasted cherry tomatoes on the vine,  
fennel confit and salsa verde

Festive nut roast with horseradish mashed potatoes,  
grilled asparagus and slow-cooked tomato sauce

## **DESSERTS**

Traditional Christmas pudding with a rich brandy cream sauce

Strawberry and Champagne torte with sweet passion fruit coulis

Homemade fresh fruit salad

A selection of British cheeses with crisp crackers



## FESTIVE PARTY NIGHT MENU

It may be freezing outside... so come into the warm  
for our party nights! A superb menu, a cosy fun atmosphere,  
music and dancing.



## **STARTERS**

Creamy butternut squash soup topped with cinnamon croutons

Smoked halibut with capers, dill mustard sauce and Melba toast

Chicken liver parfait with toasted brioche and a fig and chilli jam

## **MAINS**

Turkey paupiette with roast château potatoes,  
carrots, swede mash, pigs in blankets, honey-glazed vegetables and turkey jus

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## **DESSERTS**

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Homemade fresh fruit salad

A selection of British cheeses with crisp crackers



## **SUNDAY CARVERY LUNCH WITH SANTA**

Your favourite seasonal flavours with your favourite people.  
Our carvery serves a selection of festive delights, with plenty of choice  
for all your family or friends. Santa may also have left some presents  
under the tree for the younger guests...



## SOUP STATION

Fire-roasted squash and cumin soup

Festive chestnut soup with bacon and thyme

## MAINS

Traditional turkey breast with gravy

Sweet honey-glazed ham with grilled pineapple

Salmon en croûte with watercress and parsley sauce

Creamy gnocchi with Parmesan crisp, butternut squash and crispy sage

*All mains served with honey-glazed vegetables, Brussels sprouts and roasted potatoes*

## DESSERTS

Chocolate fountain

Pancake station

*Accompanied by a mixture of preserves, strawberries, marshmallows and sweet sauces*



A close-up photograph of two champagne flutes filled with a golden, bubbly liquid, likely champagne or sparkling wine. The glasses are positioned side-by-side, with the one on the left slightly in front of the one on the right. The background is dark and out of focus, featuring several warm-toned, metallic Christmas ornaments that create a bokeh effect with soft, glowing light spots. The overall lighting is warm and intimate, suggesting a festive holiday atmosphere.

## CHRISTMAS DAY MENU

Enjoy our chef's take on traditional Christmas fare  
with all the trimmings you would expect and one or two delicious  
surprises – plus no worrying about washing up!

## STARTERS

Caramelised parsnip soup

Mini prawn cocktail with Bloody Mary sauce

Selection of cured meats

Black pepper smoked salmon roses

Farmhouse pâté with clementine and ginger chutney

*All served with warm, fresh-baked bread rolls*

## MAINS

Turkey paupiette with roast château potatoes, carrots, swede mash,  
pigs in blankets, honey-glazed vegetables and turkey jus

Braised lamb shank with duck fat roast potatoes and root vegetables  
with mint and redcurrant gravy

Ricotta and leek cannelloni with wilted spinach,  
Parmesan cream sauce and marinara drizzle

Filet of sea bass with samphire, mussels and lemon beurre blanc

## DESSERTS

Lemon meringue pie with coconut ice cream

Trio of chocolate torte with raspberry compote

A selection of British cheeses with crisp crackers and caramelised red onion chutney







## **NOVOTEL IPSWICH CENTRE**

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