

COSY UP THIS
CHRISTMAS

at Novotel Newcastle Airport




NOVOTEL
HOTELS & RESORTS





CELEBRATE THE FESTIVE SEASON AT NOVOTEL NEWCASTLE AIRPORT

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 just 4 miles from the city centre. It's the perfect base for a weekend or short break to enjoy Newcastle's famous nightlife, explore the Northumberland coastline with its historic castles or catch up on some retail therapy at the Metrocentre.

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're the perfect blend of fun and festivities to make your Christmas.

FESTIVE PARTY LUNCHESES

During the month of December why not book a private function room for your exclusive use. We can serve festive afternoon teas, lunches, dinners and parties tailored just for you.

Function rooms available throughout December
Private festive lunches and dinners – prices from £18.95 per person
Entertainment can also be arranged if required

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 on 8th, 9th, 15th, 16th and 22nd December 2017

£22.95 per person

7pm reception • 8pm dinner served
1am last orders • 1.30am carriages

Accommodation available from £55.00 single and £65.00 double, bed and breakfast

Pre-orders required.

BRUNCH WITH SANTA

Relax in our modern surroundings and enjoy your festive brunch before visiting Santa in his grotto with gifts for all the children.

Available on 9th, 10th, 16th, 17th, 23rd and 24th December 2017

Lunch served from 10.30am to 1pm

Adults £9.95 per person, children £6.50 per child

Booking required.

CHRISTMAS DAY LUNCH

We'll help you and your family celebrate together in a warm and relaxed atmosphere. Enjoy our splendid four-course lunch with all the festive trimmings.

Monday 25th December 2017

Adults £57.50 per person, children under 14 £30.00 per child, under-3s free

1pm glass of sparkling wine and canapé reception
2pm (prompt) lunch served

Pre-orders required.

NEW YEAR'S EVE GALA DINNER

Celebrate together in a warm and relaxed atmosphere. Enjoy our splendid five-course gala dinner and dance the night away with your fellow guests and our resident DJ.

Sunday 31st December 2017

£65.00 per person – black tie

7.30pm glass of sparkling wine and canapé reception • 8pm dinner served 1.30am last orders 2am carriages

Accommodation available from £75.00 single and £85.00 double, bed and breakfast

Pre-orders required.

£10.00 non-refundable deposit per person required to confirm the booking, with full payment due by 30th November.



FESTIVE PARTY NIGHTS MENU

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



Christmas cocktail on arrival

STARTERS

Cream of parsnip, sweet potato and butternut squash soup with herb croutons (v)
Port and chicken liver parfait with cranberries, toasted crostini and pea shoots

MAINS

Traditional butter-basted roast turkey with sage and onion stuffing,
bacon-wrapped chipolata, roast potatoes, seasonal vegetables and rich pan gravy

Roasted loin of apple-infused pork, crispy crackling, fondant potatoes,
seasonal vegetables and rich pan gravy

Sage, cranberry and apricot nut roast with roast potatoes,
seasonal vegetables and vegetarian gravy (v)

DESSERTS

Traditional Christmas pudding with brandy butter and custard
Double chocolate and mandarin tart with Chantilly cream and berry coulis
Tea, coffee and warm mince pies

Pre-orders required.



CHRISTMAS DAY LUNCH 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! Santa may also have left some presents under the tree for the younger guests...

Sparkling wine and canapés on arrival

STARTERS

Chicken, pistachio and cranberry galantine with pea shoots, crusty bread and fig relish

Cream of roast celeriac soup with truffle oil (v)

Smoked salmon and crayfish terrine with beetroot mousse

MAINS

Paupiette of Norfolk turkey, sage and onion stuffing with pancetta
served with all the seasonal trimmings and vegetables

Roast rack of lamb crusted with garlic, rosemary, red wine jus,
fondant potatoes and seasonal vegetables

Individual goat's cheese, redcurrant and sweet potato Wellington with cream gravy,
roast potatoes and seasonal vegetables (v)

DESSERTS

Traditional Christmas pudding with brandy sauce

Melting chocolate fondant with crème Chantilly and raspberry coulis

A selection of local cheeses, artisan crisp-bread and spiced winter chutney

Tea, coffee, warm mince pies with brandy butter

Pre-orders required.



NEW YEAR'S EVE GALA DINNER MENU

It may be freezing outside so come into the warm and welcome in 2018 with the ones you love. A superb menu, a cosy fun atmosphere, music and dancing – and of course the all-important countdown to midnight.

Sparkling wine and canapés on arrival

STARTERS

Ham hock and whole-grain mustard terrine with butterbean purée and homemade pickles

Honey-roast sweet potato and squash bisque with Grana Padano twist (v)

Smoked trout parfait, caper relish and sourdough crostini

INTERMEDIATE COURSE

Champagne sorbet

OR

Haggis, neeps and tatties with whisky gravy

MAINS

Ballotine of Gressingham duck with chestnut and fig stuffing, gratin potatoes,
port jus and tenderstem broccoli

Fillet of beef Wellington with wild mushroom duxelles, foie gras, fondant potatoes,
braised cabbage and roast baby beets

Salmon supreme en croûte with hollandaise sauce, crushed new potatoes,
Chantenay carrots and char-grilled asparagus

Truffle and porcini mushroom mezzaluna pasta with Stilton and roquette (v)

DESSERTS

Selection of local cheeses, artisan crisp-bread, grapes, celery and winter fruit chutney

Chocolate, rum pistachio délice, crème Chantilly and red berry drizzle

Spiced pear with marsala syrup and raspberry sablé

Tea, coffee and petits fours

Bacon roll or roast vegetable panini at midnight

Pre-orders required.

NOVOTEL NEWCASTLE AIRPORT

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