



ROYAL HOTEL HULL

OUR 2018 PROGRAMME

RAISE A GLASS AND DON'T LIFT A FINGER

With our exclusive hospitality package, fine dining and quality entertainment, you're sure to please everyone. Our Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax.

It's the most wonderful time of the year, so spend it

with the perfect host: The Royal Hotel Hull.

CHRISTMAS CELEBRATIONS

And New Year's Eve Gala Buffet

CELEBRATE THE FESTIVE

SEASON WITH US

Contents, Terms & Conditions	1
Christmas Festive Lunches	2
Your Royal Christmas Party Nights	3 & 4
Private Party Nights And Early Booking Drinks Offer	5
Santa Sunday Lunch	6
Festive Afternoon Tea And Festive Afternoon Tea dance	7
Christmas Day	8
Boxing Day	9
New Year's Eve Dinner Dance	

FOR MORE INFORMATION

Contact the Christmas team on +44 (0)1482 325 087 E: events758@britanniahotels.com

Office hours:

Monday to Friday 9:00am until 5:00pm

TERMS & CONDITIONS

- A £10.00 deposit is required to secure your
- Final balance and menu choices are due 4 weeks prior to the event.
- All monies are non-refundable
- We reserve the right to cancel any event and an alternative or refund will be offered.

TERMS & CONDITIONS CONTINUED

- · Only one payment from each party will be accepted.
- All prices include VAT at the current rate.
- Dietary requirements If you have any special dietary needs, please let us know in advance of your booking. Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event. When looking at our menus throughout the brochure, if you see this symbol (V) the meal is suitable for vegetarians and if you see this symbol (GF) this indicates the meal is gluten free. (P) the meal is suitable for pescetarians (fish or other seafood eaters). the meal is suitable for vegans.
- Timings Dinner service will begin promptly so please arrive in good time so as not to inconvenience other quests.
- · All prices are correct at time of going to print. · All images are representative.
- The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.

FESTIVE LUNCHES

To celebrate the Christmas season in style, why not join us for a delicious festive lunch? Join us for a delightful three-course festive themed menu, experience the warmest of welcomes from our staff and enjoy the festivities with friends, family or work colleagues! Available every Wednesday, Thursday, Friday & Saturday in December (Excluding Boxing Day). Lunch is served at 12:30pm.

TO START

CREAM OF ROASTED TOMATO SOUP (V, GF)

MELON SALAD (V. GF) Served with a mint dressing.

MAINS

BUTTER ROASTED TURKEY BALLOTINE Wrapped in bacon with cabbage, sage & onion, pigs in blankets & red currant gravy. (GF) option available

OVEN ROASTED COD LOIN (P) With a Chardonnay & dill cream.

CAULIFLOWER ROULADE (V, V) Served with a chickpea chutney & carrot and a olive oil puree.

All served with carrots & buttered sprouts & roast potatoes.

Available every Wednesday, Thursday,

DESSERT

CHRISTMAS PUDDING (V) Served with a brandy custard.

GLAZED LEMON TART (V. GF) Served with a raspberry sorbet.

TO FINISH

FRESHLY BREWED TEA OR COFFEE

Before ordering food please let us know if you have any food allergies or dietary

£15.95 PER ADULT

CHILDREN

PER CHILD

FOR PARTIES OVER 10

Alternative timings can be arranged. Please call **01482 325 087** for more details and availability.

Friday & Saturday in December per person based on 2 people sharing a standard double or twin room with (Excluding Boxing Day) full English breakfast. £15.95 Per Adult **£7.50** Per Child aged 4 - 12 years Children 3 Years and under EAT FREE directly with us. (Children's menu or half adult portion)

Subject to availability. Please call **01482 325 087** to book

Accommodation available at £30.00

CHRISTMAS PARTY NIGHTS

Celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Gather in the bar for pre-dinner drinks before sitting down at 7:30pm for a three-course meal, followed by a disco with our resident DJ until 1:00am. All prices are per person and include a three course festive menu & disco, we also offer various nights with a live band **The Airwaves** and disco or **Tribute Act** and disco (where stated).

TO START

CREAM OF ROASTED TOMATO AND BASIL SOUP (V, GF)

HAM HOCK & PEA TERRINE
With a piccalilli & sour dough toast.

MELON SALAD (V, GF) Served with a mint dressing.

MAINS

TURKEY PARCEL
Wrapped in bacon, sage & onion, pigs in blankets
& red currant gravy. (GF) option available

OVEN ROASTED COD LOIN (P)
With a Chardonnay & dill cream.

CAULIFLOWER ROULADE (V, V)
Served with a chickpea chutney & carrot and a olive oil puree.

All served with carrots & buttered sprouts & roast potatoes

DESSERT

CHRISTMAS PUDDING (V)
Served with a brandy custard.

GLAZED LEMON TART (V, GF)

SALTED CARAMEL CHEESECAKE (V, GF)

ASK ONE OF OUR TEAM ABOUT OUR DRINKS PACKAGES WE ARE OFFERING ON ALL PARTY NIGHTS

FROM ONLY

22.00
PER PERSON

Dress Code: Smart casual

Before ordering food please let us know if you have any food allergies or dietary requirements.

Accommodation available at £30.00 per person based on 2 people sharing a standard double or twin room with full English breakfast.

Subject to availability.

Please call **01482 325 087** to book directly with us.

EARLY BOOKING OFFER

REWARDING THE ORGANISER! CHOOSE FROM THE FOLLOWING

ORGANISER GOES FREE

OVERNIGHT BED & BREAKFAST

OR AFTERNOON TEA FOR TWO

FOR PARTIES OF 10 OR MORE GUESTS

Offer available until 24th June!

Terms & conditions apply.
Valid on all new 2018 Christmas
and New Year party bookings.

YOUR ROYAL CHRISTMAS

PARTY DATES

ROYAL CHRISTMAS PARTY
WITH DISCO

ALL DATES ONLY £27

Saturday 1st December
Friday 7th December

Saturday 8th December

Sunday 9th December
Thursday 13th December

Friday 14th December

Saturday 15th December

Thursday 20th December

Friday 21st December

Saturday 22nd December

ROYAL CHRISTMAS PARTY
WITH THE AIRWAVES & DISCO

ALL DATES ONLY £28

Saturday 8th December
Saturday 15th December
Saturday 22nd December



Playing Indie Rock And Pop Covers

ROYAL CHRISTMAS PARTY
WITH TRIBUTE ACT & DISCO

ALL DATES ONLY £28

MOTOWN
Saturday 1st December

ABBA ______ ABBA _____

JERSEY BOYS _____ Friday 14th December

MOTOWN _____ Friday 21st December

ALL PRICES ARE PER PERSON AND INCLUDE, THREE COURSE FESTIVE MENU, DISCO AND LIVE BAND THE AIRWAVES OR TRIBUTE ACT (WHERE STATED).

THE MANAGEMENT HAVE THE RIGHT TO REFUSE TO SERVE ALCOHOL. NO ALCOHOL WILL BE SERVED TO PERSONS UNDER 18 YEARS OF AGE, PHOTOGRAPHIC PROOF OF AGE WILL BE REQUIRED TO PURCHASE ALCOHOL.

PRIVATE PARTY NIGHT *

Celebrate exclusively with up to 270 guests. Whether it's with friends, family or colleagues you can party in style with us. Private room, red carpet arrival, 3 course dinner, disco and DJ. Available throughout November, December & January | Please call for dates.



EARLY BOOKING DRINKS OFFER

Jingle Bell

2 Bottles Of White Wine & 2 Bottles Of Red Wine £55

Christmas Cracker

2 Bottles Of White, 2 Bottles Of Red & 2 Bottles Of Rosé £85

Sparkling Christmas

3 Bottles Of White Wine, 3 Bottles Of Red Wine, 3 Bottles Of Rose & 2 Bottles Of Prosecco £165

Bucket Bonanza

Corona, Desperado, Budwiser, Peroni Or A Mixture, Based on 5 Bottles Per Bucket £18

Account Bar

Set Your Limit And Enjoy A Hassle Free Festive Party. (please note that a pre-authorisation with a credit/debit card is required)

Drinks packages are subject to availability.

Dress Code: Smart casual

The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.

Accommodation available at £30.00 per person based on 2 people sharing a standard double or twin room with full English breakfast. Subject to availability.

Please call 01482 325 087 to book directly

SANTA SUNDAY LUNCH

Treat your children to a traditional festive Sunday lunch followed by a magical visit from Santa. Lunch is served at 12:30pm. Santa will join us at 2pm with a gift and a story for all the children.

TO START

ROASTED TOMATO SOUP (V, GF)

BRUSSELS PÂTÉ Served with red onion chutney & sour dough toast.

MELON SALAD (V, GF) Served with a raspberry dressing.

MAINS

BUTTER ROASTED TURKEY BALLOTINE Wrapped in bacon with cabbage, sage & onion, pigs in blankets & red currant gravy.

CAULIFLOWER ROULADE (V, V) Served with a chickpea chutney & carrot and a olive oil puree.

All served with carrots & buttered sprouts & roast potatoes.

DESSERT

CHRISTMAS PUDDING (V) Served with a brandy custard.

£15.95 Per Adult

SALTED CARAMEL CHEESECAKE (V. GF)

Sunday 9th & 16th December

Dress Code: Smart casual

GLAZED LEMON TART (V, GF) Served with a blood orange sorbet.

TO FINISH

FRESHLY BREWED TEA & COFFEE

CHILDREN'S MENU

TO START MELON

MAINS

BUTTER ROASTED TURKEY BALLOTINE Wrapped in bacon with cabbage, sage & onion, pigs in blankets & red currant gravy.

DESSERT ICE CREAM

PER CHILD

CHILDREN 3 YEARS & EAT FREE

£7.50 Per Child aged 4 - 12 years Children 3 Years and under EAT FREE (Children's menu or half adult portion) directly with us.

Before ordering food please let us know if you have any food allergies or dietary requirements.

Pre booking is required with a £5.00 deposit per person with the final balance and menu choices due 4 weeks prior. All monies are non-refundable. Please call **01482 325 087** to book





FESTIVE AFTERNOON TEA

Relax in our lounge with a festively themed afternoon tea and enjoy the wonderment of Christmas, served daily throughout December!

£13.95 per person, or £17.95 per person with a glass of prosecco

SAVOURY

SELECTION OF FINGER SANDWICHES TO INCLUDE:

SEVERN & WYE SMOKED SALMON Dill cream cheese on rye bread.

LEMON AND HERB MARINATED CHICKEN & LEMON THYME MAYONNAISE On malted brown.

EGG MAYONNAISE & CORIANDER On white bread.

> **BUTTER ROASTED TURKEY & CRANBERRY MAYONNAISE** On white bread.

CHEDDAR CHEESE & TOMATO CHUTNEY On malted brown

SPICED FRUIT SCONES With clotted cream & selection of tip-tree preserve.

SALTED CARAMEL CHOCOLATE MOUSSE

SHERRY TRIFLE

MINI WARM MINCE PIE

SELECTION OF **MACAROONS**

SERVED WITH A SELECTION OF FRESHLY STEEPED TEA OR GROUND COFFEE

Before ordering food please let us know if you have any food allergies or dietary requirements.

FESTIVE TEA DANCE

ACCOMPANIED BY A UNIQUE VINTAGE SINGER WITH CLASSICS FROM THE 1920'S THROUGH TO THE 1960'S

Join us for a trip down memory lane and enjoy our festive tea dance with music and afternoon tea served at 12:30pm.

AVAILABLE DATE | THURSDAY 13TH DECEMBER

Only £15.95 per person

Pre-booking is required: please call **01482 325 087** to book with us directly. A 25 deposit per person will be required. Full balance is required four weeks prior to the event. All monies are non-transferable and are non-refundable.

CHRISTMAS DAY LUNCH

Join us for a scrumptious five-course Christmas lunch with all the trimmings. As the excitement settles and the serenity sets in, it's time to sit back, relax and create more memories with your loved ones! Enjoy a scrumptious Christmas lunch with all the trimmings, fitting for this magical time of year.

TO START

ROASTED TOMATO SOUP (V. V) With red pesto crout.

HAM HOCK & PEA TERRINE With a piccalilli & sour dough toast.

SMOKED SALMON RILLETTES Served with pickled cucumber & dill crème fraiche.

MELON SALAD (V. GF) Served with a mint dressing & blood orange sorbet.

MAIN COURSES

BUTTER ROASTED TURKEY BALLOTINE Wrapped in bacon with cabbage, sage & onion, pigs in blankets & red currant gravy.

FILLET OF BEEF (GF) Served with red onion & port reduction.

OVEN ROASTED COD LOIN (P. GF) With a Chardonnay & dill cream.

CAULIFLOWER ROULADE (V. V) Served with a chickpea chutney & carrot and a olive oil puree.

All served with selection of seasonal vegetables, roast & butter creamed potatoes.

DESSERT

CHRISTMAS PUDDING (V) Served with brandy sauce & cinnamon ice cream.

BLACK CHERRY CRÈME BRULEE (GF)

LEMON POSSET (V. GF) Served with a honeycomb shard & shortbread

SALTED CARAMEL CHEESECAKE (V. GF) With toffee sauce, cookie crumb & caramel ice cream

CHEESE COURSE

SELECTION OF BRITISH CHEESE Served with Water biscuits and a tomato chutney.

TO FINISH

FRESHLY BREWED TEA & COFFEE

Before ordering food please let us know if you have any food allergies or dietary requirements.

PER CHILD

£55.00

PER ADULT

Tuesday 25th December Lunch served from 12:00 noon

£55.00 Per Adult | **£27.50** Per Child aged 4 - 12 years

Children 3 Years and under EAT FREE

Food pre-orders will be required four weeks prior to the event.

Please call **01482 325 087** to book directly with us.

BOXING DAY CARVERY

The wrapping paper has been cleared; the dishes have been washed. It's time to relish in some peace and quiet (at least after a spot of shopping in the sales) and enjoy a leisurely carvery.

TO START

LEEK AND POTATO SOUP (V, V)

BRUSSELS PÂTÉ Served with red onion chutney & sour dough toast.

SELECTION OF SALAD'S

ANTIPASTI

TRADITIONAL HULL CARVERY

ROAST FORE RIB OF BEEF

SAGE & HONEY GLAZED PORK LOIN

BUTTER GLAZED TURKEY BREAST

CAULIFLOWER ROULADE (V. V) Served with a chickpea chutney & carrot and a olive oil puree.

Accompanied with an array of Roast notatoes Wholegrain mustard mash potato sprouts, peas and savoy cabbage medley.

Before ordering food please let us know if you have any food allergies or dietary requirements DESSERT

SALTED CARAMEL CHEESECAKE (V, GF)

CHOCOLATE TART

GLAZED LEMON TART (V, GF)

CHRISTMAS PUDDING (V) Served with a brandy custard.

TO FINISH

FRESHLY BREWED TEA OR COFFEE

ONLY

£18.00

PER ADULT

CHILDRE EAT FREE

> **BOXING DAY** CARVERY

Pre-booking is required, please call **01482 325 087** to book with us directly.

Wednesday 26th December Lunch served: between 12:30pm – 2pm **£18.00** Per Adult | **£9.00** Per Child aged 4 - 12 years Children 3 Years and under EAT FREE Food pre-orders will be required four weeks prior to the event. Please call **01482 325 087** to book directly with us.

NEW YEAR'S EVE YOUR ROYAL DINNER DANCE

Kick start the New Year celebrations with a glass of sparkling wine and a very warm welcome, then sit down to a magnificent three-course dinner. After dinner the fun really starts with our fabulous disco and New Year countdown. It is the perfect way to welcome 2019.

STARTER

WILD MUSHROOM SOUP (V, V) Topped with tarragon cream

SEVERN & WYE SALMON RILLETTE Pickled cucumber, caper berries, gherkin & dill crème fraîche

HAM HOCK & PEA TERRINE With a piccalilli & sour dough toast

FILLET OF BEEF (GF) Served with red onion & port reduction.

PAN ROASTED COD LOIN (P, GF) Deconstructed tartar sauce & tarragon with a white wine sauce.

CAULIFLOWER ROULADE (V, V) Served with a chickpea chutney & carrot and a olive oil puree.

All served with selection of seasonal vegetables, roast & butter creamed potatoes.

Before ordering food please let us know if you have any food allergies or dietary requirements.

DESSERT

GLAZED LEMON AND STEM GINGER TART (V, GF) Served with a blood orange sorbet & raspberry reduction

SALTED CARAMEL CHEESECAKE (V, GF) With honeycomb crumb & honeycomb ice cream.

PER ADULT

SELECTION OF BRITISH CHEESE Served with Water biscuits and a tomato chutney.

TO FINISH

FRESHLY BREWED TEA OR COFFEE

Monday 31st December

£55.00 Per Adult includes arrival drink, dinner and entertainment.

£105.00 Per Adult (based on 2 adults sharing) includes arrival drink, dinner, entertainment, overnight accommodation and full English breakfast the following morning. Party starts: 7:30pm | Dress code: Black Tie Carriages at: 2am | Over 18's only Please call **01482 325 087** to book directly with us.

NEW YEAR'S EVE **GALA BUFFET**



Celebrate the New Year with family & friends; enjoy a sumptuous gala buffet, followed by a disco until the early hours to welcome 2019 in style.

TO START

WILD MUSHROOM SOUP (V.V) Topped with tarragon cream.

BUFFET

HONEY & WHOLEGRAIN MUSTARD ROAST GAMMON SAGE ROASTED PORK LOIN CHICKEN TIKKA SAAG CHARGRILLED VEGETABLE BAKE BASMATI RICE PAPRIKA ROAST POTATOES ROAST CARROTS **ROAST PARSNIPS**

MIXED SALAD **CAESAR SALAD** SELECTION OF BREADS

Before ordering food please let us know if you have any food allergies or dietary requirements.

Monday 31st December

£35.00 Per Adult includes three-course buffet and disco.

£85.00 Per Adult (based on 2 adults sharing) includes two-course buffet,

disco, overnight accommodation and a full English breakfast the following morning. Party starts: 7:30pm

Dress code: Smart casual | Carriages at: 2am | Over 18's only Please call **01482 325 087** to book directly with us.

OFFERING



SALTED CARAMEL CHEESECAKE (V. GF)

RHUBARB & APPLE CRUMBLE (V)

Topped with crème anglaise

CHOCOLATE TART





















ROYAL HOTEL HULL

170 Ferensway | Hull | HU1 3UF T: +44 (0)1482 325 087 | F: +44 (0)1482 323 172 E: events758@britanniahotels.com

www.britanniahotels.com