

BRITANNIA HOTEL NEWCASTLE AIRPORT

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CELEBRATE THE FESTIVE SEASON WITH US.

The **Britannia Hotel Newcastle Airport** is the perfect venue for your festive celebrations. Whether you are joining us at a Christmas party or relaxing with family and friends at the **Britannia Hotel Newcastle Airport** you will find great food, a festive atmosphere and the warmest of welcomes.

Book your Christmas event with us and you can relax, knowing that everything is being taken care of. And because we pride ourselves on getting every detail just right, all you need to do is turn up and enjoy yourself!

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If you have any special dietary needs or any food allergies, please let us know in advance of your booking.





CHRISTMAS PARTY NIGHTS

FESTIVE PARTY NIGHTS

Friday 13th, Saturday 14th, Friday 20th and Saturday 21st December

Join us for a night to remember with family, friends or work colleagues. Enjoy a delicious three course menu before dancing the night away with our resident DJ. Meet in the Bar at 7:00pm for a drink or two before sitting down to dinner, which will be served at 7:30pm and carriages at 12:30am.

Price: £21.95 per person Dress Code: Smart Casual Event is for over 18's only

PARTY NIGHT MENU

TO START

TOMATO AND RED PEPPER SOUP (v) with a bread roll and butter.

MAINS

TURKEY ROULADE

Inlaid with sausage, onion & fresh sage. Served with seasonal vegetables, dauphinoise potato and rich jus-lie.

VEGETARIAN OPTION WILL BE AVAILABLE (v)

If you have any special dietary needs or any food allergies, please let us know in advance of your booking.

DESSERT

CHRISTMAS PUDDING with brandy sauce.

MILE HIGH CHOCOLATE CAKE with Chantilly cream.

PARTY DRINKS PACKAGES WE HAVE SOME CORE

VE HAVE SOME GREAT PARTY DRINKS PACKAGES ON OFFER! PLEASE ASK A MEMBER OF THE EVENTS TEAM FOR MORE DETAILS.

EARLY BIRD PARTY NIGHT OFFER*

BOOK YOUR CHRISTMAS PARTY FOR 10 OR MORE PARTY GUESTS BEFORE 30TH SEPTEMBER AND RECEIVE

TWO BOTTLES OF PROSECCO PER TABLE

* MUST BOOK AND PAY DEPOSITS BY 30TH SEPTEMBER TO QUALIFY FOR THIS OFFER.

OFFER IS SUBJECT TO AVAILABILITY.





YOUNG AT HEART LUNCHES

Enjoy a free arrival sherry followed by a traditional three course meal and a party atmosphere designed for senior citizens who are young at heart!

Available: Wednesday 11th & 18th December

Price: £12.95 per person Dress Code: Smart Casual

YOUNG AT HEART MENU

ARRIVAL SHERRY

TO START

CHEFS HOMEMADE SOUP with a bread roll.

MAINS

ROAST TURKEY accompanied by roast potatoes, onion and sage stuffing, seasonal vegetables and pigs in blankets.

VEGETARIAN OPTION WILL BE AVAILABLE (v)

DESSERT

CHRISTMAS PUDDING with brandy sauce.

If you have any special dietary needs or any food allergies, please let us know in advance of your booking.





Sunday 15th December 2019

Join us for a festive carvery lunch with Santa; fun for all the family with a delicious three course lunch in our restaurant and a special visit from Santa Claus. Face Painting, Balloon Making, Party Games, Disco, Bouncy Castle, Children's Clown Entertainer and lots more... Plus a special trip to Santa's Grotto where every child will receive a free gift.

MENU TO START VEGETABLE SOUP OR HORS D'OEUVRE

MAINS

CARVERY WHICH CONSISTS OF: Beef with horseradish sauce Turkey and stuffing Pork and apple sauce Mixed seasonal vegetables, potatoes, gravy and Yorkshire puddings

DESSERT

JAM ROLY POLY AND CUSTARD OR SELECTION OF COLD DESERTS

Sittings: 12 noon

Price £17.50 per adult

£9.00 per child

FREE children under 5 years

Lunch with santa is subject to availability.



CHRISTMAS DAYLUNCH

IN THE OLD RANGOON RESTAURANT

Wednesday 25th December

Join us for a scrumptious Christmas lunch with all the trimmings. With entertainment, followed by a visit from Father Christmas with a gift for children under 12 years. So it's time to sit back, relax and create more memories with your loved ones at this magical time of year!

Sittings:

Between 12:00pm & 2:30pm

Price

£47.00 per adult £27.00 per child

FREE children under 5 years

Dress Code: Smart Casual



PRE-ORDER BOOKING IS REQUIRED

*

MENU

STARTERS

TOMATO & RED PEPPER SOUP served with a freshly baked bread roll

HONEYDEW **MELON NEST** filled with gala melon balls and wild fruits

BREADED PLAICE **GOUJONS** on a bed of rocket leaf with zesty tartare sauce

BREADED CAJUN CHICKEN STRIPS with crispy lettuce and a salsa dip

If you have any special dietary needs or any food allergies, please let us know in advance of your booking.

MAINS

ROAST TURKEY served with chipolata in bacon, sage & onion and cranberry gravy

ROAST TOPSIDE OF BEEF with Yorkshire pudding. red wine and tarragon jus-lie

LAMB CUTLETS with a red wine and rosemary jus

MEDITERRANEAN **VEGETABLE** WELLINGTON (V)

All the above served with a selection of vegetables, roasted and boiled potatoes

DESSERTS

TRADITIONAL CHRISTMAS PUDDING with brandy sauce

MILE HIGH CHOCOLATE CAKE

LEMON CHEESECAKE

STICKY CHOCOLATE **ORANGE CAKE**

TO FINISH

FRESHLY BREWED TEA OR COFFEE with petit fours



NEW YEAR'S EVE GALA

Tuesday 31st December 2019

The Britannia Hotel Newcastle Airport invites you to celebrate the arrival of 2020 at our sparkling New Year Gala Party Night. Let us dazzle you with an evening of luxurious cuisine and exceptional entertainment. Slip on your suit, or little black dress and have a night to remember with us.

Champagne and canapés at 7:00pm, dinner prompt at 7:30pm, carriages at 2:00am.

Price includes:

- Arrival Bucks Fizz
- Five Course Dinner
- Live Band Entertainment from the fabulous Raw Spirit



- Cheese and Biscuits at 12:30am
- End the evening with our Resident DJ

PRICE: £70.00 per adult (Gala Dinner Only)

Dress Code: Smart casual.

Event is for over 18's only

MENU.

ARRIVAL DRINK

TO START CARROT AND

CORIANDER SOUP with warm petits pains

SORBET

ZESTY LEMON SORBET

MAIN COURSE

ROAST STRIP LOIN OF BEEF with red wine, mushroom and thyme jus, served with seasonal vegetables and dauphinoise potato VEGETARIAN OPTION
WILL BE AVAILABLE FOR

THE MAIN COURSE (v)

DESSERT

NEW YORK CHEESECAKE with fruits of the forest

TO FINISH

FRESHLY BREWED TEA OR COFFEE with petit fours

SELECTION OF LOCAL CHEESE AND BISCUITS served after midnight

NEW YEAR
RESIDENTIAL PACKAGE

© £115.00 PER PERSON
INCLUDING
GALA DINNER,
OVERNIGHT STAY AND
FULL ENGLISH
BREAKFAST



PARTY DRINKS PACKAGES

WE HAVE SOME GREAT PARTY DRINKS PACKAGES ON OFFER!

PLEASE ASK A MEMBER OF THE EVENTS TEAM FOR MORE DETAILS.





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