CELEBRATE THE —

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The Royal Totel Scarborough



# Our 2025 Festive Programme

# RAISE A GLASS AND DON'T LIFT A FINGER

CELEBRATE THE FESTIVE SEASON WITH US



It's the most wonderful time of the year, so spend it with the perfect host: The Royal Hotel Scarborough. With our exclusive hospitality packages, fine dining and quality entertainment, you are sure to please everyone. Our dedicated 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.

#### **CHRISTMAS CELEBRATIONS**

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#### FOR MORE INFORMATION

Contact the Christmas Team on 01723 361774, Option 2

conf738@britanniahotels.com

Office Hours:

Monday to Friday 09.00 until 16.00

#### **TERMS AND CONDITIONS**

Pre-booking is required for all events included in this brochure. A £20.00, £10.00 or £5.00 deposit is required (dependent on event) to secure your booking.

Final balance and menu choices (where applicable) are due 4 weeks prior to the event. All monies paid are non-refundable and non-transferable.

We reserve the right to cancel any event and an alternative or refund will be offered. Only one payment from each party, individual payments will not be accepted.

#### TERMS AND CONDITIONS

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, V = Vegetarian, VE = Vegan.

Allergens, G=Gluten, CR= Crustaceans,
E=Eggs, F=Fish, P=Peanuts, S=Soya, M=Milk,
N=Nuts, C=Celery, MU=Mustard, SE=Sesame,
SU=Sulphites, L=Lupin, MO=Molluscs.
Timings – Dinner service will begin promptly
so please arrive in good time so as not to

All prices are correct at the time of going to print

All images are representative.

inconvenience other guests.

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.





To celebrate the Christmas season in style, why not join us for a delicious festive carvery 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:** From 1st – 30th December (Excluding Santa Sunday Lunch dates, Christmas Day and Boxing Day). Pre-booking only. **Lunch:** Served 12.00 – 14.00

Prices: £19.00 Per Adult £14.00 Per Child (3-12 years)

Children 2 years and under eat FREE

#### **TO START**

ROAST TOMATO & RED PEPPER SOUP

(V, VE, G, M, E)

Served with a baked bread roll

HAM HOCK TERRINE (**G**, **E**, **M**) Served with charred ciabatta and onion compote

#### **MAINS**

ROAST BREAST OF TURKEY (G, E, M)

Served with sage & onion stuffing, pigs in blankets, Seasonal Vegetables and cranberry sauce

SWEET POTATO (*V*, *VE*, *M*) With lentil dahl and a lightly spiced tomato sauce

#### **DESSERT**

CHRISTMAS PUDDING (V, SU, G, M, E)
Served with a brandy sauce

WHITE CHOCOLATE PANACOTTA (V, G, M, E)

Served with Vanilla Tuile Biscuit

#### **TO FINISH**

FRESHLY BREWED TEA OR COFFEE With mini mince pies (V, G, M, E, SU)

# FOR LARGE PARTIES

Alternative timings can be arranged. Please call 01723 361774 for more details and availability.

Pre-booking only and £5.00pp non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.





Celebrate the festive season in style with friends and colleagues at our Christmas Party Nights. Gather in the bar for pre-dinner drinks at 7pm, before sitting down for fabulous food at 7.30pm, followed by entertainment until midnight.

Prices: £36

We are now offering a 10% discount to all Blue Light Card Holders

**Please Note:** You must be 18 or over to attend one of these party nights.

### CRIMBO PARTY NIGHT

with The Ruby's **Saturday, 6th December** 

Enjoy our festive 3 course menu then show your moves on the dance floor with the energetic and exciting cover band The Ruby's, who will be playing a wide range of popular covers followed by a disco with our resident DJ!

## RETRO 80's PARTY NIGHT

with 80's Rewind **Friday, 12th December** 

What better way to celebrate Christmas than with a fun filled Christmas 80's themed party, fancy dress, great music and a festive hot buffet. You can then bust out those retro moves with an evening of amazing live music.

# TYPICALLY TINA TRIBUTE NIGHT

Featuring Typically Tina **Saturday, 13th December** 

Enjoy our festive 3 course menu followed by an evening of entertainment with the amazing Typically Tina Tribute act. Then dance the night away and show off your moves on the dance floor with our resident DJ to finish off the night.

### Early Booking Offer

#### **ORGANISER GOES FREE!**

For parties of 10 or more guests.

Offer available until

30th September!

Terms and Conditions apply.
Valid on all new 2025
Christmas party night bookings

Party Night accommodation available at £49.00 per person based on 2 people sharing a standard double or twin room with full English breakfast. £15.00 supplement applies for sole occupancy. Subject to availability. Please call 01723361774tobookdirectlywithus.



3 COURSE MENU TO START

ROAST TOMATO & RED PEPPER SOUP (V, VE, G, M, E)
Served with a baked bread roll

CHICKEN LIVER PARFAIT (**F**, **G**, **E**, **M**)
With red onion marmalade & crusty bread

#### **MAINS**

BREAST OF CHICKEN (G, M, E)

Served with a white wine sauce, garlic and rosemary roast potatoes, and seasonal vegetables

PAN FRIED HAKE & MUSSEL GREEN THAI CURRY (F,MO)
Served with Jasmine Rice

TRADITIONAL NUT ROAST (V, VE, G, E, M)
Served with confit potato and onion gravy

#### **DESSERT**

CHRISTMAS PUDDING (V, SU, G, M, E)
Served with a brandy sauce

RASPBERRY FRANGIPAN TART (V, G, E, M)
Served with Clotted Cream

#### TO FINISH

FRESHLY BREWED TEA OR COFFEE With mini mince pies (V, G, M, E, SU)

#### **FESTIVE HOT BUFFET**

#### **MAINS**

MAPLE GLAZED HAM (**G**, **MU**)
CRANBERRY GLAZED CHICKEN STRIPS (**G**, **M**)
BEEF & MULLED WINE STEW (**G**, **M**)
MACARONI CHEESE (**V**, **M**)
VEGETABLE MOUSSAKA (**V**)

#### SIDES

GARLIC & ROSEMARY ROAST POTATOES HONEY & MUSTARD PIGS IN BLANKETS (MU) SEASONAL ROAST VEGETABLES SAGE & ONION STUFFING (G)

#### DESSERTS

NEW YORK CHEESECAKE (V, VE, G, M, E) TRADITIONAL CHRISTMAS TRIFLE (V) WARM CHOCOLATE BROWNIE (V, G, M, E)







Celebrate exclusively from 20 up to 200 guests.

Whether it's with friends, family or colleagues you can party in style with us. Private room, red carpet arrival, 3 course dinner or buffet and disco.

Available throughout November & December. Please call for dates and prices.

## Early Booking Drinks Offer

#### JINGLE BELL

2 bottles of House White Wine & 2 Bottles of House Red Wine

£65.00

#### **CHRISTMAS CRACKER**

2 bottles of House White Wine, 2 Bottles of House Red Wine & 2 bottles of House Rose Wine

£90.00

#### SPARKLING CHRISTMAS

3 bottles of House White Wine, 3 Bottles of House Red Wine, 3 bottles of House Rose Wine & 2 bottles of Prosecco

£165.00

#### **BUCKET BONANZA**

Corona, Desperado, Budweiser, Peroni or a Mixture Bucket of 5 £19.00

Drinks packages are subject to availability and must be booked at least 7 days before event. Full payment required upon booking.

The management reserves 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.



Santa Sunday Junch

Treat your children to a traditional festive Sunday lunch with a magical visit from Santa.

Arrival from 12pm, for a visit with Santa, who will have a special gift for each child.

Lunch is then served from 12.30pm, followed by an afternoon

Available: Sunday 7th, 14th & 21st December

of entertainment with Magic Ray.

Prices:

£19.00 Per Adult £14.00 Per Child (3-12 years) Children 2 years and under eat FREE

#### **CARVERY MENU**

#### **STARTER**

ROAST TOMATO & RED PEPPER SOUP (V, VE, G, M, E) Served with a baked bread roll

#### **MAINS**

ROAST TURKEY or GAMMON (**G**, **SU**, **M**) Served with sage & onion stuffing, pigs in blankets, roast potatoes, roast vegetables and either cranberry sauce or apple sauce

SWEET POTATO (V,VE,M)
With lentil dahl and a lightly spiced tomato sauce

#### DESSERT

CHRISTMAS PUDDING (V,SU,G,M,E)
Served with a brandy sauce

#### **DESSERTS CONTINUED...**

A SELECTION OF FESTIVE COLD DESSERTS, FRUITS AND CREAM (V, G, E,M)

#### **CHILDREN'S MENU**

Homemade Pizza (G, M)
Chicken Nuggets (G, M, E)
Mini Hotdogs (G, M, E)
Chips & Wedges
Carrot & Cucumber Sticks & Dips (V)
Fresh Fruit Selection (V,VE)
Warm Chocolate Brownie (G,M,E)



Pre-booking and £5.00pp non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



Festive Atternoon

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Relax in our Lounge with a festively themed Afternoon
Tea and enjoy the wonderment of Christmas.
Served daily 12pm - 4pm throughout December (excluding Christmas Day and Boxing Day).

£16.95 per person or £21.95 per person with a glass of Prosecco

#### **MENU**

Selection of Finger Sandwiches: Turkey & Stuffing with Cranberry Sauce (G, M)

Smoked Salmon & Cream Cheese (**F**, **G**, **M**) Brie & Cranberry with Crispy Rocket (**V**, **G**, **E**)

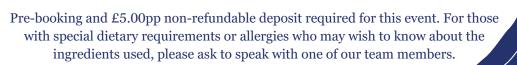
Selection of Mini Quiches (V, G, E)
Chicken, Leek & Ham Mini Pie(G, E, M)

Homemade Fruit Scone
with Jam and Clotted Cream (V, G, E, M)
Mini Mince Pies (V, G, SU, E, M)
Chocolate Yule Log (V, G, E, SU, M)
Mini Christmas Puddings (V, G, E, SU, M)
Eggnog Mousse (M, E, SU)
Freshly Brewed Tea or Coffee

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Join us for a trip down memory lane and enjoy our Festive Tea Dance with music and Afternoon Tea served at 12.30pm.

Monday 15th December Only £20.00 per person





Christmas Jay Junch

Join us for a scrumptious 3 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!

#### **Tuesday 25th December**

Prices: Includes a glass of wine with the meal for the adults and a soft drink for the children £60.00 Per Adult £30.00 Per Child (4-12 years) Children 3 years and under eat FREE

Lunch Served: From 12 noon

#### MENU TO START

SPICED CAULIFLOWER SOUP
(V, VE, G, M)
Served with a warm baked roll

SMOKED MACKEREL PATE (**F**, **M**, **G**, **E**)
Served on toasted brioche with pickled
cucumber relish.

### CHEDDAR & LEEK TARTLET (V, M, E, G)

Served with red onion chutney and fresh salad

#### MAINS

TRADITIONAL TURKEY DINNER (**G**, **M**, **E**)
Served with sage & onion stuffing,
pigs in blankets, roast potatoes
and cranberry sauce

### BAKED OPEN CAP MUSHROOM (V, VE, M)

Served with chestnut, sage and cranberry stuffing, creamy mash potato and wilted spinach

#### MAINS CONTINUED

PAN ROASTED SEABASS (**F**, **M**) With bacon & silverskin onion fricassee & new potatoes

#### **DESSERT**

TRADITIONAL CHRISTMAS PUDDING
(V, SU, G, M, E)
Served with brandy sauce

THE ROYALS TRIO OF CHOCOLATE POT  $(\mathbf{V},\mathbf{G},\mathbf{M},\mathbf{E})$ 

CRÈME BRULEE (M, G, E)

Served with shortbread and fresh cream

#### **TO FINISH**

FRESHLY BREWED TEA OR COFFEE Served with mini mince pies (**G**, **M**, **E**, **SU**)



Pre-booking and £20.00pp non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



Doxing Jay Junch

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 lunch.

#### Friday 26th December

Prices:

£19.00 Per Adult £14.00 Per Child (3-12 years) Children 2 years and under eat FREE

Lunch Served: From 12 noon

#### CARVERY MENU TO START

ROAST TOMATO & RED PEPPER SOUP (V, VE, G, M, E)
Served with a baked bread roll

A SELECTION OF COLD MEATS, SAVOURY ITEMS, SALADS, DRESSINGS AND PICKLES  $(\mathbf{G}, \mathbf{M}, \mathbf{E})$ 

#### **MAINS**

HONEY ROAST GAMMON

CHICKEN COQ AU VIN (G, M, E, SU)

BEEF STROGANOFF (**G**, **M**, **E**) With braised peppers and basmati rice

SPINACH AND RICOTTA CANELONNI (G, M, E)
Served with Three Cheese Garlic Bread

#### **MAINS CONTINUED**

All served with bubble and Squeak, garlic and rosemary potatoes, sage and onion stuffing, and roasted winter root vegetables

#### DESSERT

TOFFEE APPLE CRUMBLE (V, G, M, E) Served with Crème Anglaise

SELECTION OF FESTIVE COLD DESSERTS, FRUITS AND POURING CREAM (G, E, M)

#### TO FINISH

FRESHLY BREWED TEA OR COFFEE With Mini Mince Pies (G, M, E, SU)



Pre-booking and £5.00 non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



Kick start the New Year celebrations with a glass of Sparkling Wine, canapes and a very warm welcome, then sit down to a magnificent 4 course dinner. After dinner the fun really starts with our fabulous disco and New Year countdown.

It is the perfect way to welcome 2025.

#### Wednesday 31st December

Price Option 1: £65.00 per adult Includes arrival drink, dinner and entertainment

Price Option 2: £150.00 per adult Includes arrival drink, dinner, entertainment, overnight accommodation and full English breakfast the following morning.

Based on 2 people sharing, £30.00 supplement applies for sole occupancy.

#### **TO START**

CREAM OF PARSNIP & CELERY SOUP (V, VE, G, M)

Finished with truffle oil and served with a crusty bread roll

SMOKED SALMON (F, G, M, E)
Dressed with pickled vegetables, Dill oil &
Frisse & wholemeal bread & butter

CHICKEN LIVER PATE (**G**, **M**, **E**) With Baked Brioche and Pickled Vegetables

#### PALETTE CLEANSER

CHAMPAGNE SORBERT WITH RASPBERRIES (SU)

#### **MAINS**

BRAISED BLADE OF YORKSHIRE BEEF (G, M, SU)

Served with Yorkshire Pudding Horseradish Mash, Herb Dumpling, Seasonal Vegetables and Red Wine Gravy PAN SEARED SALMON (F, M, SU)
With Tenderstem Broccoli & Roast Mussel &
parsley sauce an herb crushed new potatoes

MUSHROOM AND CHESTNUT STROGANOFF (**V**, **VE**, **G**, **M**) With Sautéed Peppers, Braised Rice and toasted Garlic Ciabatta

#### DESSERT

WARM CHOCOLATE & LAVENDAR TART (G, M, E)
With Raspberry Sorbet

CHEESE BOARD (**G**, **M**, **SU**)
Yorkshire Cheeses, Grapes, Crackers and Chutney

WHITE CHOCOLATE PANACOTTA (V, G, M, E)

Served with Vanilla Tuile Biscuit

#### TO FINISH

FRESHLY BREWED TEA OR COFFEE With After Dinner Mints

Bar Opens: 19.00 Sit Down: 19.30 Carriages: 01.00 Dress Code: Smart

Age Entry: Strictly over 18's only

Pre-booking and £20.00pp non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



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