



Copthorne
NEWCASTLE



Copthorne Hotel Newcastle presents

CHRISTMAS & NEW YEAR

2024





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Copthorne
NEWCASTLE



WELCOME

Here at the Copthorne Hotel Newcastle,
we know how to celebrate the festive season.
Whether it be a night out with colleagues,
a family gathering or the big day itself
we will keep you celebrating all the way into 2025!

EARLY BIRD OFFER:

Book before the 31st August 2024 and enjoy
10% OFF YOUR BOOKING
and secure for a £5 per person deposit.



COPTHORNE CHRISTMAS PARTY

Join us for a Copthorne Christmas Party Celebration, indulge in a delicious three course festive meal, and dance the night away with our legendary disco. There's no better way to celebrate!

DATES AVAILABLE:

Friday 29th November
Saturday 30th November
Thursday 5th December
Friday 6th December
Saturday 7th December
Thursday 12th December
Friday 13th December
Saturday 14th December
Friday 20th December
Saturday 21st December

£42 PER PERSON

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MENU

STARTERS

SWEET POTATO AND SPINACH SOUP

Served with a crusty bread roll and butter (V, VG, GF on request)

SMOOTH BRUSSELS PÂTÉ

Served with crunchy leaves, artisan toast and plum chutney (GF on request)

DUO OF CANTALOUPE

Gala and honey melon with a pomegranate and mint syrup (V, VG, GF)



MAIN COURSES

TURKEY WITH ALL THE TRIMMINGS

Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and gravy (GF on request)

HAKE FILLET

Served with winter vegetables, roast potatoes and lemon and parsley sauce (GF)

RUSTIC VEGETABLE AND OLIVE TART

Served with winter vegetables, roast potatoes and pomodoro sauce (V, VG on request)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Served with cookie crumbs and white chocolate sauce

CHOCOLATE CARAMEL TART

Served with raspberry purée (VG, GF)

GF- Gluten Free, V- Vegetarian VG- Vegan

Food allergies and intolerances:

If you suffer from an allergy or food intolerance, please let us know when booking your event so we can advise accordingly.



PRIVATE COPTHORNE CHRISTMAS PARTY

Looking for a private party?
Then look no further, we are here to make organising
your party as easy as possible, from the day of the
week to a theme we are here to help.

Dates available throughout November and
December, please contact the Events Team
with your chosen date.

Includes exclusive use of a party room,
a delicious three course festive meal, and legendary
disco to help you dance the night away.

£42 PER PERSON

Minimum numbers:

Private Parties in the Cuthbert Suite require minimum
numbers of 80

Private parties in the Quay 7 Restaurant require
minimum numbers of 160

EARLY BIRD OFFER:

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MENU

STARTERS

SWEET POTATO AND SPINACH SOUP

Served with a crusty bread roll and butter (V, VG, GF on request)

SMOOTH BRUSSELS PÂTÉ

Served with crunchy leaves, artisan toast and plum chutney (GF on request)

DUO OF CANTALOUPE

Gala and honey melon with a pomegranate and mint syrup (V, VG, GF)



MAIN COURSES

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Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and gravy (GF on request)

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DESSERTS

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FESTIVE LUNCH

The Quay 7 Restaurant provides a perfect setting for a Festive Lunch,
served Monday through to Friday
from Monday 2nd December to Friday 20th December.

£16 FOR TWO COURSES | £20 FOR THREE COURSES

MENU

STARTERS

SWEET POTATO AND SPINACH SOUP

Served with a crusty bread roll and butter (V, VG, GF on request)

SMOOTH BRUSSELS PÂTÉ

Served with crunchy leaves, artisan toast and plum chutney (GF on request)

DUO OF CANTALOUPE

Gala and honey melon with a pomegranate and mint syrup (V, VG, GF)

MAIN COURSES

TURKEY WITH ALL THE TRIMMINGS

Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes,
cranberry sauce and gravy (GF on request)

HAKE FILLET

Served with winter vegetables, roast potatoes and lemon and parsley sauce (GF)

RUSTIC VEGETABLE AND OLIVE TART

Served with winter vegetables, roast potatoes and pomodoro sauce (V, VG on request)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Served with cookie crumbs and white chocolate sauce

CHOCOLATE CARAMEL TART

Served with raspberry purée (VG, GF)

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FESTIVE SUNDAY LUNCH

Join us in the Quay 7 Restaurant for a delightful and relaxing two course Sunday Lunch, starters and mains for:

£17 PER PERSON

Sunday 1st December | Sunday 8th December
Sunday 15th December



MENU

STARTERS

SMOKED HADDOCK FISHCAKE

Smoked Haddock with potato, spring onions, coated in breadcrumbs, with a side of tartar sauce and a lemon wedge to squeeze over

POTATO SKINS

Crispy potato skins with a side of garlic mayonnaise and barbecue sauce (V)

SOUP OF THE DAY

Chef's choice of soup, served with a crusty bread roll and butter (V, VG on request)

ARDENNES PÂTÉ

A medium coarse Pâté with pork, pork liver, chicken liver, a side of wholemeal toast and fruit chutney

TRICOLORE SALAD

Sun- blushed tomatoes in a rustic mix of mozzarella, red onion, green leaves, crispy croutons and finished with a balsamic glaze (V)

MAIN COURSES

ROAST TURKEY

Perfect to get into the Christmas spirit, served with a Yorkshire pudding and rich gravy

ROAST TOPSIDE OF BEEF

Succulent and tender topside beef, served with a Yorkshire pudding and rich gravy

ROAST PORK LOIN

Served with crispy crackling, a Yorkshire pudding and rich gravy

NORTHUMBERLAND ROULADE

A hearty broth mix roulade in a flaky pastry and served with a Yorkshire pudding and rich gravy (V, VG)

FISHERMAN'S PIE

Salmon, Pollock and Hake, spring onions, chives, topped with mashed potato, cheddar cheese and served with a creamy herb sauce

All our Sunday dishes are served with mashed potato, crispy roast potatoes and seasonal vegetables

ADDITIONAL ITEMS INCLUDING DESSERT CAN BE ORDERED ON THE DAY



CHRISTMAS DAY LUNCH

We invite you to join us on the big day itself! Sit back and relax and we'll take care of the rest. Arrive to a sparkling welcome drink, indulge on a three course pre-ordered lunch, followed by coffee and mince pies, festive favours and a gift for each guest.

£90 ADULT
£45 PER CHILD (AGED 4-12)
£15 PER INFANT

MENU

STARTERS

CREAM OF CELERIAC SOUP

Served with parsnip crisps and truffle oil,
home-made seeded bread and butter (V, VG, GF on request)

BABY PINEAPPLE CUPS

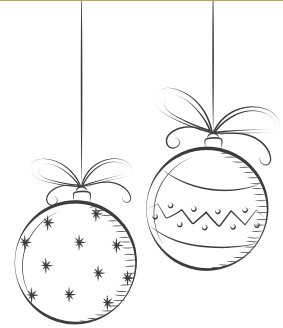
Exotic fruit salad served with pomegranate and mint syrup (VG, GF)

VENISON, HAM HOCK AND JUNIPER TERRINE

Duo of meat, served with a red currant chutney and tarragon melba toast (GF on request)

DUO OF SCOTTISH TARTARE

Smoked trout and salmon tartare served with beetroot carpaccio, capers,
olive oil and rosemary bread toast (GF on request)



MAIN COURSES

TURKEY WITH ALL THE TRIMMINGS

Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes,
sausage and onion stuffing, cranberry sauce and gravy (GF on request)

CARVED ROASTED SIRLOIN BRITISH BEEF

Served with a Yorkshire pudding, winter vegetables, roast potatoes and gravy (GF on request)

RAINBOW TROUT AND SPINACH EN CROUTE

Served with winter vegetables, roast potatoes and a white wine and wild garlic sauce (GF on request)

VEGAN WELLINGTON STUFFED WITH MUSHROOMS, SWEET POTATO AND KALE

Served with winter vegetables, roast potatoes and vegan gravy (VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce and a caramel glaze

TRIPLE CHOCOLATE CHEESECAKE

Served with gingerbread cookies and chocolate and orange sauce

PEACH AND RUM TART

Served with Honeycomb ice-cream

GREAT BRITISH CHEESE SELECTION

Served with biscuits and accompaniments

CHOCOLATE CARAMEL TART

Served with raspberry purée (VG, GF)

AFTERS

TEA AND COFFEE

Served with a mince pie

GF- Gluten Free, V- Vegetarian VG- Vegan

Food allergies and intolerances:

If you suffer from an allergy or food intolerance, please let us know when booking your event so we can advise accordingly.



NEW YEAR'S EVE

Join us in the Quay 7 Restaurant for an evening filled with laughter, delicious delights, and endless joy as we bid farewell to the old and welcome the new. Get ready to toast to new beginnings and make this New Year's celebration one to remember!

Enjoy a sparkling drinks reception on arrival, a delightful four course pre-ordered dinner served in the Quay 7 Restaurant followed by coffee and chocolates, festive novelties and a disco to see in the New Year.

£95 PER ADULT

- includes a ticket to the gala dinner

PACKAGE PRICE- £345

Includes two places at the gala dinner, an overnight stay in a standard room and breakfast the next morning.

MENU

STARTERS

PEAR AND PARSNIP SOUP

Served with an apple crisp, a crusty bread roll and butter
(V, GF and VG on request)

DUCK AND CHICKEN TERRINE WITH SOUR CHERRIES

Duo of meat terrine with cherries wrapped in Parma Ham,
served with onion bread and a fig chutney (GF on request)

GRAVLAX CARPACCIO WITH AVOCADO

Served with toasted brioche slices and drizzled with soy sauce and sesame olive oil

DUO OF CANTALOUPE

Gala and honey melon with a pomegranate and mint syrup (V, VG)

INTERMEDIATE

CHAMPAGNE SORBET (V, VG)

MAIN COURSES

FILLET OF BEEF

Served with fondant potatoes, winter vegetables and a wild mushroom cream sauce (GF)

Garlic and Rosemary Rump of Lamb

Served with fondant potatoes, winter vegetables, and a redcurrant and rosemary jus (GF)

GRILLED HALIBUT

Served with fondant potatoes, winter vegetables, grilled asparagus and white wine sauce (GF)

BUTTERNUT SQUASH AND COCONUT RISOTTO

Served with toasted pumpkin seeds and crispy sage (V, VG)

DESSERTS

CHERRY AND SHERRY CRUMBLE TART

Served with Honeycomb Ice-Cream

MINT CHOCOLATE SHARD CAKE

Served with stracciatella gelato ice cream

CHOCOLATE CARAMEL TART

Served with raspberry purée (VG, GF)

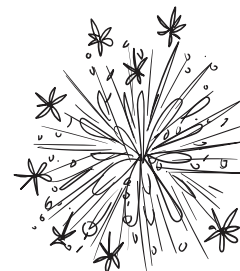
GREAT BRITISH CHEESE SELECTION

Served with biscuits and accompaniments

AFTERS

TEA AND COFFEE

Served with a mince pie







ACCOMMODATION AND TERMS AND CONDITIONS

Christmas party attendees are entitled to a discounted accommodation rate.
Please contact the hotel directly for further information.
Please note these are subject to availability.

TERMS AND CONDITIONS:

Provisional T & C's:

- Provisional enquiries are held for 10 days after which a £5 per person deposit is required for Christmas Parties booked before 31st August 2024
- All deposits are non-refundable
- £10 deposit required for bookings made from 1st September 2024
- Final balance payments are due no later than 6 weeks prior to arrival.
- Final balance is to be paid by the organiser by either cash or credit card as one payment
- The hotel reserves the right to amalgamate/ cancel events due to uptake
- 100% cancellation charges apply once full payment has been received
- Tables for events are based 10 or 12 guests per table, all party nights are joiner party night
- Food pre orders and special dietary requirements are to be received 14 days prior to the arrival date
- All prices include VAT at the current rate
- Groups of more than 30 people will be subject to different payment terms
- Private parties will be contracted by an events contract
- Alcoholic beverages not purchased on the premises are not to be consumed and will be confiscated
- No guests under the age of 18 are permitted at evening events
- Discount applies to the party and package price only and is not valid on Festive Sunday Lunch



Copthorne

NEWCASTLE

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