



## Join us this Christmas...

**Step 1. Book a date...** Please call or email our Christmas Banqueting team for details of availability and to make a booking: **01752 276 783** or [events@newcontinental.co.uk](mailto:events@newcontinental.co.uk)

**Step 2. Confirm booking...** We will require a £10 per person deposit for the Dinner and Disco Party Nights and Pre-Christmas Lunches within 7 days of making your booking. For Christmas Day Lunch bookings a deposit of £20 per person will be required. **All deposits made are both non-refundable and non-transferable.**

**Step 3. Guest names, menu choices and payment...** Full payment together with guest's names and menu choices are required Monday 9th November. For Christmas Day Lunch, payment will be required by Monday 7th December. If no choice is given, a menu choice will be at the discretion of the hotel. If you need to change your arrangements, please contact us in writing. Please note that some dishes may contain nuts or nut products, please ask for clarification.

*Management reserves the right to refuse entry or alcoholic drinks to guests who are already in high spirits. Please see full terms and conditions by [www.newcontinental.co.uk](http://www.newcontinental.co.uk)*

NEW  
CONTINENTAL  
HOTEL

Christmas  
2020

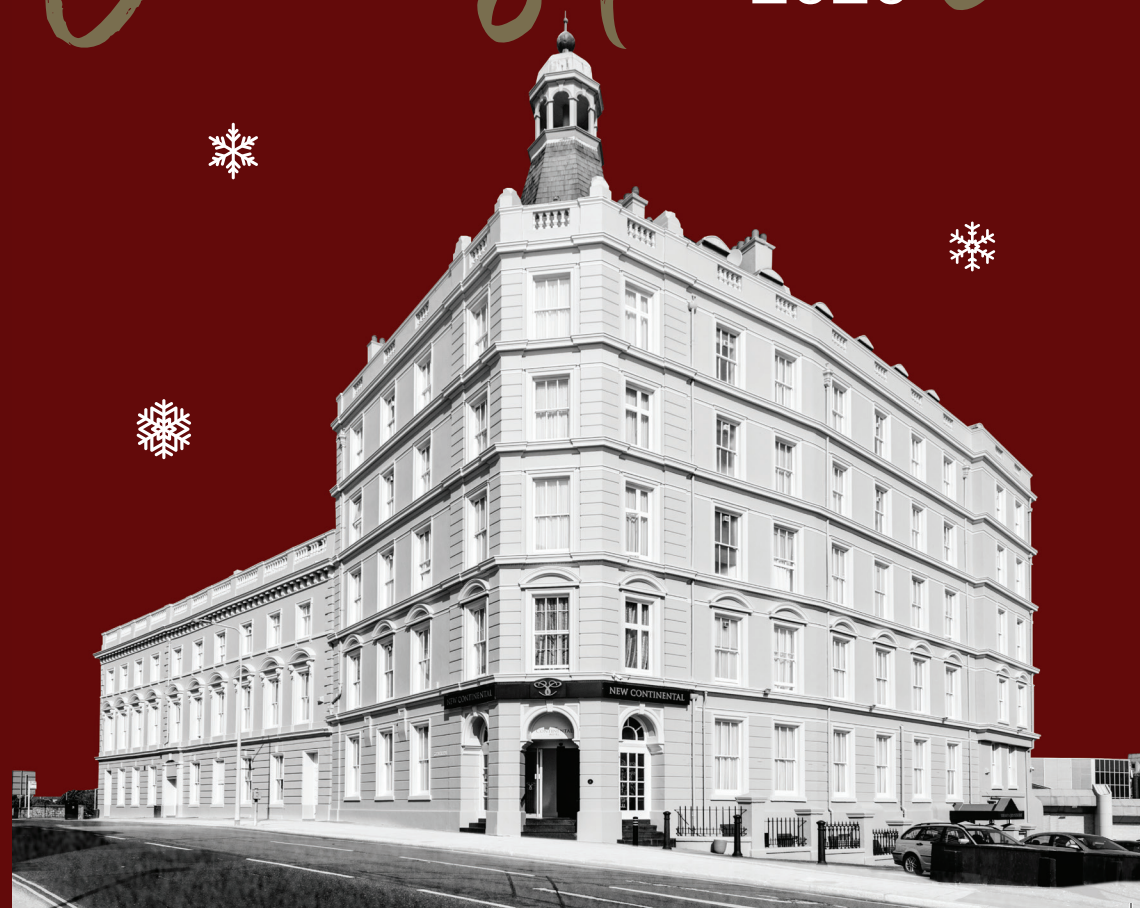


MERRY  
Christmas



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W: [www.newcontinental.co.uk](http://www.newcontinental.co.uk) E: [events@newcontinental.co.uk](mailto:events@newcontinental.co.uk)



## Christmas with us...

### A Continental Christmas 2020

Whether you're planning the annual office party, gathering family and friends for a traditional Festive Lunch, Afternoon Tea or want to indulge in a Christmas Day outing in style; you'll find the perfect event here at the New Continental Hotel.

### Christmas Dinner & Disco Party Nights

**Join Our Party!** Get that festive feeling with our ever-popular party nights, available throughout December. Add a little sparkle to the festive season with a warm, family welcome and after your delicious three course meal, party the night away with our resident DJ.

**Ideal for:** Friends and work colleagues. 7.30pm or 8.15pm for sit down times.

**Prices:** Sunday – Thursday £32.00 per person. Friday and Saturday £38.00 per person. Saturday 28th November and Friday 4th December £32.00 per person.



### Festive Afternoon Tea

Throughout the month of December, we will be serving a delightfully festive afternoon tea. Packed with Christmas flavours and fillings our selection of sweet treats, savouries, sandwiches and fresh homemade scones are sure to tantalise the taste buds.

**Ideal for:** Friends, family and work colleagues. Available Monday – Friday throughout December.

**Prices:** £20 per person | £25 per person with a glass of Prosecco.

Minimum numbers of 10 guests.

### Festive Lunches

No matter whether you're escaping the office or meeting up with friends and family, our Festive Lunches are the perfect way to celebrate the season and enjoy a tasty three course lunch with coffee.

**Ideal for:** Families, friends and work colleagues. Available throughout December. 12pm-2pm.

**Prices:** Monday to Friday £25.00 per person.



### Christmas Day Lunch

What better way to celebrate Christmas Day than to let someone else do the cooking and washing up! Bring your family together for a hassle-free Christmas. Relax and enjoy our special Christmas Day Lunch menu including all the trimmings, live music and a visit from Father Christmas!

**Ideal for:** All your family and friends. 12.30pm arrival for a 1pm sit down.

**Prices:** £80.00 per adult £38.00 for under 12's.



## It's the most wonderful time of the year...

Leave the shopping, cooking and cleaning behind at Christmas and let us spoil you instead. Don't drive home. If you are having your Christmas Party at the New Continental Hotel, why not stay the night with this special rate? Get ready here and enjoy the ease of retiring to your bedroom after enjoying all the festivities.

One-night stay including breakfast at the New Continental Hotel based on two people sharing is £80.00 per night with breakfast or £65.00 per night room only. Subject to availability.

### FREE GIFT to the organiser\*

We know how much time goes into the planning of a great party! We want to say thank you! For party night bookings over 25, the group organiser receives a complimentary bedroom, with breakfast, parking and full use of Club Continental, the hotel's leisure club with heated indoor pool, sauna, steam room and gym.

\*Must be used on the night of the party.



## Christmas Dinner & Disco Party Night Menu

AVAILABLE THROUGHOUT DECEMBER

SUNDAY – THURSDAY £32.00 PER PERSON | FRIDAY & SATURDAY £38.00 PER PERSON

SATURDAY 28TH NOVEMBER & FRIDAY 4TH DECEMBER £32.00 PER PERSON

### Starters

#### Roasted Parsnip & Maple Soup

Herb croutons (v, vg, gf)

#### Chicken Pâté

Red onion marmalade, toasted brioche

#### Salmon & Prawn Tian

Dill & lime crème fraîche, herb salad, toasted brioche

#### Avocado & Sweet Red Pepper Mousse

Cherry tomato confit, gluten-free croute (vg, gf)

### Mains

#### Traditional Roast Turkey

All the trim mings, roast potatoes, honey glazed vegetables, pan gravy

#### Glazed Pork Tenderloin

Wrapped in smoked bacon, fondant potato, apple puree, fine beans, chantenay carrots, West Country cider sauce (gf)

#### Seared Hake Fillet

Lemon & lime crushed potato cake, wilted spinach, roast tomato coulis (G)

#### Wild Mushroom & Spinach Gateaux

Sauté potatoes, white truffle oil, cherry tomato confit (v, vg)

### Desserts

#### Festive Christmas Pudding

Boozy brandy sauce, fresh berry compote (v, gf)

#### Dark Chocolate Torte

Crème chantilly, blackberry compote (G)

#### Roasted Maple Glazed Pineapple

Coconut sorbet, strawberry, chilli salsa (v, vg, G)

#### Selection of British Cheeses

Homemade chutney, crackers, grapes

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Further allergy information is available upon request.

(v) Suitable for Vegetarians.

(vg) Suitable for Vegans.

(G) Gluten free.

(gf) Can be gluten free upon request.



## Festive Afternoon Tea

MONDAY – FRIDAYS THROUGHOUT DECEMBER

£20 PER PERSON | £25 WITH PROSECCO

(MINIMUM OF 10 PEOPLE)

### Freshly Cut Sandwiches

On White or Wholegrain Bread

#### Roast Turkey & Cranberry

#### Free Range Egg Mayonnaise & Avocado (v)

#### Smoked Salmon & Lemon Cream Cheese

#### Refreshing Cucumber & Tomato Salsa (v, vg)

### Savoury Bites

#### Sausage & Bacon Bites

#### Mini Cheeseburger

#### Vegan Cheese & Walnut Tart (v, vg)

### Something Sweet

#### Chocolate Brownie

#### Mince Pies

#### Chocolate Dipped Strawberries

#### Lemon Tart & Raspberries

### Homemade Scones

Two scones per person, served with Devon clotted cream & local preserves

### Choice of Tea & Coffee

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(gf) Can be gluten free upon request.



## Festive Lunches

AVAILABLE MONDAY – FRIDAY THROUGHOUT DECEMBER  
£25.00 PER PERSON

### Starters

**Roasted Parsnip & Maple Soup**  
Herb croutons (v, vg, gf)

**Chicken Pâté**  
Red onion marmalade, toasted brioche

**Avocado & Sweet Red Pepper Mousse**  
Cherry tomato confit, gluten-free croute (v, vg, gf)

### Mains

**Traditional Roast Turkey**  
All the trimmings, roast potatoes, honey glazed vegetables, pan gravy

**Seared Hake Fillet**  
Lemon & lime crushed potato cake, wilted spinach, roast tomato coulis (G)

**Roasted Vegetable Gateaux**  
Fondant potato, confit vine tomato, sweet red pepper dressing (v, vg, gf)

### Desserts

**Christmas Pudding**  
Brandy & vanilla custard (vg, G)

**Roasted Maple Glazed Pineapple**  
Coconut sorbet, strawberry, chilli salsa (v, vg, G)

**Ice Cream & Sorbets**  
A fine selection of local ice creams, sorbets (gf)

### Tea & Coffee

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## Christmas Day Lunch

FRIDAY 25TH DECEMBER  
£80.00 PER ADULT | £38.00 FOR UNDER 12'S

### Starters

**Vine Tomato & Roasted Pepper Soup**  
Herb croutons (v, vg, gf)

**Confit Duck Leg**  
Spring onion & cucumber salad, hoisin dressing, toasted brioche

**Hand Picked White Crab**  
Oak smoked salmon, citrus crème fraîche, pickled ginger, pink grapefruit (G)

**Wild Mushroom Croquette**  
Vegan cheese & spring onion, red onion & tarragon jam, rocket salad (vg, gf)

### Intermediate

**Fillet of Sole**  
Prawn mousse, Champagne sauce (G)

**Champagne Sorbet (v, vg, gf)**

### Mains

**Traditional Roast Turkey**  
All the trimmings, roast potatoes, honey glazed vegetables, pan gravy

**Fillet of Beef Wellington**  
Fondant potato, chicken & wild mushroom sausage, honey glazed vegetables, Madeira jus

**Roasted Monkfish**  
Roasted Cornish new potatoes, purple sprouting broccoli, fine beans, saffron & mussel broth (gf)

**Roasted Vegetable Gateaux**  
Fondant potato, confit vine tomato, sweet red pepper dressing (v, vg, gf)

### Desserts

**Christmas Pudding**  
Brandy & vanilla custard, glazed oranges

**Mandarin & Grand Marnier Cheesecake**  
Passion fruit, sweet chilli cream

**Chocolate & Rum Torte**  
White chocolate profiterole, chocolate dipped strawberry

**Selection of British Cheeses**  
Homemade chutney, crackers, oatcakes (gf)

### Coffee & Mince Pies

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