



NEW
CONTINENTAL
HOTEL

Christmas
2021

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**

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 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 8th November 2021. For Christmas Day Lunch, payment will be required by Monday 22nd November. 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

MERRY
Christmas



Millbay Rd, Plymouth PL1 3LD T: 01752 220 782 F: 01752 227 013

W: www.newcontinental.co.uk E: events@newcontinental.co.uk





Christmas with us...

A Continental Christmas 2021

Whether you're planning the annual office party, gathering family and friends for a traditional Festive Lunch, 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.

7.30pm or 8.15pm for sit down times.

Prices: Sunday – Thursday £32.00 per person. Friday & Saturday £38.00 per person.

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.

Monday to Friday – 12pm-2pm.

Prices: £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!

12.30pm arrival for a 1pm sit down.

Prices: £80.00 per adult £40.00 for under 12's (includes a gift from Father Christmas). Dress Code: Smart/casual.



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.



Christmas Dinner & Disco Party Night Menu

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

Starters

Butternut Squash Soup

with toasted pumpkin seeds (gfo, df, vo)

Ham Hock Terrine

with pickled vegetable salad, toasted brioche and a honey mustard vinaigrette (gfo, df)

Smoked Salmon Roulade

with dressed salad leaves and pea and parsley puree (gf)

Goats Cheese & Red Onion Tartlets

with beetroot puree (v)

Mains

Traditional Roast Turkey Breast

with stuffing, pigs in blankets, roast potatoes and vegetables, served with a rich gravy (gfo, dfo)

Roasted Pork Belly

Roast potatoes, vegetables and cider sauce (gfo, dfo)

Pan Seared Sea Bass

Cornish baby potatoes and seasonal vegetables, with a lemon and white wine sauce (gf)

Stuffed Field Mushrooms

with seasonal vegetables and roasted red pepper, tomato and herb sauce (gf, dfo, vo)

Desserts

Christmas Pudding

with brandy custard (n)

Dark Chocolate Tart

Spiced oranges and citrus curd (gfo, dfo, vo)

Vanilla Crème Brûlée

Seasonal fruit compote and biscotti (v)

Three Westcountry Cheeses

with apple chutney, celery, grapes and crackers (gfo, v)

Further allergy information is available upon request.

(gf/gfo) A gluten-free dish or can be adapted to be gluten-free

(df/dfo) Dairy free dish or can be adapted to be dairy-free

(vo) Vegan option

(n) Contains nuts



Festive Lunches

THREE COURSES & COFFEE £25 PER PERSON

Starters

Butternut Squash Soup

with toasted pumpkin seeds (gfo, df, vo)

Chicken & Liver Pâté

with red onion marmalade and toasted brioche (gfo)

Goats Cheese & Poached Pear Salad

with a honey mustard vinaigrette (gf, v, n)

Mains

Traditional Roast Turkey Breast

with stuffing, pigs in blankets, roast potatoes and vegetables served with a rich gravy (gfo, dfo)

Roasted Cod Loin

Cornish baby potatoes and seasonal vegetables with a lemon and white wine sauce (gfo, dfo)

Stuffed Field Mushrooms

with seasonal vegetables and roasted red pepper, tomato and herb sauce (gf, dfo, vo)

Desserts

Christmas Pudding

with brandy custard (n)

Dark Chocolate Tart

Spiced oranges and citrus curd (gfo, dfo, vo)

Selection of Ice Creams & Sorbets (gfo, dfo, vo)

Coffee/Tea

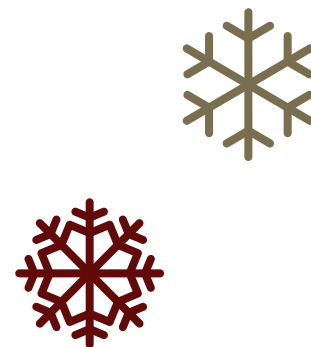
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Christmas Day Lunch

SATURDAY 25TH DECEMBER | ARRIVAL 12.30PM FOR SIT DOWN 1.00PM.
ENTERTAINMENT PROVIDED BY TERRI DENE | £80 PER PERSON | UNDER 12'S £40

Bucks Fizz on arrival

Starters

Garden Vegetable Soup
with herb croutons (gfo, df, vo)

Seeded Baked Goats Cheese
with pickled beetroot and a carrot and star anise purée (gf, vo)

Smoked Salmon Mousse
Tomato essence, chive aioli and a sesame tuile (gfo)

Duck Liver Pâté
with toasted brioche and plum chutney (gf, df)

Mains

Roast Turkey
Chestnut stuffing, roast potatoes, homemade cranberry relish, seasonal vegetables and a rich gravy (gf, df)

Fillet of Beef
with potato, parsnip and apple rosti, braised red cabbage and a wild mushroom and madeira sauce (gf, df)

Pan Roasted Hake
Butterbean and dill cassoulet, creamy mashed potatoes (gf)

Mediterranean Vegetable Gateaux
Aubergines, courgettes and peppers layered with polenta, served with winter brassicas and a roasted tomato and herb sauce (df,df,vo)

Desserts

Christmas Pudding
with brandy custard and glazed kumquats (gf, n)

Trio of Desserts
Dark chocolate tart, buttermilk panna cotta and a mulled wine sorbet

Westcountry Cheeses
Devon blue, Quicke's mature cheddar and Sharpham brie with tomato and plum chutney, celery, apple and artisan crackers (gfo, v)

Selection of Ice Creams & Sorbets
(gfo, dfo, vo)

Coffee & Mince Pies

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Children's Christmas Day Menu

SATURDAY 25TH DECEMBER | ARRIVAL 12.30PM FOR SIT DOWN 1.00PM.
(3-12 YEARS OLD) £40.00 PER CHILD

Starters

Winter Vegetable Soup
with crusty bread (gfo,dfo,vo)

Melon Plate (gf,df)

Garlic Bread (df)

Main courses

Roast Beef or Turkey
with roast potatoes, seasonal vegetables and gravy (gf,dfo)

Fish Goujons
with tartare sauce, chips and peas (dfo)

Tagliatelle
with roasted tomato and herb sauce (gfo,dfo,vo)

Desserts

Christmas Pudding
with seasonal fruit and custard

Dark Chocolate Sponge Pudding
with vanilla ice cream

Selection of Ice Cream

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