



NEW HOUSE
COUNTRY HOTEL

Christmas

2021 BOOKING TERMS & CONDITIONS

1. Terms and Conditions apply to all guests attending Christmas events. All events are subject to availability.
2. Full pre-payment for the event is required to secure the booking. This can be refunded up until 14 days prior to the event.
3. Any bookings which have not confirmed after 14 days will be released without further notification.
4. All balances, including accommodation must be paid in full 4 weeks before the event, together with menu selections.
5. We regret that all payments received, including deposits are non-refundable and non-transferable.
6. We regret that multi payments are not acceptable for one party booking. We can only accept one method of payment per party group and this is the responsibility of the party organiser to collect all monies owed.
7. All Prices shown are inclusive of V.A.T, but maybe subject to any relevant taxes/levies at the current prevailing rate in force on the date of the Event. Prices advertised are subject to change prior to Booking.
8. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.
9. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered.
10. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event.
11. No additional food and drink are permitted into the hotel by party organisers or guests.
12. Smaller parties for New Year's Eve will be seated on party tables of 8, 10 or 12, this may be applicable to other event dates to ensure a balanced table plan.
13. The Hotel reserves the right to amalgamate Christmas events to ensure minimum numbers are adhered to.
14. When the hotel has contracted entertainment through a third party we have done so in good faith and will not be held responsible for any changes beyond our control, this includes any act of god or crisis situation.
15. The New House Hotel endeavor to ensure that all the information and prices are accurate both on the website and brochure. However occasionally errors occur and the New House Hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made the hotel is entitled to cancel the booking without liability.
16. Christmas party accommodation rates are available from 1st December to 23rd December. Subject to availability.

Get in touch: +44 (0)2920 520 280 | events@newhousehotel.com

Christmas 2021

LET'S PARTY...!

Family, friends or colleagues, bring your party to join us for an unforgettable night in the festive surroundings of the New House Hotel

Revel in the glowing lights and sparkling decorations and sample mouth-watering flavours from our award-winning chefs.

Relax as we take care of every little detail, making sure you and your guests enjoy the wonder of the season.

FESTIVE DINING

Throughout December

£29.95 for lunch, £39.95 for dinner

Our festive dining menu brings together delicious seasonal food with a festive flair.

Perfect for more intimate gatherings where you can eat, drink and be merry with your besties.

FESTIVE AFTERNOON TEA

Throughout December

£25 per person

It's the most wonderful time of the year...for indulging in an afternoon tea! Sit back and relax with our delish classics spruced up with a bit of festive sparkle.

AFTERNOON TEA WITH SANTA

Sunday 5th, Sunday 12th Sunday 19th, Monday 20th, Tuesday 21st

£25 per Adult, £15 per child (under 12)

Our festive delights with a visit from Santa himself!

MUSICAL DISCO BINGO PARTY NIGHT

Friday 3rd and Saturday 4th December

£50 per person

Dancing shoes on, eyes down and bottoms up! Boogie Bingo comes to The New House this Christmas. Look forward to a crazy night of number calling, delicious dining, disco dancing and non-stop partying. Book early as it promises to be a full 'house!'

PROSECCO PARTY NIGHT

Saturday 27th November, Friday 3rd & Saturday 4th December

£50 per person

A festive party night with extra Fizz!

Enjoy our three-course festive menu along with half a bottle of Prosecco included. Dance the night away with our resident DJ.

GLITZ & GLAMOUR PARTY NIGHTS

Saturday 27th November, Friday 10th, Saturday 11th,
Friday 17th, Saturday 18th December
£45 per person

Join us for another Season Spectacular this December, whereby our
Glitz & Glamour Party Nights will be making a comeback!

This elite evening includes a superb three course dinner, followed by an opportunity to shimmy the night
the night away with our Resident DJ.

Dress to impress and join us for an evening of glamorous fun.

CHRISTMAS DAY LUNCH

Saturday 25th December
£110 per Adult, £60 per Child (under 12)

Imagine a beautiful Christmas feast laid before you, with everything taken care of.
Make the most of your time together and enjoy a wonderful lunch with all the trimmings.

Arrive to a glass of fizz before a delectable four course lunch,
rounded off with tea, coffee & fudge.

NEW YEAR'S EVE GALA DINNER

Friday 31st December
£85 per person

Make this New Year's Eve one to remember,
with a spectacular celebration at The New House.

It's the biggest party of the year, so dress-up,
indulge in good food & wine and dance your way into 2022.

Overnight Package

Arrive from 3pm for an Afternoon Tea, enjoy an overnight stay with the
Gala dinner, followed by a Champagne Brunch to start the year in style!
£185 per person

MAKE A NIGHT OF IT

Kick off your dancing shoes & enjoy a night cap in our resident's
lounge bar before meandering upstairs to one of our luxuriously decorated bedrooms
– it certainly beats the search for a taxi on a cold Welsh Winter's night.

We have created some irresistible Christmas accommodation deals especially for you.

With the festive spirits in mind, our prices are £65 per person,
inclusive of a full Welsh Breakfast based on two people sharing a twin or double room.

Accommodation party rates are available until 23rd December &
upgrades are available for those wanting a little extra luxury.



FESTIVE AFTERNOON TEA MENU

This Christmas, arrive to a roaring log fire and indulge in a sumptuous selection of sweet & savoury treats with family and friends.

Our Festive Afternoon Tea will be served in one of our elegant suites, whilst you spend a cosy afternoon relaxing to the blissful sounds of the festive season!

SAVOURIES

Finger sandwiches to include;
Turkey & homemade cranberry compote
Smoked salmon and cream cheese
Ham & sweet spiced chutney
Turkey & mushroom duxelles puff pastry basket

SWEETS

Freshly baked scone
Clotted cream & a selection of mini preserves
Snow dusted white chocolate eclairs
Chocolate Christmas Box
Snow man meringue

Mince Pies

A selection of Teas or Cafetiere Coffee

£25 PER HEAD

Dietary requirements can be catered for with advanced notice

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SEQUOIAS FESTIVE DINING

STARTERS

Beetroot, Feta & Fig Tartlet (V)

Rocket, Onion Marmalade

Smoked Duck Breast

Spiced, Sweet Orange Drizzle, Toasted Sesame Salad

Spiced & Red Lentil Soup (VG)

Sweet Chilli Oil

King Prawns in Filo Pastry

Harissa mayonnaise

Tempura Vegetables (VG)

Crispy potato terrine, Baharat spiced oil drizzle

MAINS

Crown of Butter Roast Turkey

Sultana & Rosemary Stuffing, a Honey Cumberland Sausage, Cranberry & Port Compote

Slow Braised feather Blade of Beef

Cauliflower puree, wild mushroom cabernet Jus

Chargrilled Pork Ribeye

Sage & granny smith apple crumble, Calvados cream

Steamed Cod Loin

Chorizo onion and butter bean broths

Butternut Squash & Lentil Wellington (VG)

Served with Brussel Sprouts, Chestnuts, Medley of Roasted Root Winter Vegetables & House rosemary & garlic infused fondant potato

DESSERTS

Chocolate Caramel Tart

Orange Chantilly Cream

Individual Christmas Pudding

Vanilla Sauce

Selection of Welsh & Continental Cheeses

Biscuits & Celery

Freshly Brewed Filter Coffee *Mini Mince Pie*



NEW HOUSE
COUNTRY HOTEL

FESTIVE PARTY NIGHT MENU

STARTERS

Spiced & Red Lentil Soup (VG)

Sweet Chilli Oil

Beetroot, Feta & Fig Tartlet (V)

Rocket, Onion Marmalade

Smoked Duck Breast

Spiced, Sweet Orange Drizzle, Toasted Sesame Salad

MAINS

Crown of Butter Roast Turkey

Sultana & Rosemary Stuffing, a Honey Cumberland Sausage, Cranberry & Port Compote

Steamed Cod Loin

Chorizo onion and butter bean broths

Butternut Squash & Lentil Wellington (VG)

Served with Brussel Sprouts, Chestnuts, Medley of Roasted Root Winter Vegetables

DESSERTS

Chocolate Caramel Tart

Orange Chantilly Cream

Individual Christmas Pudding

Vanilla Sauce

Selection of Welsh & Continental Cheeses

Biscuits & Celery

Clementine Panna cotta

Mead infused winter berry compote

A selection of ice creams served in a waffle basket

Freshly Brewed Filter Coffee *Mini Mince Pie*



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CHRISTMAS DAY MENU

STARTERS

Cream of Broccoli Soup

Stilton Dumplings & Truffle Oil

Coarse Game Terrine

Serrano Ham, Fig & Cranberry Chutney, Toasted Ynys Mon Salted Ciabatta

Smoked Salmon & Salmon Mousse Roulade

Dill & Chive Crème Fraîche, Granny Smith & Cucumber

MAINS

All of served with Vichy Carrot, Peas, Buttered Sprouts, Honey Roasted Parsnips, Thyme Fondant Potato

Butter Roast Turkey Ballotine

Fig & Sage Farce, Smoked Bacon, Cumberland Sausage, Roasting Gravy

Slow Braised Shoulder of Welsh Lamb

Herb, Garlic & Parmesan Crust, Apricot & Date Stuffing, Honey, mint & Caper Glaze

Beetroot & Red Onion Tarte Tartin (VG)

Crispy Kale, Orange & Almond Salad, Cashew Cream

DESSERTS

Trio Of Desserts

Mini Christmas Pudding Brandy Cream

Chocolate & Cherry Terrine

Turkish Delight Cheesecake

TO FOLLOW

Selection of Welsh Cheese Chefs Chutney

Coffee Bay Cymru Cafetière

Mini Mince Tarts, Artisan Welsh Fudge



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NEW YEAR'S EVE MENU

CANAPES & COCKTAIL

Sesame Seed & Cheddar Croquettes *Tomato and Chilli Jam*

Goats Cheese & Sun Blushed Tomato Tart

Butternut Squash Velouté *Chilli Flakes*

STARTER

Roasted Vegetable Terrine

Mozzarella Bocconcini, Tomato Caviar with Basil Dressing (V)

INTERMEDIATE

Smoked Scottish Salmon Herb Blinis

Chive Crème Fraiche, Pickled Cucumber and Ginger

Tempura Vegetables (VG)

Crispy potato terrine, Baharat spiced oil drizzle

MAINS

Braised Blade of Welsh Beef

Spinach & Garlic Mash, Honey Roasted Heritage Carrots, Red Wine & Shallot Jus

Grilled Plaice Fillet

Pomme Puree Braised Salsify, White Wine Clams Herb Velouté

Wild Mushroom and Spinach Wellington

Pomme Anna Potato, Diane Sauce (VE)

DESSERT

Prince of Wales Whisky Clementine Panna cotta

Chocolate Honeycomb shards

TO FINISH

A Selection of Welsh and Continental Cheese Table

Coffee & Merlin Fudge

