



# CHRISTMAS 2019

AT NOVOTEL STEVENAGE





## CHRISTMAS AT NOVOTEL

Stevenage Novotel has something for everyone this Christmas.

Our stylish and modern hotel set at the entrance to Knebworth Park is the perfect setting for your Christmas Celebrations.

The recently renovated hotel with 102 bedrooms offers you comfort and convenience for any occasion.

# EVENTS

Private and Shared Party Nights

Christmas Lunches

Christmas Day Lunch

New Year's Eve Party





# CHRISTMAS LUNCHES

Available from Monday 2<sup>nd</sup> December – Sunday 22<sup>nd</sup> December

Whether with friends, family or colleagues come celebrate the Christmas spirit with our 3 course Lunches

**£35.00**  
per person



# CHRISTMAS LUNCHES

## STARTERS

Roasted Tomato & Basil Soup *(VV) (GF)*

Ripe Melon, Parma Ham, Balsamic  
& Honey Dressing *(GF)*

Chargrilled Vegetable Terrine, Olive  
and Tomato Salad *(V) (GF)*

## MAINS

Roast Turkey, Sage & Onion Stuffing,  
Chipolata Sausage Wrapped in Bacon, Cranberry Sauce,  
Roast Potato, Festive Vegetables, Roast Gravy

Herb Butter Roasted Salmon, Spinach  
and Mediterranean Vegetable Ragout *(GF)*

Moroccan Cauliflower Roulade with Chickpea Chutney and  
Spiced Basmati Rice *(V) (GF)*

## DESSERTS

Traditional Christmas Plum Pudding  
and Brandy Custard

Fresh Fruit Salad,  
Orange & Lemon Sugar Syrup *(VV) (GF)*

Sharp Lemon Tart, Mulled Fruit Compote

Tea / Coffee and Mince Pies

*(V)* Suitable for a Vegetarian diet  
*(VV)* Suitable for a plant based diet  
*(GF)* Gluten Free

Allergy / Dietary Requirements. Please inform us at time of booking.



## SHARED PARTY NIGHTS

Celebrate this festive season with a vibrant atmosphere and delicious food.

Choose our Shared Party nights and enjoy a festive 3 course meal and Disco.



# PARTY NIGHTS 2019

## Buffet Menu

Fridays 6<sup>th</sup>, 13<sup>th</sup> and 20<sup>th</sup> December

£33.95

per person

## Plated Meal

Saturdays 7<sup>th</sup>, 14<sup>th</sup> and 21<sup>st</sup> December

£38.65

per person

Arrival 7pm

Dinner will be served 7.30pm

Carriages at 12.30



# PARTY NIGHTS MENU

6<sup>th</sup>, 13<sup>th</sup> and 20<sup>th</sup> December



Parsnip & Apple Soup  
with Warm Bread Rolls & Butter

Tomato, Cucumber, Red Onion  
and Parsley Salad

Baby New Potato, Spring Onion,  
Mayonnaise and Chive Salad

Couscous Salad, Raisins,  
Apricots and Fresh Herbs

Halloumi, Butternut Squash,  
Orange and Pomegranate

Parma Ham, Rocket and  
Balsamic Dressing

Smoked Salmon, Crayfish  
& Crème Fraîche

Mixed Pickles, Piccalilli  
and French Dressing

Roast Sliced Turkey & Gravy

Seared Salmon and  
White Wine Sauce

Butternut Squash and  
Roasted Carrot Gnocchi

Chipolatas and Bacon

Honey Glazed Root Vegetables

Roasted Potatoes and Rosemary

Traditional Stuffing and Brussel Sprouts

Chocolate Yule Log

Christmas Pudding  
& Brandy Sauce

Fresh Fruit Salad

Sharp Lemon Tart

Warm Apple Pie and Custard







# PARTY NIGHTS MENU

7<sup>th</sup>, 14<sup>th</sup> and 21<sup>st</sup> December

## STARTERS

Roasted Tomato  
& Basil Soup (VV) (GF)

Ripe Melon, Parma Ham,  
Balsamic & Honey Dressing (GF)

Chargrilled Vegetable Terrine,  
Olive and Tomato Salad (V) (GF)

## MAINS

Roast Turkey, Sage & Onion Stuffing, Chipolata Sausage  
Wrapped in Bacon, Cranberry Sauce, Roast Potato,  
Festive Vegetables, Roast Gravy

Herb Butter Roasted Salmon, Spinach and  
Mediterranean Vegetable Ragout (GF)

Moroccan Cauliflower Roulade with Chickpea Chutney  
and Spiced Basmati Rice (V) (GF)

## DESSERTS

Traditional Christmas Plum Pudding  
and Brandy Custard

Fresh Fruit Salad, Orange & Lemon Sugar Syrup (VV) (GF)

Sharp Lemon Tart, Mulled Fruit Compote

Tea / Coffee and Mince Pies

(V) Suitable for a Vegetarian diet  
(VV) Suitable for a plant based diet  
(GF) Gluten Free

Allergy / Dietary Requirements. Please inform us at time of booking.



# CHRISTMAS DAY LUNCH

Join us for your Traditional Christmas with all the trimmings.  
All the goodness of Christmas, without the washing up!

Includes glass of Prosecco on arrival,  
4 course meal and mince pies.

£55.50  
per person

Lunch served from 12.30pm, last sitting 2.15pm

# CHRISTMAS DAY LUNCHEON MENU

## STARTERS

- Minestrone Soup, Parmigiano Reggiano,  
Toasted Ciabatta Flutes *(VV Available)*
- Chargrilled Vegetable Terrine, Chilli Tomato Relish,  
Toasted Ciabatta *(VV)*
- Kiln Roasted Smoked Salmon Tian, Crème Fraîche,  
Avocado, Spring Onion, Capers *(GF)*
- Artichoke, Mushroom and Pancetta Tart,  
Peppered Rocket, Pesto Dressing

## INTERMEDIATE

Celebration Sorbet

## MAINS

- Pan Roasted Halibut Fillet, Lobster Tail Risotto,  
Seared King Scallop *(GF)*
- Roast Aged Sirloin of English Beef, Yorkshire Pudding,  
Horseradish Crème Fraîche, Chateaux Potato,  
Roasted Roots, Greens, Rich Beef Gravy
- Roast Turkey, Sage & Onion Stuffing, Chipolata Sausage Wrapped  
in Bacon, Bread Sauce and Roast Gravy, Chateaux Potato, Brussel  
Sprouts and Roasted Roots
- Christmas Stuffed Butternut Squash, Cranberries,  
Red Onion, Spinach, Quinoa, Roasted Vegetables  
and Vegan Gravy *(VV) (GF)*

## DESSERTS

- Traditional Christmas Plum Pudding, Rum Butter  
and Brandy Custard *(VV Available)*
- English Christmas Trifle, Fresh Fruit and Sponge Cake Steeped  
in Sherry, Custard and Sweet Vanilla Cream
- Vegan Apple, Cinnamon, Star Anise Tarte Tatin,  
Hazelnut and Rose Ice *(VV)*
- British Farmhouse and Artisan Cheeses, Miller's Damsels,  
Sourdough Bread, Quince Jelly, Celery, Grapes  
and Chutney *(VV Available)*

Tea / Coffee and Mince Pies

Children's Menu  
available on request

*(V)* Suitable for a Vegetarian diet  
*(VV)* Suitable for a plant based diet  
*(GF)* Gluten Free

Allergy / Dietary Requirements. Please inform us at time of booking.



# NEW YEAR'S EVE

Tuesday 31<sup>st</sup> December 2019

4 course meal served with tea and coffee

Package Includes:

Arrival Glass of Bucks Fizz and Canapés  
Dinner, Accommodation & Full English Breakfast

Disco

Selfie Mirror

Midnight Snack

Arrival 7.15pm with Dinner Served at 7.45pm  
Carriages from 1.30am

**£130**

per person



# NEW YEAR'S MENU

## STARTERS

Roasted Butternut Squash Soup with  
Chilli, Lime and Coriander Oil *(V)(GF)(DF)*

Smoked Salmon, Caper Berries, Crème Fraîche and Brown Bread

Parma Ham, Red Pepper Mousse and Artichokes

## DESSERTS

Vanilla Panna Cotta, Marinated Mixed Berries

Apple Tart, Apple Sorbet and Calvados Caramel

Chocolate Fondant, Vanilla Ice Cream and Brandy Snap Crisp

Exotic Fruit Salad & Chilli and Ginger Syrup

## INTERMEDIATE

A Shot of Lemon Sorbet and Popping Candy

## CHEESEBOARD

Selection of English & European Cheeses,  
Tomato Relish and Oat Crackers

## MAINS

Red Pepper Gnocchi, Broad Beans, Wild Mushrooms  
and White Wine Sauce *(V)*

Roast Breast of Guinea Fowl, Boulangere Potatoes, Buttered  
Baby Carrots and Tarragon Jus *(GF)*

Seared Sea Bass, Squash Flan, Amaretto Crumb  
and Chive Butter Sauce

*(V)* Suitable for a Vegetarian diet  
*(VV)* Suitable for a plant based diet  
*(GF)* Gluten Free

Allergy / Dietary Requirements. Please inform us at time of booking.



# DRINKS PACKAGES

Pre Order Only

Pre Order and your drinks will welcome you to your table

## MENU

Buckets of Beer .....**£27.50** per Bucket  
2 Peroni, 2 Budweiser, 2 Corona, 2 Stella Artois

House Wine .....**£18.50** per Bottle  
Red, White or Rose

Prosecco .....**£24.50** per Bottle  
Imperativo Prosecco Extra Dry

Novotel Stevenage reserves the right to sell at Full Price on the night .

Only drinks purchased at the venue may be consumed. If any drinks are found to have been brought in to the venue, these will be confiscated.



## ACCOMMODATION RATES

Relax and Unwind with our preferential party night Accommodation Rates.

£70

Bed and Breakfast  
Single

£80

Bed and Breakfast  
Double / Twin  
(Subject to availability)



  
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STEVENAGE

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