



ROYAL ESPLANADE



Christmas
2019



Calendar of Events

EVENT	DATE	PRICE per person
Turkey & Tinsel Breaks	Monday 18th Nov to Monday 16th Dec mid week Breaks	4 nights from Monday's from £199pp*
Festive Lunch or Dinner Mondays to Thursdays only	Monday 18th Nov 2018 to Thursday 19th Dec 2019	2 courses £14.95pp* 3 courses £19.95pp* Drinks Bundles available
Christmas Party Nights Glass of Prosecco on arrival and 3 course meal with disco party with DJ Crabbie	Fridays 29th Nov, 6th, 13th and 20th Dec 2019 and Saturdays 30th Nov, 7th, 14th, 21st Dec 2019	£32.95pp* Drinks Bundles available
4 night Christmas Break	Arrive Monday 23rd Dec, depart Friday 27th Dec 2019	£299.00pp*
NEW – 3 Night Twixmas Break	Arrive Friday 27th Dec, depart Monday 30th Dec	£175.00pp*
3 night New Year Break	Arrive Monday 30th Dec, depart Thursday 2nd Jan 2020	£199.00pp*
Christmas Day 5 course Lunch	Wednesday 25th Dec 2019	£59.50 per adult* £26.00 per child*
Boxing Day 3 course Lunch 12 noon until 3 pm	Thursday 26th Dec 2019	£25.00 per adult* £15.00 per child*
New Year's Eve Party 5 course Dinner with DJ	Tuesday 31st Dec 2019	£49.50pp* includes the party Drinks Bundles available

TERMS AND CONDITIONS

£10 non-refundable deposit per person required to confirm your reservations for festive events.

£25 non-refundable deposit per person required to confirm your reservation for Christmas and New Year Short Break packages Christmas Day Lunch and New Year's Eve Party.

* supplements apply - including ferry supplement if required

Full payment for all events must be received no later than two weeks prior to your event.

All pre-orders must be received a minimum of 2 weeks prior to the event you are attending.

Should payment not be received by the due date, the hotel reserves the right to release your booking without prior notice. All payments are non-refundable and non-transferable under any circumstances.

The Royal Esplanade Hotel reserves the right to cancel or combine any events should numbers not be sufficient.

All details are correct at the time of going to print.

Festive Lunch or Dinner Menu

AVAILABLE FROM MONDAY 18TH NOVEMBER 2019
TO THURSDAY 19TH DECEMBER 2019

Lunch served at 12.00pm and 1.00pm | Dinner served from 6.00pm
2 Course £14.95 per person | 3 Courses £19.95 per person



Roast Tomato & Basil Soup

Garlic Croutons and Bembridge Bakery Breads (V & GF options available)

Prawn & Crayfish Cocktail

Sweet Paprika, Marie Rose Sauce (GF)

Luxury Chicken Liver Pate

Served with Melba Toast and Red Onion Marmalade



Roast Traditional Turkey Crown

*Sage & Onion Stuffing, Roast Potatoes, Pigs in Blankets, Gravy
(GF without Pigs in Blankets & stuffing)*

Salmon Fillet Citrus Herb Crumb

*Crushed New Potatoes, White Wine & Chive Cream Sauce
(GF option available without crumb topping)*

*Rolled Pork Belly stuffed with Spinach and Chestnuts (GF)
Served with Roast Potatoes*

*Mushroom, Brie & Cranberry Wellington
with Mushroom Sauce (V)*

All Main Courses Served with Seasonal Vegetables



Traditional Christmas Pudding

Brandy Cream Sauce

Black Forest Cheesecake

with Blackberries (GF)

Cheeseboard

Three cheeses served with biscuits, Grapes and Relish

Gluten-free biscuits available

£2.50 supplement per person



*Children's portions available, including a soft drink
£9.95 per child*

See Page 10
for Allergen
information



Christmas Party Dinner Menu

AVAILABLE FRIDAYS AND SATURDAYS
FROM 29TH NOVEMBER TO 21ST DECEMBER 2019

With DJ Crabbie playing 80s classics and dance floor fillers

£32.95 per person



Roast Parsnip & Apple Soup (GF & V)
Parsnip Crisps

Prawn & Smoked Salmon (GF)
Bound in Marie Rose Sauce

Luxury Chicken Liver Pate
Served with Melba Toast and Red Onion Marmalade



Roast Traditional Turkey Crown
Sage & Onion Stuffing, Roast Potatoes, Pigs in Blankets, Claret Gravy
(GF without Pigs in Blankets and Stuffing)

Oven Baked Salmon Fillet (GF)
Fondant Potatoes & Mornay Sauce

Rolled Pork Belly stuffed with Spinach and Chestnuts (GF)
Served with Roast Potatoes

Mushroom, Brie & Cranberry Wellington with Mushroom Sauce (V)
All Main Courses Served with a selection of Seasonal Vegetables



Dessert

Traditional Christmas Pudding
Brandy Cream Sauce

White Chocolate & Raspberry Cheesecake (GF)
Raspberry Coulis

Homemade Chocolate Brownie (GF)
Cheeseboard

Three cheeses served with biscuits, Grapes and Relish
£2.50 supplement per person
Gluten-free biscuits available



Tea or Coffee

See Page 10
for Allergen
information

Wine Bundle

2 bottles of House Red
2 bottles of House White
2 bottles of Mineral Water
£62.50

Beer Buckets

10 bottles of Lager,
Cider or Bitter
£35

All Drinks Bundles must be pre-booked

Available throughout the Festive Season

Drinks Bundles

Prosecco

2 bottles
£30

Cocktails Pitcher

One pitcher full of Seasonal Cocktail
£12

Visit our **COFFEE SHOP**

for teas & coffees and freshly baked Christmas treats open all day

Why not make a night of it!

and stay with us on the evening of your Festive Event

Classic rooms are available for just £25 per person on a bed and breakfast basis

Room upgrades available upon request and subject to availability at the time of booking:

- Upgrade to our Premier rooms for an extra £10 per room, per night
- Upgrade to our premier sea view room for an extra £20 per room, per night
- Upgrade to our Superior sea view rooms for an extra £35 per room per night

For our 3 and 4 night Christmas and New Year Breaks SEE PAGE 8



Christmas Day Lunch Menu

WEDNESDAY 25TH DECEMBER

Arrival from 1.00pm | £59.50 per Adult, £26.00 per child



Winter Root Vegetable Soup (GF & V)

Vegetable Crisps

Smoked Salmon Roulade (GF)

Filled with Prawns, Fresh Herbs & Mascarpone, Dill Oil, Capers

Chicken Liver Pate

with Brandy, Port & Cranberries and Toasted Brioche

Stilton & Caramelised Red Onion Tartlet (GF)

Beetroot Puree & Dressed Leaves



Butter Basted Isle of Wight Turkey Breast

Local Sausage wrapped in Bacon, Homemade Cranberry & Onion Stuffing,

Roast Potatoes, Bread Sauce & Rich Pan Gravy

GF without Sausage, Bread Sauce or Stuffing

Red Sirloin of Beef

Yorkshire Pudding, Roast Potatoes & Rich Red Wine Jus

GF without Yorkshire Pudding

Smoked Cod Loin (GF)

Charred Baby Leeks, Buttered Mashed Potatoes & Parsley sauce

Mushroom, Brie and Cranberry Wellington

with Mushroom Sauce (V)

All Main Courses Served with a Vegetable platter of Brussel Sprouts

with Walnuts, Glazed Carrots, Roasted Parsnips and Broccoli



Traditional Christmas Pudding

Brandy Cream Sauce

Belgian Chocolate Truffle Mousse with Raspberry Coulis (GF)

Homemade Shortbread biscuits

Panna Cotta (GF)

Isle of Wight Cheese Selection

Grapes, Celery, House Chutney & Selection of biscuits

Gluten-free biscuits available



Tea or Coffee and Homemade Truffles



Boxing Day Lunch Menu

THURSDAY 26TH DECEMBER

12.00pm until 3.00pm | £25.00 per adult | £15.00 per child

Homemade Leek & Potato Soup (GF)

Prawn & Smoked Salmon Salad (GF)
Crab & Lime Mayonnaise

Mediterranean Vegetable &
Goats Cheese Tart (GF & V)
Dressed Salad

Roast Beef, Yorkshire Pudding
Herb Roast Potatoes & Pan Gravy
GF without Yorkshire Pudding

Roast Loin of Pork,
Sage & Onion Stuffing, Roast Potatoes & Crispy Crackling

Smoked Haddock (GF)
Smoked Applewood Mashed Potatoes & Parsley Sauce

Mushroom, Brie & Cranberry Wellington (V)
with Mushroom Sauce

All Main Courses Served with Seasonal Vegetables.

Warm Spiced Apple Crumble
with Vanilla Bean Custard

Lemon Torte (GF)
with Raspberries and Crème Fraîche

White & Dark Chocolate Cheesecake (GF)
with Ice Cream and a shot of Baileys

Selection of Isle of Wight Cheeses
with Celery, Grapes, Chutney & Biscuits
Gluten-free biscuits available

Tea or Coffee and Mince Pies

Please note, this is not
part of the Christmas
Break package

See Page 10
for Allergen
information

Christmas and New Year Breaks

TURKEY & TINSEL BREAKS

Monday 18th Nov to Monday 16th December mid week Breaks.
4 nights from Monday's from £199 pp accommodated in a classic room.*

4 Night Breaks – Make Christmas come early and celebrate with our terrific Turkey & Tinsel breaks!

Enjoy a sherry reception with mince pies on arrival - and during your break, traditional Christmas dinner with a visit from Santa. Enjoy festive treats such as festive afternoon tea, festive entertainment, and chance to dance the night away with our New Year's Eve Celebration 'fancy dress optional'

CHRISTMAS BREAKS

commence on Monday 23rd December 2019 for 4 nights,
prices start from £299 pp accommodated in a classic room.*

Monday 23rd December

Arrival from 2.00pm. We welcome you with a glass of Mulled Wine and Mince Pies. Join us at 5.00pm for Christmas Carols prior to your 3 course Dinner in Harry's Brasserie with a glass of Prosecco to add a touch of sparkle, followed by festive classics with our party night DJ.

Christmas Eve

Enjoy a hearty full English Breakfast from 7.30am. Relax and enjoy the warmth of our lounge, take a walk along the beach or dash off into Ryde town for some last-minute shopping. Your 3 course dinner awaits in Harry's Brasserie from 6.30pm followed by light entertainment this evening.

Christmas Day

It's Christmas! Hope Santa has been... Enjoy a leisurely breakfast and then a delicious Christmas Lunch from 1.00pm. Early evening High Tea, a quiz will keep you entertained - as little or as much as you wish.

Boxing Day

Go walking? Eat a hearty breakfast and the day is yours... We will serve you a delicious Festive Buffet from 7.00pm, followed by live music in the Coach House room.

Friday 27th December

After breakfast, we bid you farewell; check out is at 11.00am. We hope that you have thoroughly enjoyed your stay with us. Why not return next Christmas?

BOOK BEFORE YOU LEAVE AND SECURE YOUR PLACE AT 2019 RATES

Upgrades to our **Premier** or **Superior** rooms are available.
Please ask for details when booking.

Christmas and New Year Breaks

TWIXMAS BREAK

Arrive Friday 27th December, depart Monday 30th December, prices start from £175 pp accommodated in a classic room.*

Friday 27th December

We welcome you from 2pm. Relax and enjoy our coffee shop on arrival or a relaxing drink in Harry's Bar. Followed by a 3 course Dinner in Harry's Brasserie.

Saturday 28th December

Enjoy a full English Breakfast from 7.30am. Morning of leisure to explore the local area. Then enjoy a relaxing afternoon in our coffee lounge with afternoon tea/cakes. Your 3 Course dinner awaits in Harry's Brasserie from 6pm followed by evening entertainment from our festive DJ.

Sunday 29th December

Enjoy a full English Breakfast from 7.30am. A day at leisure to enjoy the Island. Enjoy your 3 Course dinner in Harry's Brasserie from 6pm followed by a fun Mixology Cocktail Evening in Harry's Bar at 8pm.

NEW YEAR BREAKS

commence on Monday 30th December 2019 for 3 nights, prices start from £199 pp accommodated in a classic room.*

Sunday 30th December

We warmly welcome you from 2.00pm. Enjoy a sparkling glass of Prosecco prior to your 3 course dinner in Harry's brasserie from 6:30 pm this evening. After dinner, relax and listen to live music.

Monday 31st December

Enjoy a hearty breakfast from 8:30am to 10:30am and the day is yours to explore or relax. Then join us for your 4 course Dinner and Party Party with a glass of Prosecco at midnight.

Tuesday 1st January 2019

Happy New Year! Enjoy a leisurely breakfast and then take on your first day of 2019... Harry's Bar could provide that 'hair-of-the-dog'. Enjoy a relaxing stroll along Ryde Sands. Afternoon tea and cake served from 3pm. This evening a festive buffet is served from 7.00pm.

Wednesday 2nd January

After breakfast, we bid you farewell; check out is at 11.00am. We hope that you have thoroughly enjoyed your stay with us. Why not return next New Year?

BOOK BEFORE YOU LEAVE AND SECURE YOUR PLACE AT 2019 RATES

New Year's Eve Menu

TUESDAY 31ST DECEMBER

31ST DECEMBER, dancing to party music until 1.00am

£49.50 per person, includes New Year's Eve Party DJ & dancing until 1.00am

Arrival 7.00pm to dine at 7.30pm

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Glass of Prosecco upon arrival

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Appetiser of Crumbed Baby Brie (GF)
sitting in sweet chutney

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A Platter of Seafood
*Mini Prawn & Crayfish Cocktail, Potted Crab
with Spiced Butter & warm flatbread
(GF without the Flatbread)*

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Slow Roasted Blade of English Beef
*Dauphinoise Potatoes, Parma Ham Wrapped Asparagus,
Wild Mushroom & Port Wine Jus (GF)*

Alternative dishes and dietary requirements catered for upon request. Pre-orders only

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Trio of Mini Deserts

Mini Raspberry Roulade, Raspberry Coulis (GF)
Mini Baileys Chocolate Mousse and
Vanilla Cheese Cake

Mini Cheese Board
*With Chutney, Grapes, Celery & Crackers
(Gluten-free biscuits available)*

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Tea or Coffee



ALLERGENS

If you have any special dietary requirements, allergies or food intolerances, please speak to a member of staff prior to placing your order. Thank you.

*Merry Christmas
and a
Very Happy New Year*

from us all at the



THE ROYAL ESPLANADE

thank you for joining us over the Festive Season

We hope that you have enjoyed your visit
as much as we have enjoyed your company



Why not stay again next year?
Book your Event or Short Break before you leave
and secure your place at 2019 rates

The ideal venue for

**SPECIAL OCCASIONS | WEDDINGS
WAKES | CORPORATE FUNCTIONS**

Good food – Good times – Good company



THE ROYAL ESPLANADE

HOTEL · BAR · BRASSERIE

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Located at the 'dry end' of Ryde Pier, Isle of Wight.
Reach us on foot via Fast Cat from Portsmouth Harbour to Ryde Esplanade
or the Hovercraft from Southsea to Ryde.

Or bring your car:
vehicle ferries sail from Portsmouth Gunwharf terminal to Fishbourne,
Lymington to Yarmouth or Southampton to East Cowes.
Call us for discounted ferry rates.

Call us if you lose your way!