

Calendar of Events

EVENT	DATE	PRICE per person
Turkey & Tinsel Breaks	Monday 13th Nov to Monday 18th Dec	4 nights from £225.00pp*
Festive Lunch or Dinner Mondays to Thursdays only	Monday 13th Nov to Thursday 21st Dec Plus Sunday 24th Dec	2 courses £18.95* 3 courses £23.95* Drinks bundle available
Christmas Party Nights Glass of Prosecco on arrival plus 3 Course meal and disco Party with DJ Crabbie	Fridays 24th Nov, 1st Dec, 8th Dec and 15th Dec. Saturdays 25th Nov, 2nd Dec, 9th Dec and 16th Dec	£38.95pp* Drinks bundles available
Christmas Break - 4 nights	Arrive Saturday 23rd Dec Depart Wednesday 27th Dec	£395.00pp* Christmas Entertainment
Twixmas Break - 3 nights	Arrive Wednesday 27th Dec Depart Saturday 30th Dec	£210.00pp* A chance to visit the family and catch up with friends
New Year Break - 3 nights	Arrive Saturday 30th Dec Depart Tuesday 2nd Jan 2024	£265.00pp* Add Tuesday night stop-over plus breakfast for an extra £60.00pp
Christmas Eve - Special Sunday lunch	Sunday 24th Dec	2 courses £25.00 per adult* 2 courses £15.00 per child*
Christmas Day - 4 course lunch Staggered bookings from 1pm	Monday 25th Dec	£65 per adult* £27.00 per child*
Boxing Day - 3 course lunch 12 noon - 3pm	Tuesday 26th Dec	£29.95 per adult* £16.00 per child*
New Year's Eve Party 4 course Dinner with DJ	Sunday 31st Dec	£60.00pp* Drinks bundles available
New Year's Stopover	Sunday 31st Dec	£60.00pp per night inc breakfast

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 13TH NOVEMBER TO THURSDAY 21ST DECEMBER

Lunch served at 12.00pm and 1.00pm | Dinner served from 6.00pm 2 Course £18.95 per person | 3 Courses £23.95 per person

Roast Tomato & Basil Soup
Garlic Croutons and Bakery Bread (V & GF options available)

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) with Roast Potatoes

Roast Vegetable and Brie Wellington with Mushroom Sauce (V)

All Main Courses Served with Seasonal Vegetables

Traditional Christmas Pudding
Brandy Cream Sauce

Raspberry White Chocolate Roulade

Cheeseboard
Three cheeses served with biscuits, Grapes and Relish
Gluten-free biscuits available
£3.00 supplement per person

Children's portions available, including a soft drink £11.95 per child See Page 10 for Allergen information

Christmas Party Dinner Menu

AVAILABLE WEEKENDS FROM FRIDAY 24TH NOVEMBER TO SATURDAY 16TH DECEMBER

With DJ Crabbie playing 80s classics and dance floor fillers £38.95 per person

Roast Red Pepper & Tomato Soup (GF & V)

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

Luxury Chicken Liver Pate Served with Toasted Focaccia 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)
Pan Fried New Potatoes & Mornay Sauce

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

Roast Vegetable and Brie Wellington with Tomato Sauce (V)

All Main Courses Served with a selection of Seasonal Vegetables

Dessert

Traditional Christmas Pudding
Brandy Cream Sauce

Strawberry & White Chocolate Cheesecake (GF)
Strawberry Coulis

Lemon Tort (GF) with Orange Christmas Spice Couli

Homemade Chocolate Brownie (GF)

Cheeseboard
Three cheeses served with biscuits, Grapes and Relish
£3.00 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 £75

Beer Buckets

10 bottles of Lager, Cider or Bitter £38

Drinks Bundles All Drinks Bundles must be pre-booked

Available throughout the Festive Season





One pitcher full of Seasonal Cocktail £18

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 £50 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 £40 per room per night

For our 3 and 4 night Christmas, Twixmas and New Year breaks, SEE PAGES 8 and 9.

Christmas Day Lunch Menu

MONDAY 25TH DECEMBER

Arrival from 1.00pm | £65.00 per Adult, £27.00 per child

Winter Root Vegetable Soup (GF & V)

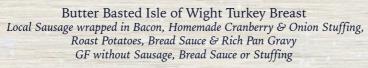
Vegetable Crisps

Smoked Salmon and Prawns (GF) on Rocket Salad with lemon Mayonnaise dressing

Chicken Liver Pate
with Brandy, Port & Cranberries and Toasted Brioche

Stilton & Caramelised Red Onion Tartlet (GF)

Beetroot Puree & Dressed Leaves



Roast Sirloin of Beef Yorkshire Pudding, Roast Potatoes & Rich Red Wine Jus GF without Yorkshire Pudding

Herb Crusted Salmon Fillet (GF) New Potato, Fine Beans and White Wine Sauce

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

All Main Courses Served with a Vegetable platter of Brussel Sprouts Glazed Carrots, Roasted Parsnips and Broccoli

> Traditional Christmas Pudding Brandy Cream Sauce

Strawberry & White Chocolate Cheesecake (GF)
Strawberry Coulis

Panna Cotta (GF) with Raspberry Coulis

Isle of Wight Cheese Selection Grapes, Celery, House Chutney & Selection of biscuits Gluten-free biscuits available

Tea or Coffee and Homemade Truffles

See Page 10 for Allergen information



Boxing Day Lunch Menu

TUESDAY 26TH DECEMBER

12.00pm until 3.00pm | £29.95 per adult | £16.00 per child

Homemade Leek & Potato Soup (GF)

Smoked Salmon, Prawn & Rocket Salad (GF)

Lemon Mayonnaise Dressing

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 Fraiche

Profiteroles with Chocolate Sauce. (GF)

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

Tea or Coffee and Mince Pies

See Page 10 for Allergen information

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



Christmas and New Year Breaks

TURKEY & TINSEL BREAKS

Monday 13th November to Monday 18th December Mid-week Breaks. from £225 pp accommodated in a classic room.*

4 Night Breaks – Celebrate Christmas early with our terrific Turkey & Tinsel breaks...

A welcoming Sherry reception with Mince Pies greets you upon arrival . During your break, enjoy a traditional Christmas Dinner with a visit from Santa. Plenty of festive cheer is on offer with special treats such as afternoon tea, festive entertainment, and the chance to dance the night away with our 'New Year's Eve Celebration' - fancy dress is optional!

CHRISTMAS BREAKS

commence on Saturday 23rd December for 4 nights, prices start from £395 pp accommodated in a classic room.*

Saturday 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 served 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.

Wednesday 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 2023 RATES

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

Christmas and New Year Breaks

TWIXMAS BREAK

Wednesday 27 December, depart Saturday 30th December, prices start from £210 per person accommodated in a classic room.*

Wednesday 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.

Thursday 28th December

Enjoy a full English Breakfast and a 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.

Friday 29th December

A full Énglish Breakfast awaits. Perhaps then a day at leisure to explore the Isle of Wight? Enjoy your 3 Course dinner in Harry's Brasserie from 6pm followed by a fun Cocktail Evening in Harry's Bar at 8pm.

NEW YEAR BREAKS

commence on Saturday 30th December for 3 nights, prices start from £265 per person accommodated in a classic room.*

Saturday 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 whilst listening to live music.

Sunday 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, Party with a glass of Prosecco at midnight.

Monday 1st January 2024

Happy New Year.! Enjoy a leisurely breakfast and then take on your first day of 2023... 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.

Tuesday 2nd January 2024

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 stay longer?

New Year's Extension offer: Additional night available on Tuesday, 2nd January 2024, on a bed and breakfast basis."

BOOK BEFORE YOU LEAVE AND SECURE YOUR PLACE AT 2023 RATES

New Year's Eve Menu

Sunday 31st December

£60.00 per person, includes New Year's Eve Party DJ & dancing until 1.00am Arrival 7.00pm to dine at 7.30pm

> Tempura Vegetables Sweet Chilli Sauce

Seafood Platter Trio Smoked Salmon Pate on Focaccia Prawn Cocktail & Crab with Lime Mayonnaise

Trio of Melon with Parma ham

Roasted Sirloin of Beef Fondant Potatoes, Julianne Carrots, Fine beans Portabella Mushroom & Port Wine Jus (GF)

Pan Fried Plaice Fillet White Wine & Grape Sauce, Crushed New Potatoes & Ratatoulle

> Mushroom & Lentil Cannelloni Rich Tomato Sauce & Green Salad

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

Dark and White Chocolate Cheesecake

Eton Mess

Panna Cotta with Fresh Raspberry Coulis

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

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.



ROYAL ESPLANADE HOTEL

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 2023 rates

The ideal venue for

SPECIAL OCCASIONS | WEDDINGS WAKES | CORPORATE FUNCTIONS

Good food - Good times - Good company



ROYAL ESPLANADE HOTEL

HOTEL . BAR . BRASSERIE

16 THE ESPLANADE | RYDE | ISLE OF WIGHT | PO33 2ED

Telephone: 01983 562549
Email: info@royalesplanadehotel.co.uk
Website: www.royalesplanadehotel.co.uk

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 - we will help you find it!