



**ROYAL
ESPLANADE
HOTEL**

Christmas
2021

Calendar of Events

EVENT	DATE	PRICE per person
Turkey & Tinsel Breaks	Monday 15th Nov to Monday 13th Dec mid-week breaks	4 nights from Monday's from £199pp*
Festive Lunch or Dinner Mondays to Thursdays only	Monday 15th Nov to Monday 20th Dec	2 courses £15.95pp* 3 courses £19.95pp* Drinks Bundles available
Christmas Party Nights Glass of Prosecco on arrival plus 3 Course meal and disco Party with DJ Crabbie	Fridays 26th Nov, 3rd Dec, 10th Dec and 17th Dec. Saturdays 27th Nov, 4th Dec, 11th Dec, 18th Dec. Sundays 19th Dec and Monday 20th	£34.95pp* Drinks Bundles available
Christmas Break - 4 nights	Arrive Thursday 23 Dec Depart Mon 27th Dec	£325.00pp*
Twixmas Break - 3 nights	Arrive Mon 27th Dec Depart Thurs 30th Dec	£185.00pp*
New Year Break - 3 nights	Arrive Thursday 30th Dec Depart Sun 2nd Jan 2022	£225.00pp* Add Sunday Night stopover plus Breakfast for an Extra £50.00 pp
Christmas Day 4 course Lunch. From 1pm	Saturday 25th Dec	£59.50 per adult* £26.00 per child*
Boxing Day 3 course Lunch 12 noon until 3 pm	Sunday 26th Dec	£25.00 per adult* £15.00 per child*
New Year's Eve Party 4 course Dinner with DJ	Friday 31st Dec	£49.50pp* includes the party Drinks Bundles available
New Year's extended stay	Sunday 2nd January to Monday 3rd January Stopover	From £50.00 per person per Night including 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 15TH NOVEMBER
TO MONDAY 20TH DECEMBER

Lunch served at 12.00pm and 1.00pm | Dinner served from 6.00pm
2 Course £15.95 per person | 3 Courses £19.95 per person

• • • • •
Roast Tomato & Basil Soup

Garlic Croutons and Bembridge Bakery Breads (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)

Served 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

Dark and White

Chocolate baked Cheesecake

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 WEEKENDS FROM
FRIDAY 26TH NOVEMBER TO SUNDAY 19TH DECEMBER
PLUS MONDAY 20TH DECEMBER

With DJ Crabbie playing 80s classics and dance floor fillers

£34.95 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

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

White and Dark Chocolate Cheesecake (GF)

Raspberry Coulis

Lemon Tort (GF)

with Orange Christmas Spice Couli

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 £30 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, Twixmas and New Year breaks, SEE PAGES 8 and 9.



Christmas Day Lunch Menu

SATURDAY 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*

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
with Walnuts, Glazed Carrots, Roasted Parsnips and Broccoli*



Traditional Christmas Pudding
Brandy Cream Sauce

White and Dark Chocolate Cheesecake with Whipped Cream

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



Boxing Day Lunch Menu

SUNDAY 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

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

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 15th November to Monday 13th December Mid-week Breaks.
from £199 pp accommodated in a classic room.*

3 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 Thursday 23 December for 4 nights,
prices start from £325 pp accommodated in a classic room.*

Thursday 23 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.

Monday 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 2021 RATES

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

Christmas and New Year Breaks

TWIXMAS BREAK

Monday 27 December, depart Thursday 30th December, prices start from £185 per person accommodated in a classic room.*

Monday 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.

Tuesday 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.

Wednesday 29th December

A full English 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 Mixology Cocktail Evening in Harry's Bar at 8pm.

NEW YEAR BREAKS

commence on Thursday 30th December for 3 nights, prices start from £199 per person accommodated in a classic room.*

Thursday 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.

Friday 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.

Saturday 1st January 2022

Happy New Year! Enjoy a leisurely breakfast and then take on your first day of 2021... 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.

Sunday 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 stay longer? New Year's Extension offer: Additional Night Available to Monday 3rd January 2022, on a bed and breakfast basis.

BOOK BEFORE YOU LEAVE AND SECURE YOUR PLACE AT 2021 RATES

New Year's Eve Menu

Friday 31st December

£49.50 per person, includes New Year's Eve Party DJ & dancing until 1.00am
Arrival 7.00pm to dine at 7.30pm

.....

Glass of Prosecco upon arrival

.....

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

.....

Seafood Platters
Smoked Salmon Pate on Focaccia
or Prawn and Crab Cocktail with Marie Rose Sauce

.....

Roasted Sirloin
Dauphinoise Potatoes, Parma Ham Wrapped Asparagus,
Wild Mushroom & Port Wine Jus (GF)

.....

Portobello Mushroom
stuffed with Rice and Vegetables
topped with Vegan Cheese

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

.....

Trio of Mini Deserts

Dark and White Chocolate Cheesecake
or Eton Mess
or 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.

*Merry Christmas
and a
Very Happy New Year*

from us all at the

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 2021 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!