



# CHRISTMAS 2018

AT NOVOTEL STEVENAGE



**NOVOTEL**  
STEVENAGE



## CHRISTMAS AT NOVOTEL

The Stevenage Novotel has something for everyone this Christmas Time.

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

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



## EVENTS

- Private and Share a Party Nights
- Christmas Lunches
- Christmas Day Lunch
- NYE Black Tie Evening

## CHRISTMAS LUNCHES

Available from Friday 30<sup>th</sup> November - Saturday 22<sup>nd</sup> December

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

£32.00  
per person





## SHARE A PARTY NIGHT

Celebrate this festive season with vibrant atmosphere and delicious food.

Choose our Share a Party night and enjoy a festive 3 course meal and entertainment.

## PARTY NIGHTS 2018

### Lytton Suite

Friday 30<sup>th</sup> November

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

Saturdays 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> and 22<sup>nd</sup> December

£38.65

per person

### Lytton Suite

Thursday 13<sup>th</sup> December

£33.65

per person

Arrival 7pm for 7.30pm sit down

Carriages at 12.30



# PARTY NIGHTS MENU

## STARTERS

Home-made Winter Vegetable Soup  
with Lemon & Garlic Croutons <sup>(v)</sup>  
Served with Freshly Baked Bread Roll & Butter

Duck Pâté  
With Artisan Toast, Beetroot & Horseradish Chutney

Avocado and Roasted Baby Aubergine <sup>(v)</sup>  
Served with a Crème Fraiche & Red Pepper Coulis

## MAINS

Roast Turkey with Trimmings  
Served with Sage & Onion Stuffing, Mini Sausage wrapped in  
Bacon , Roasted Potatoes & Seasonal Vegetables

Braised Beef with Colcannon Mashed Potato  
Red Wine Gravy, Dumpling & Seasonal Vegetables

Red Onion & Baby Beetroot Tarte Tartin <sup>(v)</sup>  
Served with Roasted Potatoes & Seasonal Vegetables

## DESSERTS

Christmas Pudding with Brandy Sauce & Redcurrants

Salted Caramel Profiteroles with Hot Chocolate Sauce

Glazed Tropical Fruits with a Champagne Sabayon in a Brandy  
Snap Basket

Tea / Coffee and Mince Pies

<sup>(v)</sup> Vegetarian

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, 3 course meal  
(why choose when you can have all three meats) and mince pies.

£55.50  
per person

Lunch served from 12.30pm, last sitting 2.15pm

# CHRISTMAS DAY LUNCHEON MENU

## STARTERS

Winter Vegetable Soup with Lemon & Garlic Croutons (v)  
Served with Freshly Baked Bread Roll & Butter

Ham Hock Terrine with Pear & Fennel Chutney

Open filled Lasagne with Mediterranean Vegetables  
and a Tomato Sauce

## MAINS

Trio of Meats with all the Trimmings, Turkey, Gammon and Beef  
Served with Sage & Onion Stuffing, Mini Sausage wrapped in  
Bacon

Sea Bass with Truffle Mashed Potato & Salsa Verdi

Roasted Butternut Squash (v)  
Filled with Feta Cheese & Beetroot finished  
with a Herb Vinaigrette

*Additional Selection of Potatoes and  
Seasonal Vegetables on the Carvery*

## DESSERTS

Christmas Pudding with Brandy Sauce

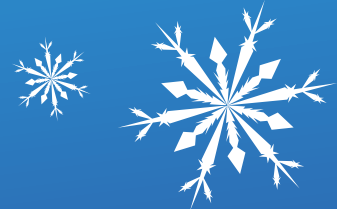
Traditional Sherry Trifle

Chocolate Nutty Torte with Pouring Cream

Fresh Fruit Salad in Mulled Wine Stock

Tea / Coffee and Mince Pies

Children's Menu  
available on request





# NEW YEAR'S EVE

Monday 31<sup>st</sup> December 2018

Black Tie in the Lytton Suite  
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

Classic Leek & Potato Soup (1)  
With a Parmesan & Herb Crouton and Truffle Oil

Baked Camembert with Fig Chutney & Toasted Artisan Bread

Salmon Mousse with Caper Berries, Fried Cucumber Baton  
And a Red Pepper Coulis

## MAINS

Turkey Escallop Cordon Bleu  
(Breaded Parcel of Turkey filled with Smoked Cheese & Ham)  
With a Creamy Sauce, Roasted Potatoes & Seasonal Vegetables

Duo of Lamb with Redcurrant & Port Jus  
Lamb Cutlets & Braised Neck of Lamb (served pink)  
With Fondant Potato, Roasted Carrot and Romanesco  
Cauliflower

Portobello Mushroom on a Pastry Dish filled with Caramelised (1)  
Shallots, topped with Asparagus and Hollandaise Sauce  
Served with Roasted Potatoes & Seasonal Vegetables

## DESSERTS

Italian Chocolate Fondant  
With a Quenelle of Chantilly Cream

Guava and Strawberry Torte

Honeycomb Cheesecake  
With Caramel Sauce

## CHEESEBOARD

Selection of English & Continental Cheese per table





# 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 Modelo Especial

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



## 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)



  
**NOVOTEL**  
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