

## Festive Accommodation

Why not treat yourself to a night or two away with us? You might be visiting family or friends over the festive season, you might fancy a festive mini-holiday or you might want to save yourself the drive home after dinner. Or maybe you have friends visiting over Christmas or New Year who need somewhere convenient to stay. With just 40 bedrooms, our guests are always a name not a number. Each room has a different shape, a different style while furnishings are sleek and uncluttered, bathrooms crisp and modern.

Although a big and flamboyant building, in a sprawling Arts & Crafts style, the atmosphere is warm, friendly and relaxed. The bustle of Newcastle, however, is only minutes away.

Prices are per person when sharing a small double room.

**Interludes** - 20th December – 10th January (excluding 24th, 25th, 26th, 31st December):  
£77.50 per night, including breakfast

**Christmas Day Celebration:**  
£181, including breakfast and Christmas Day lunch

**Christmas Two-Night Package** (24th – 26th December):  
£258, including breakfast each day and Christmas Day lunch

**New Year's Eve:**  
£171, including breakfast and dinner in the Great Hall

Supplements are available for larger rooms, suites and single occupancy.

## Christmas Gifts

Need a present for someone who loves good food and good wine or who deserves a surprise night away? Jesmond Dene House gift vouchers can be personalised to be used in exchange for dining (including afternoon tea), accommodation or for any of our special events, including our annual Food & Wine Festival.

## To book or for further information

Please telephone 0191 212 3000 or email [info@jesmonddenehouse.co.uk](mailto:info@jesmonddenehouse.co.uk).

For all private functions, plus dining and accommodation on Christmas Eve, Christmas Day, Boxing Day and New Year's Eve, we ask for a non-refundable deposit. Full payment needs to be made before the event.

If you have any special dietary requirements, please let us know. Children are welcome; please telephone for meal prices.

A discretionary 10% service charge will be added to all food and beverage. Programme details correct at time of going to print but may be subject to change.



Jesmond Dene House Ltd.  
Jesmond Dene Road, Newcastle-upon-Tyne, NE2 2EY  
United Kingdom.

Tel: +44 (0)191 212 3000 Fax: +44 (0)191 212 3001  
Email: [info@jesmonddenehouse.co.uk](mailto:info@jesmonddenehouse.co.uk)

[www.jesmonddenehouse.co.uk](http://www.jesmonddenehouse.co.uk)



## Festive Season 2009



JESMOND DENE HOUSE

Hotel & Restaurant

## Celebrate!

At Jesmond Dene House, we have all the ingredients you need to make Christmas Christmassy and New Year go with a bang: mouth-watering menus, chilled Champagne, roaring fires, snug sofas, colourful decorations, mince pies, Christmas crackers, terrible jokes ... plus a few surprises.

And if you're thinking about entertaining...

We have the Great Hall for corporate entertaining and big parties.

We have private dining rooms for smaller celebrations with family, friends or colleagues.

## Restaurant Dining in December

Enjoy a seasonally-inspired menu in the Restaurant and relax into the festive mood. Bring friends or business colleagues or pop in with the family for a break from Christmas shopping. Don't forget our fantastic value Christmas Market Menu.

**Three-course lunch:** Monday – Saturday, £25  
Sunday, £26

**Christmas Market Menu dinner** (three courses): Monday – Friday, £25  
or  
**A la carte dinner**



## Christmas Day Lunch

Why work when we've got it all sorted for you? Celebrate in style and enjoy a truly relaxing day with family and friends.

Kick off with Champagne and canapés, followed by a four-course lunch - traditional favourites with a dash of luxury - and rounded off with mince pies and Christmas crackers. If everyone behaves, there could be a special visitor with a long white beard and a sack of surprises ...

Choose either the Restaurant or Great Hall - the latter is ideal for larger parties and families. Tables can be booked between noon and 2.30pm.

### Menu

Carpaccio of Scallops, Hot Smoked Salmon Salad and Sevruga Caviar  
"Pâte en Croute" of Gammon, Foie Gras and Truffle - Piccalilli and Crisp Salad  
Root Vegetable Soup, Green Apple and Truffle

Roasted Lobster, Winter Vegetables, Potato Gnocchi and Lobster Béarnaise  
Casserole of Winter Vegetables, Beets, Swiss Chard

Kelly Bronze Turkey, Christmas Stuffing, Black Trumpet Mushrooms and Brussels Sprouts  
Roasted and Braised Kielder Venison - Cranberry Compote and Celeriac Purée  
Truffle Risotto, Jerusalem Artichokes and Ticklemore Cheese

Christmas Pudding with Brandy Sauce  
English Farmhouse Cheeses  
Dark Chocolate Log, Candied Chestnuts and Mulled Wine

Coffee, Mince Pies and Christmas Crackers

£95 including glass of Champagne and canapés

## Christmas Day Dinner

**A la carte in the Restaurant**

## Boxing Day Lunch

After the excitement of yesterday, take today nice and easy. Join us for a glass of Champagne followed by a relaxing three-course lunch in the Restaurant with plenty of festive trimmings. Then linger over coffee, mince pies and a crackling log fire. No hurry to go anywhere. Tables can be booked between noon and 2.30pm.

### Menu

Terrine of Northumbrian Game with Truffles  
Battered Langoustines, Crisp Salad Leaves and Almond Cream  
Jerusalem Artichoke Soup with Roasted Chestnuts and Truffle Chantilly

Roast Aberdeen Angus Sirloin, Buttered Savoy Cabbage and Girolle Mushrooms  
Supreme of Halibut, Winter Vegetable Cocotte and Black Truffle  
Butternut Squash Tortellini, Girolles, Watercress and Colston Bassett Stilton

Warm Dark Chocolate Tart with Tangerine Sorbet  
Crème Brûlée of Chainbridge Honey with Roasted Pineapple and Shortbread  
British and French Farmhouse Cheeses

Coffee, Mince Pies and Christmas Crackers

£59 including glass of Champagne and canapés

## Boxing Day Dinner

**A la carte in the Restaurant**



## Corporate and Business Entertaining

If you're looking for somewhere different, relaxing, away-from-the-crowd but close to the city, the hotel's Great Hall ticks all the boxes. This double-height, wood-panelled room with its vast fireplace, rich silks, minstrels' gallery and huge Gothic windows is an impressive space yet is warm and welcoming. With a separate, stone-arched entrance - away from hotel and restaurant guests - plus private bar and reception lounge, it's an ideal venue for entertaining business clients and colleagues.

The room can seat up to 100 guests at separate tables (up to 150 for drinks receptions) or can be arranged with one central table for 20 to 40 people. Christmas trees, garlands of greenery and colourful decorations add to the spectacular setting. Music, magicians and entertainers can also be arranged.

### Festive Lunch Menu

Root Vegetable Soup with Granny Smiths  
and Chestnuts  
or  
Northumbrian Game Terrine

Roasted Breast of Turkey, Christmas Stuffing, Bacon,  
Chipolatas and Brussels Sprouts

or  
Seared Sea Bass, Leeks, Potatoes,  
Purple Sprouting Broccoli and Butter Sauce

Christmas Pudding and Brandy Sauce  
or  
Dark Chocolate Log, Candied Chestnuts  
and Mulled Wine

Coffee, Mince Pies and Christmas Crackers

£25 per person

### Festive Dinner Menu

Goosnargh Duck and Foie Gras Terrine  
or  
Jerusalem Artichoke Soup with Roasted Chestnuts  
and Truffle Chantilly

Fillet of Cod, Braised Leeks, Potato Purée  
and Champagne Butter Sauce

or  
Kelly Bronze Turkey, Christmas Stuffing,  
Black Trumpet Mushrooms and Brussels Sprouts

Christmas Pudding and Brandy Sauce  
or  
Dark Chocolate Log, Candied Chestnuts  
and Mulled Wine

Coffee, Mince Pies and Christmas Crackers

£32.50 per person, including Festive cocktail

All guests in the party to choose the same dish at each course (vegetarian options available).  
If you would prefer a tailor-made set menu, please telephone to discuss options and prices.

## Private Dining and Celebrations

The festive season is the perfect time to gather family, friends or colleagues for a celebratory meal. We have three private dining rooms - seating between six and 30 guests - where you can be guaranteed peace, seclusion and a dedicated team of waiters.

The rooms either overlook the hotel garden or the trees of Jesmond Dene. The menu choice - full à la carte, short choice, set menu - depends on the number of people in the party. Please telephone for further information.



## New Year's Eve

How do you like to do New Year? With a celebratory meal amidst a friendly, good-time buzz? Or do you prefer music while you dine and then some action on the dance floor? Well, we've got both. Enjoy our special four-course meal at a leisurely pace in the Restaurant or choose the Great Hall for some added spice from a jazz band. Both evenings start with a Champagne reception. Tables can be booked between 7.00pm and 9.30pm.

### Menu

Carpaccio of Wild Sea Bass, Clementine and Coriander Salad, Sevruga Caviar  
Terrine of Northumbrian Game with Truffles  
Winter Vegetable Salad with Shaved Périgord Truffles

Braised Turbot, Fine Potato Purée and Girolle Mushrooms  
Crispy Soft Egg, Parsnip Cream and Black Truffle Coulis

Fillet of Aberdeen Angus, Roasted Beetroot, Pommes Maxim and Sauce Périgoux  
Roasted Grey Partridge, Foie Gras Toast, Savoy Cabbage and Black Trumpet Mushrooms  
Hand-made Pappardelle, Jerusalem Artichokes, Wild Mushrooms and Young Spinach

Warm Chocolate Cream, Ginger and Rum Sponge, Praline Ice Cream  
English Farmhouse Cheeses  
"Sable Breton" with Blood Oranges and Star Anise Ice Cream

Coffee and Petits Fours

**Restaurant:** £75 including glass of Champagne and canapés on arrival  
**Great Hall:** £85 including glass of Champagne and canapés on arrival plus jazz band

**New Year's Day Lunch**  
**Three-course lunch in the Restaurant: £25**

**New Year's Day Dinner**  
**A la carte in the Restaurant**

