



CELEBRATE THE

Festive Season



WITH

The Royal Hotel Scarborough

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Our 2024 Festive Programme



RAISE A GLASS AND DON'T LIFT A FINGER

CELEBRATE THE FESTIVE SEASON WITH US

It's the most wonderful time of the year, so spend it with the perfect host: The Royal Hotel Scarborough. With our exclusive hospitality packages, fine dining and quality entertainment, you are sure to please everyone. Our dedicated Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax.

CHRISTMAS CELEBRATIONS

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FOR MORE INFORMATION

Contact the Christmas Team on
+44 (0)1723 361774
E: conf738@britanniahotels.com

Office Hours:
Monday to Friday 09.00 until 16.00

TERMS AND CONDITIONS

- Pre-booking is required for all events included in this brochure. A £20.00, £10.00 or £5.00 deposit is required (dependent on event) to secure your booking.
- Final balance and menu choices (where applicable) are due 4 weeks prior to the event.
- All monies paid are non-refundable and non-transferable.
- We reserve the right to cancel any event and an alternative or refund will be offered.
- Only one payment from each party, individual payments will not be accepted.

TERMS AND CONDITIONS

- All prices include VAT at the current rate.
- Dietary requirements – If you have any special dietary needs, please let us know in advance of your booking. Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event. When looking at our menus throughout the brochure, V = Vegetarian, VE = Vegan. Allergens, G=Gluten, CR=Crustaceans, E=Eggs, F=Fish, P=Peanuts, S=Soya, M=Milk, N=Nuts, C=Celery, MU=Mustard, SE=Sesame, SU=Sulphites, L=Lupin, MO=Molluscs.
- Timings – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.
- All prices are correct at the time of going to print
- All images are representative.
- The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.





Festive Lunches

To celebrate the Christmas season in style, why not join us for a delicious festive carvery lunch. Join us for a delightful three-course festive themed menu, experience the warmest of welcomes from our staff and enjoy the festivities with friends, family or work colleagues!

Available: From 1st - 30th December (Excluding Santa Sunday Lunch dates, Christmas Day and Boxing Day).

Lunch: Served 12.00 - 14.00

Prices:

£16.00 Per Adult

£10.00 Per Child (3-12 years)

Children 2 years and under eat **FREE**

TO START

HONEY ROASTED PARSNIP SOUP (V, VE, G, M, E)

Served with a baked bread roll

HAM HOCK TERRINE (G, E, M)

Served with charred ciabatta and onion compote

MAINS

ROAST BREAST OF TURKEY (G, E, M)

Served with sage & onion stuffing, pigs in blankets, Seasonal Vegetables and cranberry sauce

SWEET POTATO (V, VE, M)

With lentil dahl and a lightly spiced tomato sauce

DESSERT

CHRISTMAS PUDDING (V, SU, G, M, E)

Served with a brandy sauce

WHITE CHOCOLATE PANACOTTA (V, G, M, E)

Served with Vanilla Tuile Biscuit

TO FINISH

FRESHLY BREWED TEA OR COFFEE

With mini mince pies (V, G, M, E, SU)

FOR LARGE PARTIES

Alternative timings can be arranged.

Please call 01723 361774 for more details and availability.

Pre-booking and £5.00pp non-refundable deposit required for this event.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.





Christmas Party Nights

Celebrate the festive season in style with friends and colleagues at our Christmas Party Nights. Gather in the bar for pre-dinner drinks at 7pm, before sitting down for fabulous food at 7.30pm, followed by entertainment until midnight.

Prices: £34.00 per person
We are now offering a 10% discount to all Blue Light Card Holders

Please Note:

You must be 18 or over to attend one of these party nights.



NOUGHTIES NIGHT

with The Living Young
Saturday, 7th December

Enjoy our festive 3 course menu then show your moves on the dance floor with the energetic and exciting cover band The Living Young, who will be playing a wide range of popular covers from the 00's, followed by a disco with our resident DJ!

SILENT NIGHT DISCO

Featuring Rewind Disco
Saturday, 14th December

Silent Disco - Christmas STYLE!

Hosted by 2 DJ's in a 'Spin Off' you'll enjoy a fun filled Christmas themed party, with great music and delicious food, with our all you can eat American style buffet.

CHRISTMAS PJ PARTY

with The Living Young
Saturday 21st December

What better way to celebrate Christmas than to do it in the comfort of your own festive PJ's!

There'll be scrumptious comfort food, with our all you can eat American style buffet. You can then dance like no-ones watching with an evening of amazing live music, with local band The Living Young, followed by a disco with our resident DJ

Early Booking Offer

ORGANISER GOES FREE!
For parties of 20 or more guests.
Offer available until 31st August!
Terms and Conditions apply.
Valid on all new 2024 Christmas party night bookings

Party Night accommodation available at **£47.00** per person based on 2 people sharing a standard double or twin room with full English breakfast. £15.00 supplement applies for sole occupancy. Subject to availability.

Please call 01723 361774 to book directly with us.



Party Night Menu

3 COURSE MENU

TO START

HONEY ROASTED ROOT VEGETABLE SOUP (V, VE, G, M)

Served with a freshly baked bread roll

POACHED SALMON, CHIVE AND LEMON FISHCAKE (F, G, E, M)

With herb mayonnaise, pickled spring onion and cucumber

MAINS

BREAST OF CHICKEN (G, M, E)

Stuffed with cream cheese and chive, wrapped in bacon, with a tomato and Mascarpone sauce

TRADITIONAL NUT ROAST (V, VE, G, E, M)

Served with confit potato and onion gravy

All served with garlic and rosemary roast potatoes, and seasonal vegetables.

DESSERT

CHRISTMAS PUDDING (V, SU, G, M, E)

Served with a brandy sauce

STRAWBERRY CHEESECAKE (V, G, E, M)

Served with mixed berry compote and Chantilly cream.

TO FINISH

FRESHLY BREWED TEA OR COFFEE

With mini mince pies (V, G, M, E, SU)

AMERICAN STYLE BUFFET

MAINS

BUFFALO CHICKEN WINGS (G, M)

CORN DOGS (G, M, E)

SMOKED BRAISED BRISKET (M, SU)

TRUFFLED MAC 'N CHEESE (V, G, M, E, MU)

SMOKY PORK AND BOSTON BEAN STEW (G, M, E, SU)

CAJUN CHICKEN BURGER (G, M, E)

SIDES

CREAMED CORN (V, M, E)

SOUTHERN FRIED WEDGES (V, VE)

SELECTION OF PICKLES AND AMERICAN SAUCES (V, M, E)

DESSERTS

NEW YORK CHEESECAKE (V, VE, G, M, E)

SWEET AND SALTY POPCORN (V, VE, G)

WARM CHOCOLATE BROWNIE (V, G, M, E)





Private Party Nights

Celebrate exclusively from 20 up to 200 guests.

Whether it's with friends, family or colleagues you can party in style with us.

Private room, red carpet arrival, 3 course dinner or buffet and disco.

Available throughout November, December & January. Please call for dates and prices.



Early Booking Drinks Offer

JINGLE BELL

2 bottles of House White Wine & 2 Bottles of House Red Wine

£50.00

CHRISTMAS CRACKER

2 bottles of House White Wine, 2 Bottles of House Red Wine & 2 bottles of House Rose Wine

£75.00

SPARKLING CHRISTMAS

3 bottles of House White Wine, 3 Bottles of House Red Wine, 3 bottles of House Rose Wine & 2 bottles of Prosecco

£150.00

BUCKET BONANZA

Corona, Desperado, Budweiser, Peroni or a Mixture

Bucket of 5 **£17.00**

Drinks packages are subject to availability and must be booked at least 7 days before event. Full payment required upon booking.

The management reserves the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.



Santa Sunday Lunch

Treat your children to a traditional festive Sunday lunch with a magical visit from Santa.

Arrival from 12pm, for a visit with Santa, who will have a special gift for each child. Lunch is then served from 12.30pm, followed by an afternoon of entertainment with Magic Ray.

Available:

Sunday 8th, 15th & 22nd December

Prices:

£16.00 Per Adult

£10.00 Per Child (3-12 years)

Children 2 years and under eat **FREE**



ADULTS CARVERY MENU

STARTER

HONEY ROASTED PARSNIP SOUP (V, VE, G, M, E)

Served with a baked bread roll

MAINS

ROAST TURKEY or GAMMON (G, SU, M)

Served with sage & onion stuffing, pigs in blankets, roast potatoes, roast vegetables and either cranberry sauce or apple sauce

SWEET POTATO (V, VE, M)

With lentil dahl and a lightly spiced tomato sauce

DESSERT

CHRISTMAS PUDDING (V, SU, G, M, E)

Served with a brandy sauce

DESSERTS CONTINUED...

A SELECTION OF FESTIVE COLD DESSERTS, FRUITS AND CREAM (V, G, E, M)

CHILDREN'S MENU

- Homemade Pizza (G, M)
- Mini Hotdogs (G, M, E)
- Mini Sliders (G, M, E)
- Carrot & Cucumber Sticks & Dips (V)
- Fresh Fruit Selection (V, VE)
- Jelly and Ice Cream (M, E)



Pre-booking and £5.00pp non-refundable deposit required for this event.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



Festive Afternoon tea

Relax in our Lounge with a festively themed Afternoon Tea and enjoy the wonderment of Christmas.

Served daily 12pm - 4pm

throughout December (excluding Christmas Day and Boxing Day).

£16.95 per person

or

£20.95 per person

with a glass of Prosecco

MENU

Selection of Finger Sandwiches:
Turkey & Stuffing

with Cranberry Mayonnaise (**G, M**)

Smoked Salmon & Cream Cheese (**F, G, M**)

Brie & Cranberry with Crispy Rocket (**V, G, E**)

Spinach, Brie and Onion Chutney Parcels
(**V, G, E**)

Pigs in Blankets encased in puff pastry with a
cranberry compote (**G, E, M**)

Homemade Fruit Scone
with Jam and Clotted Cream (**V, G, E, M**)

Mini Mince Pies (**V, G, SU, E, M**)

Chocolate Yule Log (**V, G, E, SU, M**)

Mini Christmas Puddings (**V, G, E, SU, M**)

Eggnog Mousse (**M, E, SU**)

Freshly Brewed Tea or Coffee

Festive Tea Dance

Join us for a trip down memory lane and enjoy our Festive Tea Dance with music and Afternoon Tea served at 12.30pm.

**Tuesday 17th
December**

Only **£20.00** per person

Pre-booking and £5.00pp non-refundable deposit required for this event.
For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.





Christmas Day Lunch

Join us for a scrumptious 3 course Christmas Lunch with all the trimmings. As the excitement settles and the serenity sets in, it's time to sit back, relax and create more memories with your loved ones!

Wednesday 25th December

Prices: Includes a glass of wine with the meal for the adults and a soft drink for the children

£55.00 Per Adult

£25.00 Per Child (4-12 years)

Children 3 years and under eat

FREE

Lunch Served: From 12 noon

MENU TO START

HONEY ROASTED PARSNIP SOUP
(V, VE, G, M)

Served with a baked roll and nutmeg croutons

SMOKED MACKEREL PATE (F, M, G, E)

Served on toasted brioche with pickled cucumber relish.

TWICE BAKED CHEDDAR SOUFFLE
(SU, M, E, G)

Served with red onion marmalade and creamed spinach

MAINS

TRADITIONAL TURKEY DINNER (G, M, E)

Served with sage & onion stuffing, pigs in blankets, and cranberry sauce

BAKED OPEN CAP MUSHROOM
(V, VE, M)

Served with chestnut, sage and cranberry stuffing and wilted spinach

MAINS CONTINUED

PAN ROASTED SALMON (F, M)

With minted crushed peas, lemon and herb cream

All served with garlic and rosemary roast potatoes, and seasonal vegetables

DESSERT

TRADITIONAL CHRISTMAS PUDDING

(V, SU, G, M, E)

Served with Brandy Sauce

THE ROYALS TRIO OF CHOCOLATE POT

(V, G, M, E)

LEMON AND BLUBERRY POSSET

(M, G, E)

Served with Shortbread and Fresh Cream

TO FINISH

FRESHLY BREWED TEA OR COFFEE

Served with mini mince pies (G, M, E, SU)

Pre-booking and £20.00pp non-refundable deposit required for this event.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.





Boxing Day Lunch

The wrapping paper has been cleared; the dishes have been washed. It's time to relish in some peace and quiet (at least after a spot of shopping in the sales) and enjoy a leisurely carvery lunch.

Thursday 26th December

Prices:

£16.00 Per Adult

£10.00 Per Child (4-12 years)

Children 3 years and under eat

FREE

Lunch Served: From 12 noon

CARVERY MENU

TO START

CARROT AND CUMIN SOUP (V, VE, G, M)

Served with a bread roll

A SELECTION OF COLD MEATS, SAVOURY ITEMS, SALADS, DRESSINGS AND PICKLES (G, M, E)

MAINS

HONEY ROAST GAMMON

CHICKEN COQ AU VIN (G, M, E, SU)

Served with sage and onion stuffing

BEEF STROGANOFF (G, M, E)

With braised peppers and basmati rice

SPINACH AND RICOTTA CANELONNI (G, M, E)

Served with Three Cheese Garlic Bread

MAINS CONTINUED

All served with bubble and Squeak, garlic and rosemary potatoes, and roasted winter root vegetables

DESSERT

TOFFEE APPLE CRUMBLE (V, G, M, E)

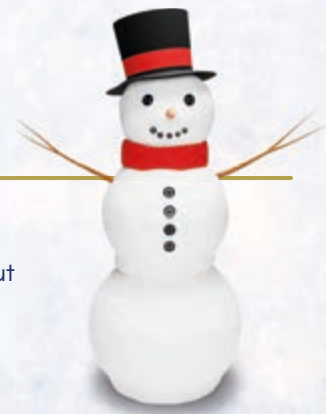
Served with Crème Anglaise

SELECTION OF FESTIVE COLD DESSERTS, FRUITS AND POURING CREAM (G, E, M)

TO FINISH

FRESHLY BREWED TEA OR COFFEE

With Mini Mince Pies (G, M, E, SU)



Pre-booking and £5.00 non-refundable deposit required for this event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

New Year's Eve Celebrations

Kick start the New Year celebrations with a glass of Sparkling Wine, canapes and a very warm welcome, then sit down to a magnificent 4 course dinner. After dinner the fun really starts with our fabulous disco and New Year countdown. It is the perfect way to welcome 2025.

Tuesday 31st December

Price Option 1: **£60.00** per adult
Includes arrival drink, dinner and entertainment

Price Option 2: **£140.00** per adult
Includes arrival drink, dinner, entertainment, overnight accommodation and full English breakfast the following morning.
Based on 2 people sharing, £30.00 supplement applies for sole occupancy.

Bar Opens: 19.00

Sit Down: 19.30

Carriages: 01.00

Dress Code: Smart

Age Entry: Strictly over 18's only



MENU

TO START

CREAM OF PARSNIP & CELERY SOUP
(V, VE, G, M)

Finished with truffle oil and served with a crusty bread roll

DOUBLE BAKED CHEESE SOUFFLE
(V, M, E)

With Blue Cheese and Spinach Sauce

HAM HOCK TERRINE (G, M, E)

With Baked Brioche and Pickled Vegetables

PALETTE CLEANSER

STRAWBERRY AND CHAMPAGNE
LEMONADE (SU)

MAINS

BRAISED BLADE OF YORKSHIRE BEEF (G, M, SU)

Served with Horseradish Mash, Herb Dumpling and Red Wine Gravy

MAINS CONTINUED

PAN SEARED SALMON (F, M, SU)

With Red Lentil Dahl, Pakchoi and Tomato and Coriander Cream Sauce

MUSHROOM AND CHESTNUT STROGANOFF
(V, VE, G, M)

With Sauteed Peppers, Braised Rice and toasted Garlic Ciabatta

All served with garlic and rosemary potatoes and roasted seasonal vegetables

DESSERT

WINTER FRUIT CRUMBLE (G, M, E)
With Creme Anglaise

CHEESE BOARD (G, M, SU)

Yorkshire cheeses, grapes, crackers and chutney

WHITE CHOCOLATE PANACOTTA (V, G, M, E)

Served with Vanilla Tuile Biscuit

TO FINISH

FRESHLY BREWED TEA OR COFFEE

Pre-booking and £20.00pp non-refundable deposit required for this event.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

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