



CHRISTMAS IN THE HEART OF THE CITY
GAINFORD
GROUP



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BREAKFAST IN SANTA'S WORKSHOP

SANTA AND HIS ELVES HAVE ARRIVED AT THE
VERMONT HOTEL WAITING FOR A VISIT FROM
YOUR LITTLE ONES.

Join us for breakfast, followed by Elf Training with a lesson
on the North Pole, plus a visit from Santa himself. All
children on the nice list will receive a gift from Santa.

DATES:

SUNDAY 13TH DECEMBER
SUNDAY 20TH DECEMBER
MONDAY 21ST DECEMBER
TUESDAY 22ND DECEMBER
WEDNESDAY 23RD DECEMBER
THURSDAY 24TH DECEMBER

BREAKFAST SERVED AT 9.30AM
ELVES WORKSHOP AND SANTA VISITING TIMES 10.45AM -
12.30PM

PRICE:

£14.95 PER PERSON
MAXIMUM TABLE SIZE 6 PEOPLE.

TO BOOK:

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.



FAMILY AFTERNOON TEA WITH SANTA

RELAX AND ENJOY FAMILY FESTIVE AFTERNOON TEA IN OUR GOLD ROOM, WITH A SURPRISE VISIT FROM SANTA FOR THE LITTLE ONES.

All children on the nice list will receive a gift from Santa.

DATE:

SATURDAY 12TH DECEMBER

EVENT COMMENCES AT 12PM

PRICE:

£22.95 PER ADULT

£14.95 PER CHILD U10

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches accompanied with freshly baked scones, preserves and clotted cream along with a selection of festive cakes and chocolate delights. Served with a choice of freshly brewed tea or coffee.

CHILDREN'S FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches, served with a variety of festive cakes and chocolate delights.

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance

SANTA SUNDAY LUNCHES

SANTA HAS ARRIVED AT THE VERMONT HOTEL AND IS WAITING FOR A VISIT FROM YOUR LITTLE ONES.

Join us in The Maven restaurant for a traditional family Sunday lunch. After lunch, your little ones can join Santa in his Grotto. All children on the nice list will receive a gift from Santa.



DATES:

SUNDAY 6TH DECEMBER
SUNDAY 13TH DECEMBER
SUNDAY 20TH DECEMBER

LUNCH SERVED 12.30PM – 5PM
SANTA VISITING TIMES 2PM – 4.30PM

PRICE:

£22.95 PER ADULT
£14.95 PER CHILD U10

TO BOOK:

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

CHILDS STARTERS

- TOMATO SOUP (V, GF)
- FRESH VEGETABLE STICKS
Hummus (V, GF)
- MINI GARLIC DOUGH BALLS
Salad (V)

CHILDS MAIN

- DEEP FRIED CHICKEN STRIPS
Baked Beans, Skinny Fries
- SAUSAGE & MASH
Baby Carrots, Gravy
- MINI FISH & CHIPS
Garden Peas
- CHICKEN BREAST
Creamed Mash, Roast Potatoes,
Yorkshire Pudding, Winter
Vegetables
- TOMATO AND ROAST
VEGETABLE SPAGHETTI
Garlic Bread (V)

CHILDS DESSERTS

- ICE CREAM SUNDAE
Toffee Sauce, Fresh Fruit (GF)
- CHOCOLATE CAKE
Vanilla Custard
- FRUIT SALAD
Raspberry Sorbet (GF)

ADULTS STARTERS

- ROAST PARSNIP SOUP
Truffle Oil (VE, GF)
- THAI RARE BEEF SALAD
Rice Noodles, Hot &
Sour Dressing (GF)
- CRAB, SPRING ONION &
CHEDDAR TART
Dressed Leaves
- GOATS CHEESE & ROAST
BEETROOT SALAD
Walnut Pesto (V, GF, N)

ADULTS MAIN

- ROAST TURKEY BREAST
CRISPY BELLY PORK
SLOW COOKED FEATHERBLADE
OF BEEF
- APRICOT & CHESTNUT ROAST
(VE, N, GF ON REQUEST)
All Served with Creamed Mash,
Roast Potatoes, Yorkshire Pudding,
Winter Vegetables
- CATALAN SEAFOOD STEW
Prawns, Mussels, Squid, Saffron
Potatoes, Tomato Sauce (GF)
- BEER BATTERED HADDOCK
Thick Cut Chips, Minted Peas, Dill
Pickles, Tartare Sauce
- HALLOUMI & CASHEW NUT CURRY
Sticky Lime Rice, Fresh Herbs
(V, GF, N)

ADULTS DESSERTS

- DARK CHOCOLATE BROWNIE
Salted Caramel Ice Cream (GF, V)
- HONEY & PISTACHIO CRÈME
BRÛLÉE
Spiced Ginger Shortbread (V)
- STICKY TOFFEE PUDDING
Caramel Sauce,
Vanilla Ice Cream (V)
- SELECTION OF ICE CREAM
& SORBETS
Fresh Fruit Compote (GF) (V)
- EUROPEAN CHEESE BOARD
SELECTION
Crackers, Grapes, Chutney (V)



MURDER MYSTERY

MISTLETOE AND MURDER. IT'S CHRISTMAS TIME AT SONNY'S
SPEAKEASY AND THERE'S BEEN A MURDER UNDER THE MISTLETOE!
BUT CAN ISABELLE MUMFORD SOLVE THE CASE IN TIME FOR THE PRESENTS
TO BE UNWRAPPED?

You are invited to dine with a delicious 3-course meal
and become detectives for the evening.

DATES:
SATURDAY 12TH DECEMBER
SUNDAY 13TH DECEMBER
FRIDAY 18TH DECEMBER

ARRIVAL FROM 6.30PM
MEAL SERVED AT 7PM

PRICE:
£35.00 PER PERSON

TO BOOK:
T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO
SECURE BOOKING. FULL PREPAYMENT AND
PRE-ORDER FOR FOOD WILL BE REQUIRED
6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil (VE, GF)

HAM HOCK TERRINE
Roast Shallot Puree, Pickled Vegetables (GF)

MAIN COURSE

ROAST CHICKEN BREAST
Parsnip & Sage Puree, Sausage Meat Stuffing,
Winter Vegetables

ROAST SALMON FILLET
Puttenesca Sauce, Creamed Mash, Basil Oil (GF)

APRICOT & CHESTNUT ROAST
Parsnip & Sage Puree, Winter Vegetables (VE, N)

DESSERTS

DARK CHOCOLATE BROWNIE
Salted Caramel Ice Cream (GF, V)

BAKED LEMON TART
Italian Meringue, Fruit Coulis (V)

WINTER BERRY ETON MESS
Toasted Hazelnuts (V, GF, N)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



FESTIVE AFTERNOON TEA WITH LIVE SINGER

LOOKING FOR THE PERFECT AFTERNOON TO GET YOU IN THE
FESTIVE SPIRIT?

Join us in The Maven restaurant and enjoy festive afternoon tea with family and friends
with its stunning views of the Newcastle & Gateshead Quayside followed by a
performance from our live singer.

EVENT DATES:

TUESDAY 22ND DECEMBER
WEDNESDAY 23RD DECEMBER

AFTERNOON TEA SERVED AT 2PM
SINGER 4PM

EVENT PRICE:

£22.95 PER ADULT

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND
PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches
accompanied with freshly baked scones, preserves
and clotted cream along with a selection of festive
cakes and chocolate delights. Served with a choice
of freshly brewed tea or coffee.

CHILDREN'S FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches,
served with a variety of festive cakes and
chocolate delights.

VEGAN & GENTLEMAN'S AFTERNOON TEA IS ALSO AVAILABLE.

FESTIVE LUNCH & DINNER

INDULGE THIS CHRISTMAS WITH FAMILY, FRIENDS AND COLLEAGUES
AND JOIN US FOR FINE DINING IN THE MAVEN RESTAURANT.

Enjoy Dinner With Live Singer
On Friday 11th, Saturday 12th or Friday 18th December*

DATES:

AVAILABLE FROM 1ST DECEMBER UNTIL 24TH DECEMBER,
EXCLUDING SUNDAY'S LUNCH
LUNCH SERVED FROM 12.30PM – 4PM
DINNER SERVED FROM 6PM – 9.30PM

PRICE:

2-COURSE LUNCH £16.95
3-COURSE LUNCH £19.95
2-COURSE DINNER £19.95 / £23.95 *
3-COURSE DINNER £24.95 / £28.95 *

TO BOOK:

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE
BOOKING. PRE-ORDER REQUIRED FOR TABLES OF 10 OR
MORE PEOPLE.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil (VE, GF)

THAI RARE BEEF SALAD
Rice Noodles, Hot & Sour Dressing
(GF)

**CRAB, SPRING ONION &
CHEDDAR TART**
Dressed Leaves

**GOATS CHEESE & ROAST
BEETROOT SALAD**
Walnut Pesto (V, GF, N)

**CHICKEN & WILD MUSHROOM
TERRINE**
Truffle Hollandaise (GF)

**HONEY & CHILLI GLAZED
TIGER PRAWNS**
Asian salad

MAIN COURSE

ROAST TURKEY BREAST
Parsnip & Sage Puree, Sausage Meat
Stuffing, Winter Vegetables

**SLOW COOKED FEATHER BLADE
OF BEEF**
Parsnip & Sage Puree, Winter
Vegetables, Mushroom &
Peppercorn Sauce

CATALAN SEAFOOD STEW
Prawns, Mussels, Squid, Saffron
Potatoes, Tomato Sauce (GF)

PAN FRIED SEABASS FILLETS
Puttanesca Sauce, Buttered Kale,
Celeriac Chips (GF)

APRICOT & CHESTNUT ROAST
Parsnip & Sage Puree, Winter
Vegetables (VE, N)

**HALLOUMI & CASHEW
NUT CURRY**
Sticky Lime Rice, Fresh Herbs
(V, GF, N)

MAVEN BEEF BURGER
Confit Onions, Cheddar Cheese,
BBQ Sauce, French Fries

BEER BATTERED HADDOCK
Thick Cut Chips, Minted Peas, Dill
Pickles, Tartare Sauce

MOROCCAN VEGETABLE TAGINE
Cous Cous, Flatbread (VE)

DESSERTS

DARK CHOCOLATE BROWNIE
Salted Caramel Ice Cream (GF, V)

**HONEY & PISTACHIO
CRÈME BRÛLÉE**
Spiced Ginger Shortbread (V)

STICKY TOFFEE PUDDING
Caramel Sauce,
Vanilla Ice Cream (V)

**SELECTION OF ICE CREAM
& SORBETS**
Fresh Fruit Compote (GF) (V)

**EUROPEAN CHEESE BOARD
SELECTION**
Crackers, Grapes, Chutney (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



FESTIVE AFTERNOON TEA

“THERE ARE FEW HOURS IN LIFE MORE AGREEABLE THAN THE HOUR DEDICATED TO THE CERMONY KNOWN AS AFTERNOON TEA.”

Relax and enjoy afternoon tea with family and friends in our sumptuous lounge, Redwood bar or The Maven restaurant with its stunning views of the Newcastle & Gateshead Quayside.

DATES:

FESTIVE AFTERNOON TEA SERVED DAILY FROM
1ST DECEMBER UNTIL 24TH DECEMBER.
BETWEEN 12.30PM - 5PM

PRICE:

FESTIVE AFTERNOON TEA £19.95
CHILDREN'S FESTIVE AFTERNOON TEA £9.95 U10

TO BOOK:

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.

FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches accompanied with freshly baked scones, preserves and clotted cream along with a selection of festive cakes and chocolate delights. Served with a choice of freshly brewed tea or coffee.

CHILDREN'S FESTIVE AFTERNOON TEA

Indulge in a selection of festive sandwiches, served with a variety of festive cakes and chocolate delights.

VEGAN & GENTLEMAN'S AFTERNOON TEA IS ALSO AVAILABLE.

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance

BOXING DAY & NEW YEAR'S DAY LUNCH

CONTINUE YOUR FESTIVE CELEBRATIONS BY JOINING US FOR A DELICIOUS BOXING DAY OR NEW YEAR'S DAY LUNCH IN OUR MAVEN RESTAURANT.

Sit back and take in the beautiful views of the Quayside and let us take care of the rest.

PRICE:

ADULT £22.95

CHILDREN £12.95 U10

SERVED 1PM – 8PM

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.

FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil
(VE, GF)

THAI RARE BEEF SALAD
Rice Noodles, Hot &
Sour Dressing (GF)

**CRAB, SPRING ONION &
CHEDDAR TART**
Dressed Leaves

**GOATS CHEESE & ROAST
BEETROOT SALAD**
Walnut Pesto
(V, GF, N)

MAIN COURSE

ROAST TURKEY BREAST

CRISPY BELLY PORK

**SLOW COOKED FEATHERBLADE
OF BEEF**

APRICOT & CHESTNUT ROAST
(VE, N, GF ON REQUEST)
All Served with Creamed Mash,
Roast Potatoes, Yorkshire Pudding,
Winter Vegetables

CATALAN SEAFOOD STEW
Prawns, Mussels, Squid, Saffron
Potatoes, Tomato Sauce
(GF)

BEER BATTERED HADDOCK
Thick Cut Chips, Minted Peas,
Dill Pickles, Tartare Sauce

HALLOUMI & CASHEW NUT CURRY
Sticky Lime Rice, Fresh Herbs
(V, GF, N)

DESSERTS

DARK CHOCOLATE BROWNIE
Salted Caramel Ice Cream (GF, V)

**HONEY & PISTACHIO
CRÈME BRÛLÉE**
Spiced Ginger Shortbread (V)

STICKY TOFFEE PUDDING
Caramel Sauce,
Vanilla Ice Cream (V)

**SELECTION OF ICE CREAM &
SORBETS**
Fresh Fruit Compote (GF) (V)

**EUROPEAN CHEESE BOARD
SELECTION**
Crackers, Grapes, Chutney (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance

TRADITIONAL CHRISTMAS DAY LUNCH

INDULGE THIS CHRISTMAS WITH FAMILY & FRIENDS AND LET US DO THE HARD WORK. JOIN US IN THE MAVEN RESTAURANT FOR TRADITIONAL CHRISTMAS DAY LUNCH.

You will be welcomed with a kir royale and canapés when you arrive at your table, followed by an exquisite 3-course lunch.

PRICE:

£80.00 PER ADULT

£34.00 PER CHILD U10

(CHILDREN UNDER 3 EAT FREE)

FIRST SITTING 12.30PM – 2.30PM

SECOND SITTING 3.30PM – 5.30PM

PLEASE ARRIVE 30 MINUTES PRIOR TO SITTING TIME

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP

Truffle Oil
(VE, GF)

SEARED RUMP OF BEEF

Chimichurri Sauce,
Crispy Potatoes (GF)

TEMPURA KING PRAWNS

Szechuan Pickled Cucumbers,
Chilli Jam

GOATS CHEESE & ROAST BEETROOT SALAD

Walnut Pesto
(V, GF, N)

PRESSED HAM HOCK TERRINE

Black Pudding Scotch Egg,
Shallot Puree, Pickled Vegetables

MAIN COURSE

ROAST TURKEY BREAST

Parsnip & Sage Puree, Sausage Meat
Stuffing, Yorkshire Pudding,
Winter Vegetables

FILLET OF BEEF WELLINGTON

Roast Root Vegetables,
Creamed Mash, Mushroom &
Peppercorn Sauce

APRICOT & CHESTNUT ROAST

Parsnip & Sage Puree, Yorkshire
Pudding, Winter Vegetables
(VE, N)

ROAST MONKFISH & GARLIC KING PRAWNS

Saffron Risotto, Roasted Baby
Tomatoes
(GF)

DESSERTS

TRIO OF MINI BROWNIES

Salted Caramel, Chocolate Orange,
White Chocolate, Cranberry
Blondie (V, GF)

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce (V)

EUROPEAN CHEESE BOARD SELECTION

Crackers, Grapes, Chutney (V)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice
Cream (V)

BAKED LEMON TART

Italian Meringue, Fruit Coulis (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance

CHRISTMAS DAY IN THE GOLD ROOM

ENJOY THE COMFORTS OF A HOME COOKED FESTIVE LUNCH IN THE
LUXURIOUS & ELEGANT SURROUNDINGS OF OUR GOLD ROOM.

You will be welcomed with a glass of Prosecco & canapés when you arrive at
your table followed by your luxurious Christmas day meal.

PRICE:

£69.95 PER ADULT

£32.95 PER CHILD U10

(CHILDREN UNDER 3 EAT FREE)

SERVED AT 13.30PM

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE
BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD
WILL BE REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP

Truffle Oil (VE, GF)

PRESSED HAM HOCK TERRINE

Black Pudding Scotch Egg, Shallot
Puree, Pickled Vegetables

TEMPURA KING PRAWNS

Szechuan Pickled Cucumbers,
Chilli Jam

MAIN COURSE

ROAST TURKEY BREAST

Sage & Parsnip Puree, Sausage Meat
Stuffing, Yorkshire Pudding,
and Winter Vegetables

FILLET OF BEEF WELLINGTON

Roast Root Vegetables,
Creamed Mash, Mushroom,
& Peppercorn Sauce

APRICOT AND CHESTNUT ROAST

Sage & Parsnip Puree Yorkshire
Pudding, Winter Vegetables (VE, N)

ROAST MONKFISH AND GARLIC KING PRAWNS

Saffron Risotto, Roasted Baby
Tomatoes (GF)

DESSERTS

TRIO OF MINI BROWNIES

Salted Caramel, Chocolate Orange,
White Chocolate, Cranberry
Blondie (V, GF)

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce (V)

EUROPEAN CHEESE BOARD SELECTION

Crackers, Grapes, Chutney (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



NEW YEAR'S EVE

OUR LAVISH GOLD ROOM, INSPIRED BY THE TRUE ESSENCE AND GLAMOUR OF THE 1920'S ERA, WELCOMES YOU TO JOIN WITH LOVED ONES, FRIENDS AND FAMILY AND CELEBRATE THE CLOSE OF THE YEAR.

Begin the evening with a glass of chilled prosecco on arrival followed by a delicious 3 course meal. With live music to entertain you throughout, there is no finer way to end the year on a high in sheer Vermont style.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil (VE, GF)

CHICKEN & WILD MUSHROOM TERRINE
Thyme Infused Hollandaise Sauce (GF)

MAIN COURSE

CHARGRILLED 6OZ SIRLOIN STEAK
Lemon & Garlic Prawns, Creamed Mash,
Buttered Greens (GF)

GRILLED HALLOUMI & VEGETABLE SKEWERS
Greek Salad (V, GF)

DESSERTS

HOT CHOCOLATE FONDANT
Vanilla Ice Cream (V)

EUROPEAN CHEESE BOARD SELECTION
Crackers, Grapes, Chutney (V)

PRICE:
£65.00 PER PERSON

TO BOOK:
T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.



NEW YEAR'S EVE DINNER

JOIN US FOR CHAMPAGNE ON ARRIVAL TO TOAST AND CELEBRATE
THE FINEST NIGHT OF THE YEAR!

Enjoy an extravagant evening with a seven course meal to conclude the year in ultimate style and luxury in our Maven Restaurant. Overlooking the iconic Tyne Bridge and glowing Quayside, there is no finer setting to spend with your party.

MENU

CHAMPAGNE AND CANAPÉS

WOOD PIGEON SALAD
Raspberry, Pine Nuts, Balsamic Reduction (N, GF)

GIN CURED SALMON
Cucumber & Wasabi Emulsion (GF)

LEMON SORBET

FILLET OF BEEF WELLINGTON
Roast Root Vegetables, Creamed Mash,
Red Wine Jus

ASSIETTE OF DESSERTS

COFFEE & PETIT FOURS

VEGETARIAN OPTIONS AVAILABLE

PRICE:

£69.95 PER ADULT

TO BOOK:

T: 0191 2331010

E: CHRISTMAS@VERMONTHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER
FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



CH

COUNTY HOTEL

NEWCASTLE



TINSEL TOWN

THIS CHRISTMAS WE HAVE TRANSFORMED OUR STUNNING MOZART SUITE WHICH OVERLOOKS THE FAMOUS NEWCASTLE CENTRAL STATION INTO A CHRISTMAS POP-UP RESTAURANT NAMED TINSEL TOWN.

Enjoy a festive Cocktail on arrival, followed by a delicious three course meal accompanied with live music.

DATES:

FRIDAY 4TH DECEMBER
SATURDAY 5TH DECEMBER
THURSDAY 10TH DECEMBER
FRIDAY 11TH DECEMBER
SATURDAY 12TH DECEMBER
SUNDAY 13TH DECEMBER
THURSDAY 17TH DECEMBER
FRIDAY 18TH DECEMBER
SATURDAY 19TH DECEMBER
SUNDAY 20TH DECEMBER

EARLY SITTING: 1PM-4PM

EVENING SITTING: FROM 6PM LAST TABLE 8PM

PRICE:

EARLY SITTING: £32.95 PER PERSON

EVENING SITTING £36.95 PER PERSON

TO BOOK:

T: 0191 731 6670

E: CHRISTMAS@COUNTYHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP

Truffle Oil (VE, GF)

HAM HOCK TERRINE

Roast Shallot Puree, Pickled Vegetables (GF)

SMOKED MACKEREL PATE

Spiced butter, crusty bread

MAIN COURSE

ROAST TURKEY BREAST

Parsnip & Sage Puree, Sausage Meat Stuffing, Winter Vegetables

ROAST SALMON FILLET

Puttanesca Sauce, Creamed Mash, Basil Oil (GF)

APRICOT & CHESTNUT ROAST

Parsnip & Sage Puree, Winter Vegetables (VE, N)

DESSERTS

DARK CHOCOLATE BROWNIE

Salted caramel ice cream (GF, V)

BAKED LEMON TART

Italian meringue, fruit coulis (V)

WINTER BERRY ETON MESS

Toasted Hazelnuts (V, GF, N)

CHRISTMAS DAY IN TINSEL TOWN

JOIN US ON CHRISTMAS DAY FOR AN AUTHENTIC FAMILY TREAT ;
ENJOY A GLASS OF PROSECCO ON ARRIVAL.

A sumptuous 3 course meal.

TIMINGS:
ARRIVAL 1.00PM

PRICE:
£65.00 PER ADULT
£32.50 PER CHILD UNDER 12
£10 PER CHILD UNDER 3

TO BOOK:
T: 0191 731 6670
E: CHRISTMAS@COUNTYHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil (VE, GF)

PRESSED HAM HOCK TERRINE
Black Pudding Scotch Egg, Shallot
Puree, Pickled Vegetables

TEMPURA KING PRAWNS
Szechuan Pickled Cucumbers,
Chilli Jam

MAIN COURSE

ROAST TURKEY BREAST
Sage & Parsnip Puree, Sausage Meat
Stuffing, Yorkshire Pudding,
and Winter Vegetables

FILLET OF BEEF WELLINGTON
Roast Root Vegetables,
Creamed Mash, Mushroom,
& Peppercorn Sauce

APRICOT AND CHESTNUT ROAST
Sage & Parsnip Puree Yorkshire
Pudding, Winter Vegetables (VE, N)

**ROAST MONKFISH AND GARLIC
KING PRAWNS**
Saffron Risotto, Roasted Baby
Tomatoes (GF)

DESSERTS

TRIO OF MINI BROWNIES
Salted Caramel, Chocolate Orange,
White Chocolate, Cranberry
Blondie (V, GF)

**TRADITIONAL CHRISTMAS
PUDDING**
Brandy Sauce (V)

**EUROPEAN CHEESE BOARD
SELECTION**
Crackers, Grapes, Chutney (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



THE GRINCH IN THE GROTTO

JOIN US THIS FESTIVE SEASON, FOR BREAKFAST IN THE MOZART SUITE
AND A VISIT FROM THE GRINCH, CINDY LOU AND SANTA.

All children on the nice list also receive a gift.

DATES:

SATURDAY 5TH DECEMBER
SATURDAY 12TH DECEMBER
SATURDAY 19TH DECEMBER
MONDAY 21ST DECEMBER
WEDNESDAY 23RD DECEMBER
THURSDAY 24TH DECEMBER

TIMINGS:

ARRIVAL: 9.45AM
EVENT CLOSES: 1PM

INCLUDES:

BREAKFAST
1 HOUR SHOW FROM THE GRINCH AND CINDY LOU
CHRISTMAS GIFT

PRICE:

£19.95 ADULTS
£14.95 CHILDREN
MAXIMUM TABLE SIZE 6 PEOPLE.

TO BOOK:

T: 0191 731 6670
E: CHRISTMAS@COUNTYHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT
AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

SUNDAY LUNCH WITH SANTA

JOIN US IN THE MOZART SUITE, FOR A 3-COURSE LUNCH
AND A VISIT FROM SANTA.

All children on the nice list also receive a gift.

DATES:

SUNDAY 6TH DECEMBER
SUNDAY 13TH DECEMBER
SUNDAY 20TH DECEMBER

TIMINGS:

ARRIVAL 11.45AM

PRICE:

£19.95 ADULTS
£14.95 CHILDREN

TO BOOK:

T: 0191 731 6670

E: CHRISTMAS@COUNTYHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.

ADULTS MENU

STARTERS

CARROT & CORIANDER SOUP
Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot
chutney (GF)

SMOKED MACKEREL PATE
Spiced butter, crusty bread

**GOAT'S CHEESE & SUN
BLUSHED TOMATO TART**
Dressed leaves (V)

MAIN COURSE

ROAST TURKEY BREAST
Parsnip & sage puree, sausage meat
stuffing and winter vegetables

**SLOW COOKED FEATHER
BLADE OF BEEF**
Parsnip & sage puree, winter
vegetables, red wine jus

APRICOT & CHESTNUT ROAST
Parsnip & sage puree, winter
vegetables (VE,N)

ROAST SALMON FILLET
Tender stem broccoli, lemon &
herb butter (GF)

DESSERTS

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice
cream (V) (GF & VE version
available)

**SELECTION OF ICE CREAM &
SORBETS**
Fresh fruit (GF,V)

DOUBLE CHOCOLATE BROWNIE
Pistachio ice cream (V,N)

RASPBERRY CRÈME BRÛLÉE
Shortbread biscuit (V)

KIDS MENU

STARTERS

TOMATO SOUP
(V,GF)

FRESH VEGETABLE STICKS
Hummus (V,GF)

MINI GARLIC DOUGH BALLS
Salad (V)

MAIN COURSE

DEEP FRIED CHICKEN STRIPS
Baked beans, skinny fries

SAUSAGE & MASH
Baby carrots and gravy

MINI FISH & CHIPS
Garden peas

CHICKEN BREAST
Mash, roasties, Yorkshire pudding,
vegetables, gravy

**TOMATO & ROAST VEGETABLE
SPAGHETTI**
Garlic bread (V)

DESSERTS

ICE CREAM SUNDAE
Toffee sauce and fresh fruit (GF)

CHOCOLATE CAKE
Vanilla custard

FRUIT SALAD
Raspberry sorbet (GF)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance



NEW YEAR'S EVE DINNER

JOIN US IN THE MOZART RESTAURANT TO CELEBRATE NEW YEAR'S EVE.

You will be welcomed with a festive Cocktail and Canapés followed by a delicious 3 course meal with Live Music.

STARTERS

ROAST PARSNIP SOUP
Truffle Oil (VE, GF)

CHICKEN & WILD MUSHROOM TERRINE
Thyme Infused Hollandaise Sauce (GF)

MAIN COURSE

CHARGRILLED 6OZ SIRLOIN STEAK
Lemon & Garlic Prawns, Creamed Mash,
Buttered Greens (GF)

GRILLED HALLOUMI & VEGETABLE SKEWERS
Greek Salad (V, GF)

DESSERTS

HOT CHOCOLATE FONDANT
Vanilla Ice Cream (V)

EUROPEAN CHEESE BOARD SELECTION
Crackers, Grapes, Chutney (V)

TIMINGS:

TABLES AVAILABLE FROM 6PM

PRICE:

£69.95 PER PERSON

TO BOOK:

T: 0191 731 6670

E: CHRISTMAS@COUNTYHOTEL.CO.UK

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING.
FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE
REQUIRED 6 WEEKS PRIOR.



THE

HUDSON

RESTAURANT & LATE BAR



FESTIVE LUNCH & DINNER

LUNCH 11AM - 4PM

2-COURSES £17.95 | 3-COURSES £19.95

DINNER FROM 4PM

2-COURSES £23.95 | 3-COURSES £27.95

AVAILABLE FROM 27TH NOVEMBER AND THROUGHOUT DECEMBER

To book: T: 0191 2474044 E: INFO@HUDSONNEWCASTLE.CO.UK
£10 deposit required per person to secure booking.

FESTIVE MENU

STARTERS

CARROT AND CORIANDER SOUP
Herb oil (VE,GF)

GOAT'S CHEESE & SUN BLUSHED TOMATO TART
Roast balsamic vegetable salad (V)

LEMON & HERB INFUSED CHICKEN SKEWERS
Garlic aioli (GF)

GRILLED SALMON RAREBIT
Walnut and boozy cranberry salad

MAINS

TURKEY BREAST
Parsnip and sage puree, sausage meat stuffing
and winter vegetables

APRICOT & CHESTNUT ROAST
Parsnip and sage puree, winter vegetables (VE,N)

SLOW COOKED FEATHERBLADE OF BEEF
Parsnip and sage puree, winter vegetables,
mushroom and peppercorn sauce

PAN FRIED SEABASS FILLETS
Putenesca sauce, buttered kale,
celeriac chips (GF)

DESSERTS

DARK CHOCOLATE BROWNIE
Salted caramel ice cream (GF,V)

STICKY TOFFEE PUDDING
Caramel sauce, vanilla ice cream (V)

HONEY & PISTACHIO CRÈME BRULÉE
Spiced ginger shortbread (V)

SELECTION OF ICE CREAMS & SORBETS
Fresh fruit compote (V)

FULL A LA CARTE MENU ALSO AVAILABLE



CHRISTMAS DAY LUNCH

Join us this Christmas in The Hudson for our festive feast of 3 courses with a glass of Champagne to start. Sit back, relax, and let us do all the hard work for you.

£80.00 PER ADULT
£40.00 PER CHILD UNDER 12
£10.00 2 AND UNDER

FIRST SITTING 12PM – 2PM
SECOND SITTING 3PM – 5PM
PLEASE ARRIVE 30 MINUTES PRIOR TO SITTING

To book: T: 0191 2474044 E: [INFO@HUDSONNEWCASTLE.CO.UK](mailto:info@HUDSONNEWCASTLE.CO.UK)
£10 Deposit Required Per Person to Secure Booking. Full Prepayment and Pre-Order for Food Will Be Required 6 Weeks Prior.

CHRISTMAS DAY MENU

STARTERS

- ROAST PARSNIP SOUP**
Truffle oil (VE,GF)
- SEARED RUMP OF BEEF**
Chimichurri sauce, crispy potatoes (GF)
- GOATS CHEESE AND ROAST BEETROOT SALAD**
Walnut pesto (V,GF,N)
- PRESSED HAM HOCK TERRINE**
Black pudding scotch egg, shallot puree, pickled vegetables
- TEMPURA KING PRAWNS**
Szechuan pickled cucumbers, chilli jam

MAINS

- ROAST TURKEY BREAST**
Sage and parsnip puree, sausage meat stuffing, Yorkshire pudding, and winter vegetables
- APRICOT AND CHESTNUT ROAST**
Sage and parsnip puree Yorkshire pudding and winter vegetables (VE, N)
- FILLET OF BEEF WELLINGTON**
Roast root vegetables, creamed mash, mushroom and peppercorn sauce
- ROAST MONKFISH AND GARLIC KING PRAWNS**
Saffron risotto, roast baby tomatoes (GF)

DESSERTS

- TRIO OF MINI BROWNIES**
Salted Caramel, Chocolate Orange, White Chocolate, Cranberry Blondie (V, GF)
- EUROPEAN CHEESE BOARD SELECTION**
Crackers, Grapes, Chutney (V)
- TRADITIONAL CHRISTMAS PUDDING**
Brandy Sauce (V)
- STICKY TOFFEE PUDDING**
Butterscotch Sauce, Vanilla Ice Cream (V)



NEW YEAR'S EVE DINNER

Join us for an arrival drink followed by an indulgent three-course meal. Sit back, relax, and see out the year in ultimate style with a live Singer.

1ST SITTING 5PM £29.95

2ND SITTING 7PM £34.95

3RD SITTING 9PM £39.95

To book: T: 0191 2474044 E: [INFO@HUDSONNEWCASTLE.CO.UK](mailto:info@HUDSONNEWCASTLE.CO.UK)
£10 Deposit Required Per Person to Secure Booking. Full Prepayment and Pre-Order for Food Will Be Required 6 Weeks Prior.

NEW YEAR'S EVE MENU

STARTERS

PULLED BEEF TACOS
Crips onions, mustard sauce

DYNAMITE SHRIMP
Crisp tempura shrimp with
Hudson hot and spicy dip

**TORN MOZZARELLA AND ROAST
TOMATO FLATBREAD**
Garlic and basil oil (V)

MINI HUDSON FISHCAKES
Herb butter sauce (GF)

CHICKEN SPRING ROLLS
Sweet chilli dipping sauce

MAINS

ROAST CHICKEN BREAST
Tuscan bean stew (GF)

**KING PRAWN AND WILD
SALMON BURGER**
Spiced mayo, rustic fries,
Hudson pickles

**BUTTERNUT SQUASH
TORTELLINI**
Sage cream, fresh parmesan,
toasted pine nuts (V,N)

CONFIT SHOULDER OF LAMB
Creamed mash, rosemary
roasted root vegetables (GF)

SEAFOOD SPAGHETTI
King Prawns, mussels, squid,
chilli and garlic oil

**GOATS CHEESE AND ROAST
VEGETABLE LASAGNE**
Rocket and parmesan salad

DESSERTS

**COOKIES AND CREAM
CHEESECAKE**
Winter berry compote (V)

**MINT AERO CHOCOLATE
BROWNIE**
Chocolate chip ice cream
(V,GF)

**WARM CHOCOLATE
FONDANT**
Peanut ice cream (N,V,GF)

BAKED LEMON TART
Italian meringue, fruit coulis

**HUDSON CHEESE
SELECTION**
Crackers, grapes, chutney



CHRISTMAS

CELEBRATING CHRISTMAS
WITH A MEAL AT AVEIKA IS
A PERFECT ALTERNATIVE
TO THE TRADITIONAL
CHRISTMAS OFFERING.

Our varied menu offers something for
all tastes, for the adventurous and
those who like to keep it simple.
Feel the festive spirit in our
restaurant Monday 30th November –
Wednesday 30th December. Excluding
Christmas Eve and Christmas Day
when we are closed.

FESTIVE LUNCH MENU

2-COURSES £13.95 PP

3-COURSES £16.95 PP

SAMPLE MENU

STARTERS

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN WINGS
TOSSED IN SESAME, SPRING ONION &
TOGARASHI

TEMPURA VEGETABLES

SERVED WITH MISO MAYO

CHICKEN KATSU SUSHI

PANKO CHICKEN BREAST, SHICHIMI
MAYO

SALMON NIGIRI

BALLED RICE WITH SALMON

YASAI ROLL

AVOCADO, CUCUMBER, CARROT &
ASPARAGUS

CHICKEN HARUMAKI

CHICKEN WRAPPED IN SPRING ROLL
PASTRY WITH SWEET CHILLI SAUCE

MAIN COURSES

SEABASS FILLET

SERVED WITH MISO VEGETABLES,
MANGO, MINT SALSA & EDAMAME
BEANS

CHICKEN KATSU

PANKO CHICKEN BREAST, SERVED
WITH STEAMED RICE & CURRY SAUCE

MINI SLIDERS

CHICKEN & BEEF BURGERS SERVED
WITH COASTAL CHEDDAR & TEMPURA
SWEET POTATO

TERIYAKI CHICKEN ROBATA

CHICKEN BREAST SKEWER, MARINATED
IN SOY, GINGER, GARLIC, MIRIN, SAKI
& CORIANDER. SERVED WITH MISO
VEGETABLES & STEAMED RICE

CHILLI BEEF ROBATA £3 SUPPLEMENT
FILLET BEEF SKEWER, MARINATED
IN CHILLI, SOY, GINGER, GARLIC,
KIMCHI & MIRIN. SERVED WITH MISO
VEGETABLES & STEAMED RICE

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE & PEPPERS,
SERVED WITH STEAMED RICE

DESSERTS

MANGO CHEESECAKE

PASSIONFRUIT CHANTILLY CREAM
POPPY SEED TUILE

SWEET LEMON TART (V/GF)

RASPBERRY SORBET FRESH
RASPBERRIES

ICE CREAM & SORBET SELECTION

(V/VE/GF)

SIDES

MAC & CHEESE £5

STEAMED RICE £3

SWEET POTATO FRIES £4

CHILLI & GARLIC FRIES £4

RAMEN NOODLES, LIME & HONEY £4

MISO MIXED VEGETABLES £4

(ALL SIDES ARE GLUTEN FREE AND
A SUPPLEMENT TO THE SET MENU
PRICE)

Please Note: Menu items may be subject to change.

CHRISTMAS ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

FESTIVE DINNER MENU

2-COURSES £19.95 PP
3-COURSES £24.95 PP

SAMPLE MENU

STARTERS

EBI KATSU SUSHI

PANKO ROLLED PRAWN, TOBIKO, BEETROOT, CREAM CHEESE & CUCUMBER

KIMCHI CHICKEN

CHICKEN BREAST SKEWERS, MARINATED IN CHILLI, GINGER, GARLIC, CORIANDER & KIMCHI

SPICY BEEF HIRATA BUNS

TOPPED WITH CRISPY SHALLOTS

SALMON NIGIRI

BALLED RICE WITH SALMON

TEMPURA VEGETABLES

CRISPY FRIED VEGETABLES WITH MISO MAYO

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN WINGS TOSSED IN SESAME, SPRING ONION & TOGARASHI

CHICKEN KATSU SUSHI

PANKO CHICKEN BREAST & SHICHIMI MAYO

SPICY BEEF TACO (2 PCS)

GREEN CHILLI BEEF, SERVED WITH SPRING ONION & GARLIC

MAIN COURSES

TERIYAKI CHICKEN ROBATA

CHICKEN BREAST SKEWER, MARINATED IN SOY, GINGER, GARLIC, MIRIN, SAKI & CORIANDER. SERVED WITH MISO VEGETABLES & STEAMED RICE

MINI SLIDERS

CHICKEN & BEEF BURGERS SERVED WITH COASTAL CHEDDAR & TEMPURA SWEET POTATO

SALMON FILLET

MISO VEGETABLES EDAMAME BEANS AND MANGO SALSA

CHILLI BEEF ROBATA SUPPLEMENT £3
FILLET BEEF SKEWER, MARINATED IN CHILLI, SOY, GINGER, GARLIC, KIMCHI & MIRIN. SERVED WITH MISO VEGETABLES & STEAMED RICE

PAN FRIED DUCK LEG

SERVED WITH RAMEN NOODLES, MISO VEGETABLES & HOISIN

CHICKEN KATSU CURRY

PANKO CHICKEN BREAST, SERVED WITH STEAMED RICE & CURRY SAUCE

GREEN CHICKEN CURRY

CHICKEN BREAST, AUBERGINE, COURGETTE & PEPPERS, SERVED WITH STEAMED RICE

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE & PEPPERS, SERVED WITH STEAMED RICE

DESSERTS

CHOCOLATE FUDGE CAKE (V)

MISO CARAMEL VANILLA ICE CREAM
CHOCOLATE POPPING CANDY

MANGO CHEESECAKE

PASSIONFRUIT CHANTILLY CREAM
POPPY SEED TUILE

SWEET LEMON TART (V/GF)

RASPBERRY SORBET FRESH
RASPBERRIES

ICE CREAM SELECTION (V/GF)

SORBET SELECTION (V/VE/GF)

BELGIUM CHOCOLATE TART (V)

SALTED CARAMEL ICE CREAM & HAZELNUTS

CHRISTMAS PUDDING

BRANDY SAUCE

SIDES

MAC & CHEESE £5

STEAMED RICE £3

SWEET POTATO FRIES £4

CHILLI & GARLIC FRIES £4

RAMEN NOODLES, LIME & HONEY £4

MISO MIXED VEGETABLES £4

(ALL SIDES ARE GLUTEN FREE AND A SUPPLEMENT TO THE SET MENU PRICE)

Please Note: Menu items may be subject to change.

CHRISTMAS ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

JAPANESE AFTERNOON TEA & BOTTOMLESS PROSECCO

£39.95 PP

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

MEAT

CHEFS SELECTION OF FRESHLY GRILLED ROBATA,
CHICKEN KATSU CURRY,
SMOKED DUCK TEMAKI,
STEAMED RICE

FISH

TEMPURA COD,
PANKO SQUID,
SALMON TERIYAKI ROBATA,
SALMON & AVOCADO TEMAKI

VEGETARIAN

TEMPURA SWEET POTATOES,
VEGETABLE KATSU,
CUCUMBERMAKI & STEAMED RICE

ALL INCLUDE A SELECTION OF DESSERTS CHOOSE FROM ONE OF THE ABOVE
AFTERNOON TEA OPTIONS. ACCOMPANIED BY BOTTOMLESS PROSECCO*
£39.95

*BOTTOMLESS PROSECCO IS SUBJECT TO A 1 HOUR AND 30 MINUTE SITTING AT THE MANAGERS
DISCRETION. NOT VALID WITH ANY OTHER OFFER.

Please Note: Menu items may be subject to change.

CHRISTMAS ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK



AVEIKA

NEW YEAR'S EVE 2020

INDULGE IN A LUXURY MEAL
FOLLOWED BY COMPLIMENTARY ENTRY
TO AVEIKA CLUB

* LIMITED AVAILABILITY
ADVANCE BOOKING HIGHLY RECOMMENDED

FOR ALL NEW YEAR'S EVE ENQUIRIES
CONTACT: 0191 233 3732
E-MAIL: RESERVATIONS@AVEIKA.CO.UK





THE MAVEN RESTAURANT,
THE VERMONT HOTEL
CASTLE GARTH,
NEWCASTLE UPON TYNE
NE1 1RQ

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

VERMONTHOTEL.CO.UK



THE HUDSON,
NEVILLE ST,
NEWCASTLE UPON TYNE
NE1 5DF

T: 0191 2474044
E: INFO@HUDSONNEWCASTLE.CO.UK

HUDSONNEWCASTLE.CO.UK



THE VERMONT HOTEL,
CASTLE GARTH,
NEWCASTLE UPON TYNE
NE1 1RQ

T: 0191 2331010
E: CHRISTMAS@VERMONTHOTEL.CO.UK

VERMONTHOTEL.CO.UK



THE COUNTY HOTEL,
NEVILLE ST,
NEWCASTLE UPON TYNE
NE1 5DF

T: 0191 731 6670
E: CHRISTMAS@COUNTYHOTEL.CO.UK

COUNTYHOTEL.CO.UK



AVEIKA,
10-15 SANDHILL,
QUAYSIDE,
NEWCASTLE UPON TYNE,
NE1 3AF

T: 0191 233 3732
E: RESERVATIONS@AVEIKA.CO.UK

AVEIKA.CO.UK