



NEWTOWN HOUSE

1795

HAYLING ISLAND

CHRISTMAS DAY MENU

£80.00 Per Adult | £29.95 Per Child*

12:30pm or 3.30pm

Arrival

Welcome Glass of Champagne

Starters

Carrot & Coriander Soup

Served with warm crusty bread (V)

Individual Seafood Platter

Prawns in baby gem, smoked salmon, tempura prawns & mini crab cake

Served with sweet chilli dipping sauce

Duck & Orange Pate

Served with melba toast & Christmas chutney

Vegetable Dim Sum

Served with plum dipping sauce (V)

Mains

Traditional Slow Roasted Turkey Breast

Served with chestnut & cranberry stuffing, pigs in blankets, goose fat roasted potatoes & gravy

Herb Crusted Rack of Lamb

Served with creamy mash & mint sauce

Fillet of Hake

Served on a bed of crab and dill fishcake

with a champagne & tarragon cream sauce & creamy mash potato

Cranberry & Mushroom Nut Roast

Served with roast potatoes & gravy (V)

All served with mulled wine braised red cabbage, brussel sprouts, honey & thyme roasted carrots & parsnips

Desserts

Traditional Christmas Pudding

Served with brandy sauce

Winter Berry Pavlova

Served with a glittery berry coulis

Baileys & Chocolate Cheesecake

Served with baileys cream

Trio of Desserts

Mini chocolate & salted caramel Christmas present,

Mini lemon Posset

Mini Trifle

Followed by tea, coffee & mince pies in the Manor

BOOKINGS AND PRE ORDERS REQUIRED

*Child's price is for children under 12. Please contact reception on 02392 466131 or reception@newtownhouse.co.uk
Please note we cannot guarantee any of our food is totally nut free. If you have any allergies or dietary requirements, please consult a member of staff.



NEWTOWN HOUSE

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HAYLING ISLAND

CHRISTMAS LUNCH MENU

2 Courses £16.95 | 3 Courses £19.95

Starters

Roasted Red Pepper & Tomato Soup

Served with warm crusty bread (V)

Prawn Cocktail

Served with mixed leaves and bread & butter fingers

Ardennes Pate

Served with melba toast & red current jam

Trio of assorted Melon

Served with fruits of the forest & stock syrup (V)

Mains

Traditional Slow Roasted Turkey Breast

With cranberry stuffing, pigs in blankets roasted potatoes
seasonal vegetables and red wine gravy

Roast Beef

In a rich wine and thyme sauce served with roast potatoes
seasonal vegetables and a yorkshire pudding

Fillet of Salmon

Parsley mash & creamy lemon butter with seasonal vegetables

Vegetable Wellington

Served with roast potatoes & seasonal vegetables (V)

Desserts

Traditional Fruity Christmas Pudding

Served with brandy sauce

Winter Berry Pavlova

Served with a glittery berry coulis

Premium Sicilian Limoncello Tart

Garnished with fresh berries

Belgium Chocolate & Clementine Torte

Served with vanilla ice cream

Followed by tea, coffee & mince pies

Any weekday in December until 20th

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HAYLING ISLAND

CHRISTMAS PARTY NIGHTS

3 Course Meal & Disco £29.95

Starters

Roasted Red Pepper & Tomato Soup

Served with crusty bread (V)

Prawn Cocktail

Served with mixed leaves & bread & butter fingers

Creamy Garlic Mushrooms

Cooked in a white wine sauce, served with baked bread

Mini Vegetarian Spring Rolls

Served with a sweet chilli dip (V)

Mains

Traditional Slow Roasted Norfolk Turkey

Served with sage stuffing, pigs in blankets, roasted potatoes, seasonal vegetables & gravy

Slow Braised Hampshire Steak

Served with new potatoes, seasonal vegetables, shallot, bacon & red wine reduction

Fillet of Salmon

Served with garlic & spinach mash in a beurrblanc sauce

Mature Cheddar & Red Onion Tart

Served with new potatoes & salad (V)

Desserts

Trio of Mini Desserts

Mini pavlova

Mini chocolate brownie with vanilla ice cream

Mini lemon tart

MANOR SUITE : ORCHARD RESTAURANT

Maximum 100 people

Wednesday 4TH December

Diva Chanel - Comedy Drag Show

Saturday 7TH December

In-house DJ

Thursday 12TH December

Sleigh Belles

Friday 13TH December

In-house DJ

Thursday 19TH December

Decades

Maximum 40 people

PARTY THE NIGHT AWAY

Friday 6TH December

In-house DJ

Friday 13TH December

In-house DJ

Friday 20TH December

In-house DJ

More information available - please

ask a member of staff for more details.

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HAYLING ISLAND

NEW YEAR'S EVE

THE MANOR SUITE

LIVE SINGER | STEVE TAYLOR

£40.00 Per Person

Arrival

Bread baskets
olives, balsamic dips & oils
Sun dried tomatoes & peppers

Sharing Boards

Chicken Tikka Skewers

Lamb Kebabs

Tempura Prawns

Chicken Satay Skewers

Vegetable Spring rolls

Duck spring rolls

Samosas

Vegetable Samosas

Stuffed Jalapenos

Mozzarella sticks

Potato skins

Selection of Desserts

Cheese boards

Selection of Mini Desserts

with a Glass of Champagne at Midnight!

**PARTY THROUGH TO
2020 WITH US...**

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HAYLING ISLAND

NEW YEAR'S EVE

THE GARDEN RESTAURANT

£40.00 Per Person

Arrival

Welcome Glass of Champagne & Canapes

Starters

Wild Mushroom & Tarragon Soup

Served with crusty roll & butter

Gravlax of Smoked Salmon

Served with brown bread & butter

Ham Hock Terrine

Served with melba toast & chutney

Goats Cheese & Red Onion Tart

Served with balsamic glazed salad (V)

Mains

Glazed Duck Breast

Served with chive mashed potato, red cabbage & an orange sauce

Lemon Butter Baked Cod

Served with pawns in a beurreblanc sauce
baby potatoes & tenderstem broccoli

Slow Cooked Fillet of Hereford Beef

Served with dauphine potatoes, in a creamed mushrooms & red wine sauce

Mushroom & Asparagus Risotto

Served with shaved parmesan & garlic bread (V)

Desserts

Brandy Snap Basket

Filled with seasonal berries & Chantilly cream

Honeycomb Cheesecake

Served with salted caramel ice cream

Sticky Toffee Pudding

Served with Crème Anglaise

Selection of Ice Cream

WELCOME IN 2020 WITH US...

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