





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

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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
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£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.
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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:

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FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

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