

Calendar of Events

EVENT	DATE	PRICE per person
Turkey & Tinsel Breaks	Monday 4 Nov to Monday 16th Dec	4 nights from £225 pp
Festive Lunch From noon to 3pm	Monday 16th Dec to Saturday 21st Dec.	£16.95 pp one course £21.95 pp two courses
Christmas Party Nights Dining from 7pm	Fridays 29th Nov. and 6th,13th & 20th Dec. Saturdays 30th Nov. and 7th, 14th & 21st Dec Thursday 19th Dec.	£39.95 pp Drinks bundles available
Christmas Break - 4 nights	Arrive Monday 23rd Dec. Depart Friday 27 Dec.	£395.00pp* Christmas Entertainment
Twixmas Break - 3 nights	Arrive Friday 27th Dec. Depart Monday 30th Dec.	£180.00pp* A chance to visit the family and catch up with friends
New Year Break - 3 nights	Arrive Monday 30th Dec. Depart Thursday 2 Jan 25 See in the New Year in style.	£235.00pp* Stopover for the weekend for £50pp per night B&B
Sunday Lunch - From noon - 3pm. Our Traditional Roasts	Sunday 22nd Dec. and Sunday 29th Dec.	£18.95 pp Smaller portions available £12.95
Christmas Day - 4 course lunch Staggered bookings from 1pm	Wednesday 25th Dec	£65.00 per adult* £27.00 per child*
Boxing Day - 3 course lunch from 1pm	Thursday 26th Dec	£29.95 per adult* £16.00 per child*
New Year's Eve Party 4 course dinner at 7.30pm and evening entertainment	Tuesday 31st Dec	£60.00pp* Drinks bundles available
New Year's Stopover Extend your Break over the weekend.	2nd January 2025 Depart Monday 6th Jan	£50.00pp per night inc breakfast

TERMS AND CONDITIONS

£10 non-refundable deposit per person required to confirm your reservations for festive events.

£25 non-refundable deposit per person required to confirm your reservation for Christmas and New Year Short Break packages Christmas Day Lunch and New Year's Eve Party.

* supplements apply - including ferry supplement if required

Full payment for all events must be received no later than two weeks prior to your event.

All pre-orders must be received a minimum of 2 weeks prior to the event you are attending.

Should payment not be received by the due date, the hotel reserves the right to release your booking without prior notice. All payments are non-refundable and non-transferable under any circumstances.

The Royal Esplanade Hotel reserves the right to cancel or combine any events should numbers not be sufficient.

All details are correct at the time of going to print.

Festive Lunch Menu

AVAILABLE FROM MONDAY 16TH DECEMBER THROUGH TO SATURDAY 21ST DECEMBER

Lunch served at 12 noon to 3pm £16.95 per person | 2 Courses £21.95 per person

Roast Tomato & Basil Soup
Garlic Croutons and Bakery Bread (V & GF options available)

Luxury Chicken Liver Pate Served with Melba Toast and Red Onion Marmalade

Traditional Roast Turkey Crown Sage & Onion Stuffing, Roast Potatoes, Pigs in Blankets, Gravy (GF without Pigs in Blankets & stuffing)

Salmon Fillet Citrus Herb Crumb Crushed New Potatoes, White Wine & Chive Cream Sauce (GF option available without crumb topping)

Rolled Pork Belly stuffed with Spinach and Chestnuts (GF) with Roast Potatoes

Roast Vegetable and Brie Wellington with Mushroom Sauce (V)

All Main Courses Served with Seasonal Vegetables

Traditional Christmas Pudding
Brandy Cream Sauce

Profiteroles and Chocolate Sauce (GF & V)

Cheeseboard
Three cheeses served with biscuits, Grapes and Relish
Gluten-free biscuits available
£5.00 supplement per person

Children's portions available, including a soft drink £12.95 per child See Page 10 for Allergen information

Christmas Party Dinner Menu

AVAILABLE FRIDAY TO SATURDAY NIGHTS FROM 29TH NOVEMBER TO 21ST DECEMBER. PLUS THURSDAY 19TH DECEMBER 2024

With DJ Crabbie playing 80s classics and dance floor fillers £39.95 per person

Roast Red Pepper & Tomato Soup (GF, V & Vegan) Served with Crusty Bread

> Prawn & Smoked Salmon (GF) Bound in Marie Rose Sauce

Brussels Pate Served with Red Onion Marmalade and Focaccia Bread

Traditional Roast Turkey Crown Sage & Onion Stuffing, Roast Potatoes, Pigs in Blankets, Claret Gravy (GF without Pigs in Blankets)

Slow cooked Beef Loin in Redcurrant and Port Wine Sauce (GF) Served with Roast Potatoes

> Oven Baked Salmon Fillet With Chive and White Sauce, Roasted or New Potatoes

Roast Winter Vegetable Puff Pastry Tart Served with Roast Potatoes

All Main Courses Served with a selection of Seasonal Vegetables

Traditional Christmas Pudding Brandy Cream Sauce

> Blueberry Cheesecake Served with Fruit Coulis

Homemade Chocolate Brownie (GF)

Profiteroles with Chocolate Sauce (GF)

Cheeseboard Three cheeses served with biscuits, Grapes and Relish £3.00 supplement per person Gluten-free biscuits available

Tea or Coffee

See Page 10 for Allergen information

Wine Bundle

2 bottles of House Red 2 bottles of House White 2 bottles of Mineral Water £79

Beer Buckets

10 bottles of Lager, Cider or Bitter £38

Drinks Bundles All Drinks Bundles must be pre-booked

Available throughout the Festive Season





Visit our COFFEE SHOP

for teas & coffees and freshly baked Christmas treats. Open all day

Why not make a night of it

and stay with us on the evening of your Festive Event



Classic rooms are available for just £50 per room on a bed and breakfast basis

Room upgrades available upon request and subject to availability at the time of booking:

- Upgrade to our Premier rooms for an extra £10 per room, per night
- Upgrade to our premier sea view room for an extra £20 per room, per night
- Upgrade to our Superior sea view rooms for an extra £35 per room per night

For our 3 and 4 night Christmas, Twixmas and New Year breaks, SEE PAGES 8 and 9.

Christmas Day Lunch Menu

WEDNESDAY 25 DECEMBER

Arrival from 1.00pm | £65.00 per Adult, £27.00 per child

Winter Root Vegetable Soup (GF without bread & V)

Vegetable Crisps & Crusty Bread

Pork and Duck Pate (GF) with Red Onion and Cranberry Marmalade and toasted Brioche

Prawn and Smoked Salmon Cocktail (GF)

Bound with Marie Rose Sauce

Vegetable Spring Rolls (V & Vegan) Served with Sweet Chilli Sauce dip

Butter Basted Turkey Crown Pigs in Blankets, Cranberry Onion Stuffing (V) Roast Potatoes & Rich Pan Gravy GF without Sausage, Bread Sauce or Stuffing

Roast Sirloin of Beef Yorkshire Pudding, Roast Potatoes & Rich Red Wine Jus GF without Yorkshire Pudding

Grilled Sea Bass Fillets with Mussels (GF) in a White Wine Sauce with New Potatoes and Fine Beans

Roast Winter Vegetable Puff Pastry Tart (V)
Topped with Vegan Mozzarella Cheese. Served with New Potatoes

All Main Courses Served with a Vegetable platter of Brussel Sprouts Glazed Carrots, Roasted Parsnips and Broccoli

> Traditional Christmas Pudding Brandy Cream Sauce

Winter Fruit Syllabub (GF) with Fruit Coulis

Blueberry Cheesecake with Fruit Coulis

Cheese Selection Grapes, Celery, House Chutney & Selection of biscuits Gluten-free biscuits available

Tea or Coffee and Homemade Truffles

See Page 10 for Allergen information









Boxing Day Lunch Menu

TUESDAY 26TH DECEMBER

12.00pm until 3.00pm | £29.95 per adult | £16.00 per child

Homemade Leek & Potato Soup (GF)

Served with Crusty Bread

V & GF without bread

Vegetable Spring Rolls (V) Served with Sweet Chilli Sauce

Prawn, Smoked Salmon and Rocket Salad (GF) with Chive Mayonnaise Dressing

Roast Topside Beef Yorkshire Pudding, Roast Potatoes & Rich Red Wine Jus GF without Yorkshire Pudding

Chargrilled Lamb Rump (GF)
Roast Potatoes, Redcurrant and Red Wine Jus

Grilled Sea Bass Fillets with Mussels (GF) in a White Wine Sauce with Roast or New Potatoes

Roast Winter Vegetables on a Puff Pastry Tart (GF) (V)
Served with Roast or New Potatoes

All Main Courses Served with Seasonal Vegetables.

Warm Spiced Apple Crumble with Vanilla Custard

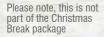
Eton Mess (GF)

Profiteroles with Chocolate Sauce. (GF)

Selection of Isle of Wight Cheeses with Celery, Grapes, Chutney & Biscuits Gluten-free biscuits available

Tea or Coffee and Mince Pies

See Page 10 for Allergen information





Christmas and New Year Breaks

TURKEY & TINSEL BREAKS

Monday 4th November to 16th December mid-week Breaks, prices from £225 pp accommodated in a Classic room*

4 Night Breaks - Celebrate Christmas early with our terrific Turkey & Tinsel breaks...

A welcoming Sherry reception with Mince Pies greets you upon arrival . During your break, enjoy a traditional Christmas Dinner with a visit from Santa, Plenty of festive cheer is on offer with special treats such as afternoon tea, festive entertainment, and the chance to dance the night away with our 'New Year's Eve Celebration' - fancy dress is optional!

CHRISTMAS BREAK

Commence Monday 23rd December for 4 nights, departing Friday 27th December prices from £395 pp accommodated in a Classic room*

Monday 23rd December

Arrival from 2.00pm. We welcome you with a glass of Mulled Wine and Mince Pies. Join us at 6.00pm for Christmas Carols prior to your 3 course dinner at 7.00pm with a glass of Prosecco to add a touch of sparkle, followed by an evening of festive classics

Christmas Eve

Enjoy a hearty full English Breakfast from 7.30am. Relax and enjoy the warmth of our lounge, take a walk along the beach or dash off into Ryde town for some last-minute shopping. Your 3 course dinner awaits in Harry's Brasserie from 6.30pm followed by light entertainment this evening.

Christmas Day

It's Christmas! Hope Santa has been... Enjoy a leisurely breakfast and then a delicious Christmas Lunch served from 1.00pm. Early evening High Tea, a quiz will keep you entertained - as little or as much as you wish.

Boxing Day
Go walking? Eat a hearty breakfast and the day is yours... We will serve you a delicious Festive Buffet from 7.00pm, followed by live music in the Coach House room.

Friday 27th December

After breakfast, we bid you farewell; check out is at 11am. We hope that you have thoroughly enjoyed your stay with us. Stay over for the weekend for £50 pp per night inc. breakfast.

BOOK BEFORE YOU LEAVE TO SECURE YOUR 2025 CHRISTMAS BREAK AT 2024 RATES

Upgrades to our **Premier** or **Superior** rooms are available. Please ask for details when booking.

Christmas and New Year Breaks

TWIXMAS WEEKEND BREAK

Friday 27th December, departing Monday 30th December, prices from £180 pp in a Classic room*

Friday 27th December

We welcome you from 3pm. Relax and enjoy our Coffee Shop on arrival or a relaxing drink in Harry's Bar. Your 3 course dinner follows at 7pm.

Saturday 28th December

Enjoy a full English breakfast and a morning of leisure to explore the local area. Your 3 course dinner will be served at 7pm followed by evening entertainment.

Sunday 29th December

Full English breakfast awaits. Then perhaps a day at leisure exploring the Isle of Wight. Your 3 course dinner will be served at 7pm.

NEW YEAR BREAK

Commence on Monday 30th December for 3 nights, departing Thursday 2nd January 2025. Prices from £235 pp with accommodation in a Classic room *

Monday 30th December

We warmly welcome you from 2.00pm. Enjoy a sparkling glass of Prosecco prior to your 3 course dinner in Harry's brasserie from 7:00 pm this evening.

After dinner, relax whilst listening to live music.

Tuesday 31st December - New Year's Eve

Enjoy a hearty breakfast from 8:30am to 10:30am and the day is yours to explore or relax. Then join us for your 4 course Dinner and Party, with a glass of Prosecco at midnight.

Wednesday 1st January 2025

Happy New Year.! Enjoy a leisurely breakfast and then take on your first day of 2025... Harry's Bar could provide that 'hair-of-the-dog'. Enjoy a relaxing stroll along Ryde Sands. Afternoon tea and cake served from 3pm.

This evening a festive buffet is served from 7.00pm.

Thursday 2nd January 2025

After breakfast, we bid you farewell; check out at 11am.

We hope that you have thoroughly enjoyed your stay with us.....why not stay longer? New Year's Eve extension offer: from Thursday 2 January to Monday 6th January 2025 at £50 pp per night, includes breakfast.

BOOK BEFORE YOU LEAVE TO SECURE YOUR 2025 CHRISTMAS BREAK AT 2024 RATES

New Year's Eve Menu

Tuesday 31st December 2024

£60.00 per person, includes New Year's Eve Party DJ & dancing until 1.00am Arrive early and enjoy a pre-dinner drink in Harry's Bar. Dine at 7.30pm

> Tempura Vegetables Sweet Chilli Sauce

Seafood Platter Trio Smoked Trout Pate on Focaccia Prawn Cocktail & Crab with Zest & Aioli Mayonnai

Trio of Melon with Parma ham

Roasted Sirloin of Beef Fondant Potatoes, Julianne Carrots, Fine beans Portabella Mushroom & Port Wine Jus (GF)

Chargrilled Salmon (GF) with Hollandaise Sauce, Crushed New potatoes & Ratatouille

Harissa Yoghurt Roasted Aubergine (V) Sweet Potato Fries & Green Salad

Alternative dishes and dietary requirements catered for upon request. Pre-orders only

Baked Salted Caramel Cheesecake (GF)

Eton Mess

Panna Cotta with Fresh Raspberry Coulis

Mini Cheese Board With Chutney, Grapes, Celery & Crackers (Gluten-free biscuits available)

Tea or Coffee



ALLERGENS

If you have any special dietary requirements, allergies or food intolerances, please speak to a member of staff prior to placing your order. Thank you.



from us all at the

ROYAL ESPLANADE HOTEL

Thank you for joining us over the Festive Season

We hope that you have enjoyed your visit as much as we have enjoyed your company

Why not stay again next year?

Book your Event or Short Break before you leave
and secure your place at 2024 rates

The ideal venue for

SPECIAL OCCASIONS | WEDDINGS WAKES | CORPORATE FUNCTIONS

Good food - Good times - Good company



ROYAL ESPLANADE HOTEL

HOTEL · BAR · BRASSERIE

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Located at the 'dry end' of Ryde Pier, Isle of Wight.

Reach us on foot via Fast Cat from Portsmouth Harbour to Ryde Esplanade or the Hovercraft from Southsea to Ryde.

Or bring your car:

vehicle ferries sail from Portsmouth Gunwharf terminal to Fishbourne, Lymington to Yarmouth or Southampton to East Cowes. Call us for discounted ferry rates.

Call us if you lose your way - we will help you find it!