THE
NORTON HOUSE HOTEL

CHRISTMAS
NEW YEAR
2018

"Excellent service from start to finish. Attentive staff all through the stay, nothing was too much trouble, we had a three course meal with every course being tasty and cooked to perfection."

Enjoy Christmas At The Norton House Hotel

At Norton House we are here to make sure that Christmas 2018 will be one to remember. Whether you are celebrating with family, friends or colleagues we are sure we have the perfect event for you.
Are you looking to host your own party night or private function? No problem, we can make our function suite available to you to make your celebrations go with a swing!

Why not stay the night and have a perfect end to the evening?

Built in 1790 and now run as a 3* Hotel, Norton House Hotel is a traditional, classic style building, set in spacious gardens, close to the historic village of Mumbles. Our un-rivaled aspect of charm, character and sophistication will ensure your visit will be one to remember. We have 18 en-suite bedrooms and 4 self-catering apartments, and a spacious car park. Special rates available throughout December, from £65 per night bed and breakfast (not including weekends or New Years Eve).

Christmas Fayre Lunch

Served 26th November - 30th December from 12.00pm - 2.30pm

2 courses **£19.00** 3 courses **£21.00**

Starters

Soup of the Day with Crusty Bread

Seafood Cocktail with a Marie Rose Sauce

Spheres of Melon with a Port Jelly and Pear Puree

Mini Filo Pastry Cases filled with Creamy Garlic Mushrooms topped with Caerphilly Cheese

Main Courses

Roast Turkey with all the Trimmings

Fillet of Salmon in a White Wine, Prawn and Saffron Sauce with Poached Mussels

Chicken Roulade filled with Chicken, Spinach and Chive Mousse served with Celeriac Mash, Carrots, Fine Beans and a Veloute Sauce

Roast Beef with a Yorkshire Pudding and Caramelised Onion and Port Gravy

Open Lasagne with a Wild Mushroom Sauce

Main courses are accompanied by seasonal vegetables and potatoes

Desserts

Lemon Posset with a Shortbread Biscuit

Christmas Pudding with Brandy Sauce

Eton Mess with Honeycomb Crumble

Christmas Sticky Toffee Pudding with a Baileys & Butterscotch Sauce

Followed by tea/coffee and mince pies

Christmas Fayre Dinner

Served 26th November - 30th December from 5.00pm - 9.00pm

Mon-Thurs & Sun: 2 courses **£20.00** 3 courses **£24.00**
Fri-Sat: 2 courses **£24.00** 3 courses **£26.00**

Starters

Soup of the Day with Crusty Bread

Smoked Salmon, Dill and Cream Cheese Mousse wrapped in Smoked Salmon and served with a Light Horseradish Sauce

Spheres of Melon with Port Wine Jelly and Pear Puree

Beetroot, Feta Cheese and Crushed Walnut Salad with a Blue Cheese Drizzle

Main Courses

Roast Turkey with all the Trimmings

Fillet of Cod wrapped in Parma Ham, served with Tenderstem Brocolli, Mashed Purple Potato and a Lemon Butter and Caper Sauce

Roast Beef with a Yorkshire Pudding and Caramelised Onion and Port Gravy

Breast of Guinea Fowl Wrapped in Streaky Bacon on a Bed of Red Cabbage with a Port and Baby Onion Jus

Open Lasagne with a Wild Mushroom Sauce

Main courses are accompanied by seasonal vegetables and potatoes

Desserts

Lemon Posset with a Shortbread Biscuit

Christmas Pudding with Brandy Sauce

Eton Mess with Honeycomb Crumble

Christmas Cheesecake - A Cinnamon Biscuit Base beneath a Creamy Vanilla Christmas Pudding Topping

Followed by tea/coffee and mince pies

Children's Menu

Available for under 12's **£10.00**

Starters

Soup of the Day
Prawn Cocktail
Apple and Carrot Sticks

Main Course

Roast Turkey
Roast Beef
Pasta In a Tomato Sauce
Chicken and Chips

Dessert

Ice Cream
Fruit Salad
Sticky Toffee Pudding

Sunday Lunch with Santa for under 12's **£15.00** (Incl. Present)

Sunday Lunch With Santa

Sunday 2nd, 9th, 16th and 23rd December

Adults **£22.00**pp Children under 12 **£15.00** (incl. present)

Starters

Soup of the Day

Smoked Salmon, Dill and Cream Cheese Mousse wrapped in Smoked Salmon and served with a Light Horseradish Sauce

Spheres of Melon with Port Wine Jelly and Pear Puree

Mini Filo Pastry Cases filled with Creamy Garlic Mushrooms topped with Caerphilly Cheese

Beetroot, Feta Cheese and Crushed Walnut Salad with a Blue Cheese Drizzle

Main Courses

Roast Turkey with all the Trimmings

Roast Beef with a Yorkshire Pudding and Horseradish Sauce

Roast Leg of Lamb with a Mint Sauce

Fillet of Salmon in a White Wine, Prawn and Saffron Sauce with Poached Mussels

Open Lasagne with a Wild Mushroom Sauce

Chicken Breast with a Chipolata Sausage Homemade Stuffing, Goose Fat Roast Potatoes and Honey Roast Parsnips

Main courses are accompanied by seasonal vegetables and potatoes

Desserts

Lemon Posset with a Shortbread Biscuit

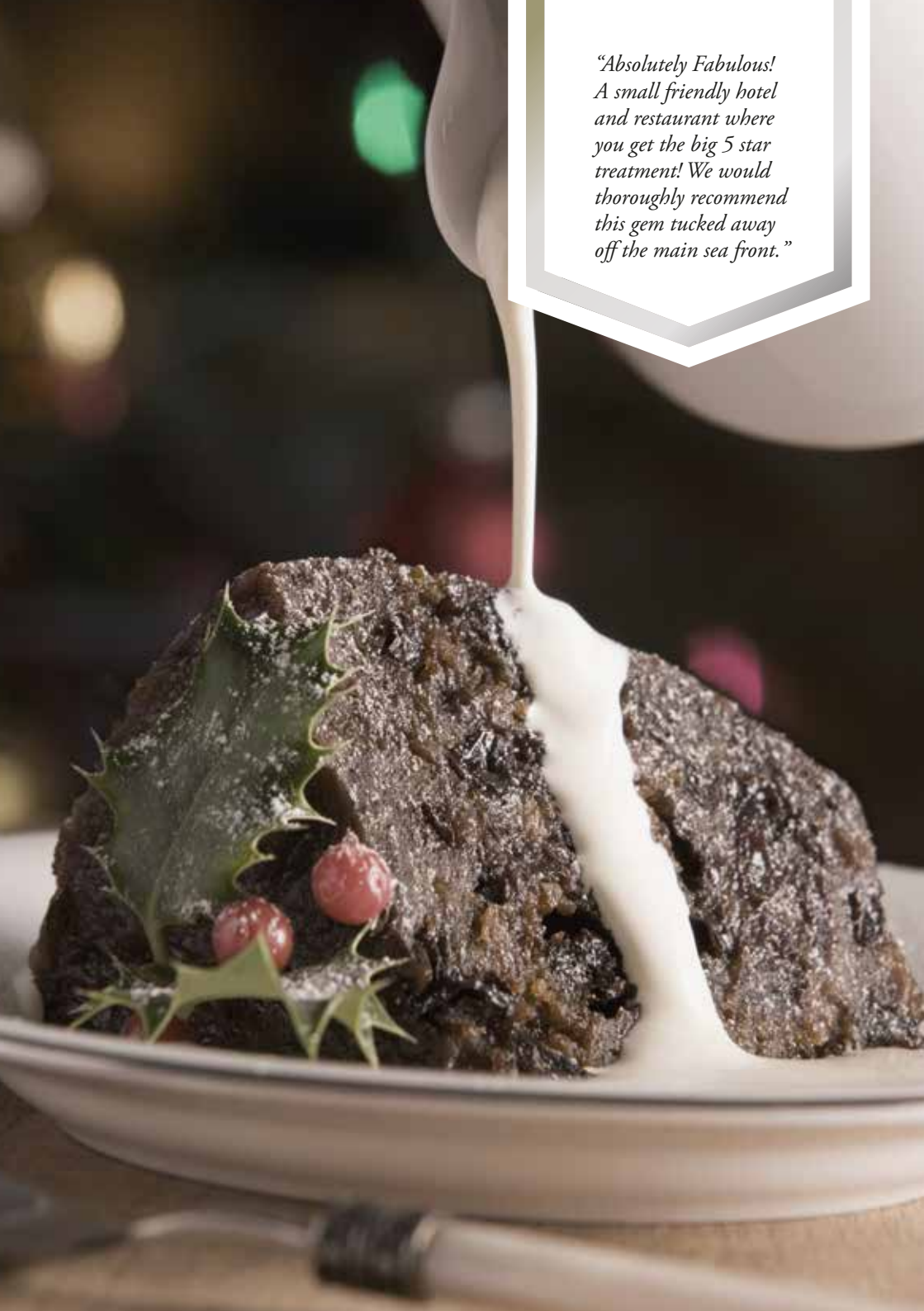
Christmas Pudding with Brandy Sauce

Eton Mess with a Honeycomb Crumble

Christmas Sticky Toffee Pudding with a Baileys and Butterscotch Sauce

Followed by tea/coffee and mince pies

Make Christmas a magical experience! Your child will enjoy a festive lunch with Santa Claus before taking home a special gift from the man himself!



"Absolutely Fabulous! A small friendly hotel and restaurant where you get the big 5 star treatment! We would thoroughly recommend this gem tucked away off the main sea front."

Christmas Day Lunch

Bar from 12pm - 4pm | Lunch served 12pm - 3pm

Adults **£90** Children under 12 **£45**

Enjoy a Choice of Welcome Drinks on Arrival. Full Pre-payment Required on Booking

Starters

Red Pepper and Carrot Soup with a Truffle Oil Drizzle

Trio of Smoked Salmon Mousse, King Prawns and Smoked Salmon served with Marie Rose Sauce

Platter of Italian Meats with Warm Walnut Bread, Olives with Olive Oil and Balsamic Dressing

Sorbet Course

Champagne Sorbet

Main Courses

Roast Turkey with all the Trimmings

Individual Beef Wellingtons Served Medium with Fondant Potatoes and a Red Wine Jus

Pan fried Hake Fillet on a Bed of Roasted Peppers, a Lobster Bisque Sauce and Whole Langoustines

Creamy mushroom spinach and nut risotto wrapped in filo pastry and served on a roasted pepper sauce

Main courses are accompanied by seasonal vegetables and potatoes

Desserts

Christmas Pudding with Brandy Sauce

A Selection of Cheese and Biscuits

Dark Chocolate Cups Filled with White Chocolate Mousse and Chocolate Parfait

Christmas Cheesecake - A Cinnamon Biscuit Base beneath a Creamy Vanilla Christmas Pudding Topping

Followed by tea/coffee and mince pies

New Year's Eve

See in the New Year in style by dressing to impress and enjoying our Black Tie Gala Buffet in our function suite while dancing the night away to the sounds of our resident DJ and Live Entertainment.
Buffet served 8pm - 9pm, selection of welcome drinks & canapés on arrival, half a bottle of house wine during your meal, a free bar from 8.00pm-12.00 and a glass of champagne to welcome in the New Year.

Adults (over 21's only) **£100**pp

Starters

Red Pepper and Carrot Soup with a Truffle Oil Drizzle

Trio of Smoked Salmon Mousse, King Prawns and Smoked Mackerel served with a Marie Rose Sauce

Platter of Italian Meats with Warm Walnut Bread, Olives with Olive Oil and Balsamic Dressing

Main Course - Buffet Style

Roast Rib of Beef with Yorkshire Puddings

Dressed Seafood Platter

Chicken with a Leek, Bacon and Tarragon Sauce

Pork Tenderloin with a Whole Grain Mustard and Honey Sauce

Butternut Squash Curry with Poppadums

Cold Meat Platter

New Potatoes, Coriander Rice and a Selection of Chef 's Salads

Desserts

Sticky Toffee and Banana Cake

Christmas Cheesecake - A Cinnamon Biscuit Base beneath a Creamy Vanilla Christmas Pudding Topping

Chocolate Parfait

For all New Year's Eve Guests, special accommodation rates of £95.00 per room, bed and breakfast

New Year's Day

Enjoy a relaxing start to 2019 with family and friends at the Norton House Hotel. Our buffet brunch will be served from 1.00pm-4.00pm with live background music.

£21.00pp Children under 12 **£11.50**.

Beverage Station

Selection of teas
Coffee (cappuccino, latte, hot chocolate available at a £2.00 supplement)
Fruit Juices - Orange, Apple, Cranberry, Grapefruit

Mimosas
Bloody Mary
Homemade biscuits
Mini Welsh cakes
Fresh pastries

To Start

Tropical fruits and berries
Italian Meat Platter
French style terrines and pates
Smoked salmon and prawn platter

Warmed continental breads – Ciabatta, Focaccia, Soda bread, Baguettes, Bagels, English Muffins

As Mains

Crispy Bacon
Scotch Pancakes
Scrambled eggs/ Poached eggs
Hash Browns
Dauphinoise potatoes

Roasted Mediterranean Vegetables
Medium Rare Welsh Sirloin
Stuffed Loin of Welsh Pork
Honey roast ham
Classic dressed Salmon

Desserts

Mini dessert shots
Chocolate covered profiteroles

Brownies
Welsh cheese board

Tribute Nights

Drink on Arrival from 7.30pm.

3 Course Meal followed by tea and coffee served at 8.00pm. **£38.50**pp

Fri 30th Nov - Michael Buble
Sat 1st Dec - Robbie Williams
Sat 7th Dec - Frankie Valley
Sat 8th Dec - Tina Turner
Thu 13th Dec - Olly Murs
Fri 14th Dec - Rod Stewart
Sat 15th Dec - Tom Jones
Thu 20th Dec - Neil Diamond

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Booking Form Christmas 2018

Please complete and return this booking form to:
Norton House Hotel, Norton Road, Mumbles, Swansea SA3 5TQ
Alternatively you can email the relevant details to:
enquiries@nortonhousehotel.co.uk

Name: .....

Address: .....

Email: .....

Tel: .....

Company/Organisation: .....

Date: .....

Menu Choice: .....

Number in Party: .....

Time: .....

Dietary Requirements: .....

Deposit Paid: .....

Our Policy

A deposit of £10 per person is required for all bookings (Non Refundable). Full pre-payment required on booking for Christmas Day and New Years Eve.

GIFT VOUCHERS AVAILABLE

The perfect gift, all year round

Norton Road, Mumbles, Swansea SA3 5TQ
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