



A FESTIVE NIGHT IN

GUILT

WEDNESDAY 2ND DECEMBER

£80 PER PERSON OR
£750 FOR A TABLE OF 10

Raise a glass, take your seat and let the
celebrations begin.



BANQUET MENU

Please choose one dish from each section for your party

STARTERS

**Beetroot Cured
Scottish Salmon** gf
beetroot remoulade,
baby potato and caper salad,
pickled cucumber

**Ham Hock, Carrot &
Grain Mustard Terrine**
roasted pear, kale, shallot

Butternut Squash Tatin vg
parsley and pumpkin seed
pesto, watercress

**Pressing of Confit Chicken
& Smoked Duck**
cauliflower, pomegranate
and curry oil

Leek & Potato Velouté v
truffle cream, chestnut

MAINS

Turkey Breast
traditional garnishes

Slow Cooked Blade of Beef
£10PP SUPPLEMENT
swede, horseradish,
pomme purée

Baked Cod Fillet
leeks, Anna potato, warm
tartare sauce

**Sweet Potato & Root
Vegetable Wellington** vg
roasted red pepper and
plum compote

DESSERTS

Christmas Pudding
brandy sauce

Cinnamon Panna Cotta
mulled wine jelly, cranberry and
smoked almond biscotti

**Clementine
Steamed Sponge**
stem ginger custard,
vanilla ice cream

**Chocolate Brownie
Truffle Torte** vg
roasted plum

DRINKS PACKAGE

Welcome Prosecco *per glass* £7

Welcome Fire Can *per can* £6.50

Fire Bucket *bucket of 10* £65

Noam Bucket *bucket of 10* £70

Cocktail Hour *per cocktail (min 10)* £8

Gotham Fizz *3 bottles* £105

Taittinger *3 bottles* £250

Gotham Wine *3 bottles* £90
your choice of red, white or rosé

v Vegetarian vg Vegan gf Gluten Free

YOUR GOTHAM CHRISTMAS AWAITS, SPEAK TO OUR EVENTS TEAM TO BEGIN PLANNING
events@hotelgothamnewcastle.co.uk