

New Kent Hotel

Events Selector



**Celebrate**



**Indulge**



**Relax**

Dear

Thank you for your recent enquiry requesting information with regards to celebrating your event here at the New Kent Hotel, Jesmond.

I am delighted to inform you that we are one of the finest function venues in Jesmond. Our beautiful George's suite can cater from 40-110 guests with your own private function bar.

The hotel has 32 bedrooms, which means that your guests will be able to make a night of it! Special prices are available for guests wishing to stay in the hotel, please just ask for details.

Your meal is prepared by our head chef, will be served by our excellent team and the event manager will always be on hand to ensure the smooth running of your day is the way you want it to be.

I have enclosed our brochure with information and menus, which I am sure you will find interest. Once you have had a chance to read through the information please allow us to show you the wonderful facilities we have to offer. We can then sit down and discuss your requirements in more detail and I can answer any questions you might have. All our dishes are marked vegetarian (v) and or gluten free (g), if you have any other dietary requirements our team will be only too pleased to advise you.

Yours sincerely

Events Manager

## Starters

Goats Cheese and sun blushed tomato Bruschetta (v)

Fig with Parma ham and mozzarella salad (g)

Goats Cheese and caramelised red onion Risotto with shaved parmesan (v) (g)

Oak Smoked Scottish Salmon, and Greenland Prawns with fresh leaves and aioli (g)

Smooth Chicken Liver Parfait, complemented with oatcakes and Cumberland sauce

Chargrilled Vegetable Terrine served with a tomato concasse (v) (g)

Caramelised red Onion and Smoked Applewood Cheddar Tartlet with an aged balsamic dressing (v)

Duo of Chilled Melon, with a rich fruit coulis (v) (g)

## Soup Course or Starter (v) (g)

Traditional Vegetable Broth

Leek and local potato Soup

Carrot and Coriander Soup

Minestrone Soup

Lentil and Tomato Soup

Winter Vegetables and Thyme Broth

Tomato and Basil Soup

## Main Courses - A

Two course menu chosen from **menu A** with coffee **£ 18.00** or Three course menu chosen from **menu A** with coffee **£ 22.00**

Roast Loin of Pork, with Yorkshire pudding and rich roast gravy

Baked Fillet of Cod with a herb crust with a creamy basil sauce (g)

Oven Roasted Supreme of Chicken with a leek and tarragon sauce (g)

Braised Beef with a wild mushroom and pancetta jus (g)

## Main Courses - B

Two-course menu chosen from **menu B** with **£ 19.50**. Three courses menu chosen from **menu B** with coffee **£ 23.50**

Fillet of Scottish salmon lightly grilled with a champagne and pink peppercorn sauce (g)

Roast Matured Sirloin of local Beef with Yorkshire pudding rich roast gravy and roasted potato

Oven Roasted Corn Fed Chicken Supreme on fondant potato with roast Madeira jus (g)

Roast Leg of Cumbrian Hill Lamb, with a roast wild berry jus and mint (g)

## Main Course - C

Two-course menu chosen from **menu C** with coffee **£ 20.50**. Three courses menu chosen from **menu C** with coffee **£ 24.50**

Roast Rack of Lamb set on minted mashed potatoes with a red currant and rosemary jus lie (g)

Pan fried Supreme of Chicken filled with Haggis with a malt whisky and wholegrain mustard sauce

Pan seared medallions of 24 day matured local Beef on fondant potato with a wild mushroom, whisky cream sauce (g)

Pan-Fried Sea Bass Fillet on crushed potatoes laced with queen scallops and a creamy chive sauce (g)

## Vegetarian Options

Roasted root vegetable Lasagne with a rich tomato sauce

Goats Cheese and caramelised red onion Risotto with shaved Parmesan (g).

Mediterranean Vegetable Wellington encased in oregano pastry

The main dishes and prices are for the selection of one main course and the selection of one starter or soup and one sweet.

## Desserts

Lemon Posset with a black cherry compote and homemade shortbread  
Individual New York Style Vanilla Cheesecake with fresh Strawberry coulis  
Belgian White and Dark Chocolate Teardrop fresh dairy cream  
Sticky Toffee Pudding with butterscotch sauce  
Raspberry Cranachan in a brandy snap basket with raspberry coulis  
Selection of fine Cheeses with oatcakes, grapes and celery  
Trio of mini chocolate deserts with orange Chantilly cream  
Individual Lemon and Lime Bavarois with fresh mango coulis

## Coffee / Tea

Freshly brewed coffee or breakfast blend tea with mints

## Welcome Canapés

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|---|--------|
| 1. Chicken Liver Parfait on mini Oaties                           | £ 1.55 |
| 2. Gratin of roast peppers and feta tartlet                       | £ 1.55 |
| 3. Smoked Salmon and Cream Cheese Roulade on a mini wheat cracker | £ 1.75 |
| 4. Cream cheese and roasted pepper mousse tartlet                 | £ 1.55 |
| 5. Mini goats cheese and sun blushed tomato Bruschetta            | £ 1.55 |

- Please choose any 3 from the above selection for £ 3.95 per person
- Please choose any 4 from the above selection for £ 4.95 per person

## Evening Receptions

Should you wish to have an evening reception and dance, a room can be made available on the basis of all of the total number of guests at the evening reception taking your choice of buffet. The following are buffet menu suggestions, which can be adjusted to your preference.

## Evening Cocktail Buffet Selector

Mixed Sandwiches, Sausage Rolls, Mixed Pizza Fingers, Spicy Marinated Chicken, Assorted vol au vents, Vegetable Samosas, Vegetable Spring Rolls and sweet chilli dip, Cheese Lattice fingers, Nachos with assorted dips, Onion Rings, and Vegetable Crudités with dips

**\* Select      5 Items £ 6.95      \*Select      8 Items £ 10.95      \*Select      all £ 13.95**

In addition to buffet selector the following items can be added

- Table Nibbles – Salted peanuts, dry roaster, Bombay mix, Kettle crisps or Nachos £ 1.95 each bowl
- Bacon roll or hot roll with tomato relish and mustard £ 3.50 per person
- Selection of local Cheeses and Oat Cakes £ 3.95 per person
- Tea / Coffee £ 1.80 per person

## Cold Fork Buffet

£ 11.95 per person

Mixed Seafood Platter, Mirrored Sliced Meat Platter and Mini Vegetarian Quiche Selection with bowls of coleslaw , pasta salad, cucumber salad, tomato and red onion salad, seasonal mixed leaf salad

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Selection of daily dessert

■

Freshly brewed coffee or breakfast blend tea

## Hot Fork Buffet

£ 14.95 per person

Chicken and mushroom stroganoff, vegetable lasagne, Moroccan lamb in a mildly spiced tomato sauce, vegetables and noodles with sweet chilli sauce with baked potatoes and steamed basmati rice and Bowls of: Coleslaw cucumber and tomato salads and mixed leaves

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Selection of daily dessert

■

Freshly brewed coffee or breakfast blend tea

## Cold Carved Buffet

£ 19.95 per person

Poached salmon, carved meats: baked honey baked ham, roast sirloin of beef and roast turkey, Mini Vegetarian Quiche selection New potato salad, savoury rice salad, pasta salad, cucumber and mixed tomato salad

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Cheese platter and daily dessert

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Freshly brewed coffee or breakfast blend tea

## Hot Buffet Selector

Beef Goulash, Spicy Moroccan Lamb, Pork Stroganoff, Chicken in Hoi Sin sauce, Texan Chilli con Carne, Sweet Potato and Courgette Curry

Roast Root Vegetable Lasagne, Sweet and Sour Chicken, Oriental Beef teriyaki, Chicken Korma, Salmon and roast pepper Skewers

All served with

Steamed rice, Spicy potato wedges, Prawn crackers, mini Naan Breads, Crunchy coleslaw and mixed leaf salad.

Select from: 2 Dishes £8.95pp, 3 Dishes £11.95pp, 4 Dishes £12.95pp or 5 Dishes £14.95pp

## Terms and Conditions

1. Provisional bookings will be held for 14 days without obligation. This booking will automatically be released after that.
2. The hotel reserves the right to set a minimum number for all functions. Where this is not achieved a room hire charge may be levied (except if the overall package selected satisfies minimum costs required).
3. To confirm a booking we require a non-refundable deposit of £ 250.00 along with written confirmation of approximate times and numbers.
4. Once any deposit is paid it confirms that you comply with the terms and conditions set within.
5. All menu prices will be confirmed along with your final details normally 6-8 weeks before the function.
6. The final balance will be due 14 days prior to the function date by cash, cheque or credit/debit card when all numbers and requirements shall be finalised.
7. The hotel reserves the right to raise a charge in the event of cancellation up to 100% of the total profit lost.
8. We strongly advise that cancellation insurance is purchased, details of which can be provided by the hotel.
9. Free room hire for all menus when confirmed numbers are over 40