



CHRISTMAS

2024

at the



PARKWAY
HOTEL AND SPA

CHRISTMAS CARVERY



Thursday 28th November – Monday 23rd December 2024

Available on selected dates. Please contact our sales team for specific days.

Homemade Soup of the Day, Herbed Croutons

Whipped Chicken Liver Pate, Spiced Apple and Plum Chutney, Toasted Brioche

Classic Prawn Cocktail, Smoked Paprika, Marie Rose, Lemon

Fanned Melon, Mango and Lime Compote, Passion Fruit Gel



Your choice of

Roast Topside of Beef, Roasted Turkey Breast or Roast Loin of Pork

*All served with steamed Seasonal Vegetables, Yorkshire Puddings,
Pigs in Blankets & Homemade Pan Gravy*

Fillet of Salmon, Herb Parmentier Potatoes, Lemon Garlic Butter Sauce

Roasted Butternut Squash and Sage Risotto, Pine Nut Salsa Verde



Traditional Christmas Pudding, Brandy and Vanilla Sauce

White Chocolate and Biscoff Cheesecake

Chocolate and Orange Tart



Strawberry Opera



Freshly Brewed Coffee served with Warm Mince Pies

£34.00 per person Lunch, Dinner & Private Dining

20 or more guests? Dine in a private dining room, complete with Christmas decorations at your preferred time with your own Private Chef. Room Hire £100.00



FESTIVE AFTERNOON TEA

Served traditionally on a stand, you really won't know where to start.
All items are baked by our pastry chef with warm, homemade scones served
with clotted cream & jam, delicious sugary Welsh Cakes as well as



beautifully made finger sandwiches



from



Monday 2nd December - Monday 23rd December 2024

£30.00 per person



CHRISTMAS BUFFET 2024

Hot Turkey Rolls, Stuffing Balls, Pigs in Blankets

Brie Wedges, Cranberry Sauce

Baby Garlic Rosemary Roast Potatoes

Red Cabbage Slaw, Mixed Indian Platter, Mango Chutney



Selection of Desserts



Freshly brewed Tea ,Coffee, Mince Pies



£21.95 per person



*Also available for a minimum of 20 guests in a private room - perfect for
work lunches or early evening family get-togethers*

PARKWAY DOES ROCK ANTHEMS



Friday 29th November 2024
Saturday 30th November 2024
Friday 6th December 2024
Saturday 7th December 2024

Friday 13th December 2024
Saturday 14th December 2024
Friday 20th December 2024
Saturday 21st December 2024

7.30pm prompt - 1.00am
4 course dinner - with choices

Tribute Act & Disco

£53.00 per person

ROCK
Anthem's





CHRISTMAS PARTY NIGHTS 2024



Whipped Chicken Liver Parfait, Spiced Apple Chutney, Toasted Brioche
Fanned Honeydew Melon, Blueberry Compote, Minted Cantaloupe

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Tomato and Sweet Pepper Soup

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Slow Cooked Featherblade of Beef, Smoked Bacon and Onion Jus
Roasted Chicken Breast, Bourbon Barbecue Sauce
Nut Roast, Sauté Mushrooms and Chestnuts, Cream Herb Sauce

—◆◀◀▶▶◆—
Chocolate and Hazelnut Cheesecake, Praline Shortbread, Chantilly Cream
Strawberry Tart, Vanilla and Strawberry Cream Liqueur, Popping Candy

Early booking recommended!

Why not book a room? - ask our Sales team for our preferential rates





CHRISTMAS DAY LUNCH

Wednesday 25th December 2024

Lunch served 12.00 - 1.30pm



Duo of Melon Salad, Raspberry Compote, Gin Syrup
Chicken, Pork and Sage Terrine, Cranberry Relish, Melba Crouton
Traditional Prawn Cocktail, Baby Gem, Marie Rose Sauce, Lemon



Homemade Leek and Potato Soup, Cheddar Crouton



Roasted Turkey Breast, Pig in Blanket, Yorkshire Pudding, Homemade Gravy

Roast Sirloin of Beef, Homemade Yorkshire Pudding, Gravy

Baked Lemon Sole, Fine Green Beans, Baby New Potatoes, Dill Caper Butter

Root Vegetable Tarte Tatin, Cheese Sauce, Pickled Red Cabbage



Traditional Christmas Pudding, Brandy and Vanilla Sauce

Homemade Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Ganache, Caramel Sauce, Honeycomb Cream

Raspberry Cheesecake, White Chocolate Cream, Shortbread Biscuits



Freshly brewed Coffee & Christmas Petit Fours

£85.00 per person Children £47.00 (12 and under)

Cover Charge (Children not eating £25.00 per child under 2)

A Christmas gift for all children aged 12 and under



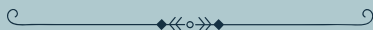


NEW YEAR'S EVE GALA DINNER

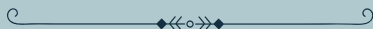
with The Hooper's

Tuesday 31st December 2024

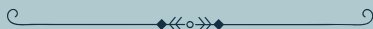
Whipped Duck Liver Pate, Bitter Orange, Toasted Brioche, Dressed Chicory
Three Cheese and Onion Arancini, Smoked Truffle Mayonnaise,
Pickled Red Onion, Watercress



Poached Salmon Tian, Pickled Cucumber, Caviar Crème Fraiche, Lemon

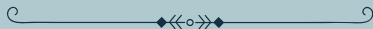


Smoked Potato and Onion Soup, Goats Cheese Crouton, Chive Oil

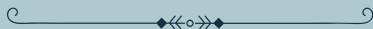


Rump of Lamb, Minted Port Gravy

Roasted Chicken Breast and Chorizo, Sundried Tomato, Mascarpone Sauce
Creamy Wild Mushroom and Chestnut Gnocchi, Crispy Kale



Homemade Biscoff and White Chocolate Crème Brulee, Gingerbread Biscuits
Lemon and Raspberry Tartlet, Limoncello Cream, Meringue



Freshly brewed Coffee served with Petit Fours

£80.00 per person



NEW YEAR'S EVE BUFFET

£52.00 per person (Over 18's only)

3 Course Buffet in our lounge with
Live entertainment from Phil Jones

*The welcoming
surroundings make this
the perfect place to enjoy a
relaxed buffet with
family & friends*





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