Christmas 2017 and New Year celebrations

PRINCIPAL
YORK

CHRISTMAS AND NEW YEAR 2017
In the heart of one of the UK’s oldest cities, with views across to the iconic Minster, The Principal York offers a wonderful setting for all your Christmas and New Year celebrations. With the grandeur of the late-Victorian era, The Principal York is an unforgettable destination where traditional festivities meet modern service to create a great party atmosphere.

Gather colleagues, family and friends and join us this season. With delicious food, fine wines and sparkling entertainment, we’ve got everything you need for a memorable celebration. From a festive party for up to 250 guests to a table for two at our New Year’s Eve Ball, however you choose to celebrate Christmas, The Principal York has it all.

Season’s greetings

** Season’s greetings **

Early Bird Offer

Book your Christmas dinner party night by the 11th November 2017 and receive 10% off pre-ordered drinks packages for your party.

The Principal York
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CHRISTMAS AND NEW YEAR 2017
Whether you’re bringing friends together for a festive celebration, or planning the office party; our Refectory restaurant offers delicious dining amidst a contemporary setting, from an intimate gathering to a large party, we’ll help you relax and unwind as you come together for a memorable occasion.

Menu

STARTERS
WHITE ONION SOUP
With truffle oil (v)

PRESSED DUCK TERRINE
With fruit chutney and toasted sourdough

TIGER PRAWNS
With spring onions and crème fraiche risotto

WARM HAZELNUT CRUSTED CROTTIN GOATS’ CHEESE
With apple and fennel (v)

MAIN COURSES
ROAST TURKEY
With chestnut stuffing, pigs in blankets and cranberry gravy

BRAISED SHIN OF BEEF BOURGUIGNON
With potato purée

PAN SEARED SEA BASS FILLET
With crushed potatoes, leeks and lemon butter sauce

PAPPARDELLE PASTA
With roast pumpkin, tomato, sage and toasted pine nuts (v)

DESSERTS
CHRISTMAS PUDDING
With brandy custard

CLEMENTINE TRIFLE

WHITE CHOCOLATE AND CRANBERRY CHEESECAKE

YORKSHIRE CHEESE BOARD
With biscuits, celery, grapes and chutney

Package details

PRICE
£29.50 per person

DATES
1st December to 23rd December 2017

TIMES
Sunday to Thursday 6.00pm - 9.30pm
Friday and Saturday 6.00pm - 8.00pm
A lunch sitting is available Monday to Saturday 12.00 noon - 2.00pm.

REWARDS AND EXTRAS
Book your Refectory festive party night by the 11th November 2017 and receive 10% off pre-ordered drinks packages for your party.

OPTIONAL EXTRA
Add a Christmas cocktail to your meal for £8 per person.
The Ebor

With sparkling decorations and a warm welcome, The Ebor room provides a wonderful backdrop for entertaining guests over the festive season. Whether you’re hosting a private dinner for up to 40 people or a canapé reception, we’ll help you make it an occasion to remember.

Menu

STARTERS
WHITE ONION SOUP
With truffle oil (v)

PRESSED DUCK TERRINE
With fruit chutney and toasted sourdough

RISOTTO OF TIGER PRAWNS
With spring onions and crème fraîche risotto

WARM HAZELNUT CRUSTED CROTTIN GOATS’ CHEESE
With apple and fennel (v)

MAIN COURSES
ROAST TURKEY
With chestnut stuffing, pigs in blankets and cranberry gravy

BRAISED SHIN OF BEEF BOURGUIGNON
With potato purée

PAN SEARED SEA BASS FILLET
With crushed potatoes, leeks and lemon butter sauce

PAPPARDELLE PASTA
With roast pumpkin, tomato, sage and toasted pine nuts (v)

DESSERTS
CHRISTMAS PUDDING
With brandy custard

CLEMENTINE TRIFLE
WHITE CHOCOLATE AND CRANBERRY CHEESECAKE

YORKSHIRE CHEESE BOARD
With biscuits, celery, grapes and chutney

Package details

CREATE YOUR OWN PACKAGE WITH A THREE-COURSE DINNER OR CANAPÉ RECEPTION IN OUR EBOR ROOM.

PRICES
£39.95 per person to include arrival drink, three-course festive dinner menu and Christmas party novelties

£200 for room hire

DATES
Dates are available throughout December 2017. Please call us for further details.

TIMES
Lunch 12.00 noon - 4.00pm
Dinner 7.00pm - 11.00pm

CHRISTMAS AND NEW YEAR 2017
Christmas parties are a great way for you to thank and reward your staff for all the hard work they have put in over the year. Whatever the size of your party, our selection of spectacular event spaces are available for your exclusive use – from the tradition and charm of the Oak room to the big party atmosphere of the Events Centre.

**Menu**

**STARTERS**
- WHITE ONION SOUP
  With truffle oil (v)
- PRESSSED DUCK TERRINE
  With fruit chutney and toasted sourdough
- WARM HAZELNUT CRUSTED CROTTIN GOATS’ CHEESE
  With apple and fennel (v)

**MAIN COURSES**
- ROAST TURKEY
  With chestnut stuffing, pigs in blankets and cranberry gravy
- PAN SEARED SEA BASS FILLET
  With crushed potatoes, leeks and lemon butter sauce
- PAPPARDELLE PASTA
  With roast pumpkin, tomato, sage and toasted pine nuts (v)

**DESSERTS**
- CHRISTMAS PUDDING
  With brandy custard
- WHITE CHOCOLATE AND CRANBERRY CHEESECAKE
- YORKSHIRE CHEESE BOARD
  With biscuits, celery, grapes and chutney

**TO FINISH**
- FRESHLY BREWED COFFEE
  With mince pies

**Package details**

**SPARKLING WINE DRINKS RECEPTION. THREE-COURSE FESTIVE MENU. COFFEE AND MINCE PIES. CHRISTMAS PARTY NOVELTIES. DJ. DISCO.**

**PRICES**
£41.95 per person

**DATES**
Dates are available throughout December 2017. Please call us for further details.

**TIMES**
7.00pm until 1.00am

**OVERNIGHT ACCOMMODATION**
- From £149 Bed and Breakfast midweek
- From £169 Bed and Breakfast on a Friday
- From £179 Bed and Breakfast on a Saturday

Prices are based on two people sharing a classic room

**OPTIONAL EXTRAS**
Add a half bottle of wine, package price from £48.95 per person.
All the staff were very friendly and welcoming to each individual who attended. The room itself looked lovely with all the Christmas and table decorations, it really helped us all to get into the festive spirit!
Christmas afternoon tea

Take time out during the busy Christmas period to join friends and family for our Christmas afternoon tea. Served in the Garden Room, you’ll enjoy a selection of sandwiches and sweet treats as you relax and savour the festive atmosphere. Why not add a glass of Champagne to make it an extra special treat?

Menu

A SELECTION OF SANDWICHES
- Including turkey leg and cranberry
- mature Cheddar and festive chutney
- CRAB AND CHIVE TART
- SMOKED PIGS IN BLANKETS
- HONEY ROASTED SWEDE AND PARSNIP CRISPS

A SELECTION OF CAKES
- Cranberry and white chocolate present
- Mini stollen loaf
- Mince pie cheesecake
- Gingerbread macaroon
- Mulled wine panna cotta
- Blood orange and chocolate battenberg

A SELECTION OF SCONES
- Plain, fruit, orange and chestnut

Package details

FESTIVE AFTERNOON TEA, A SELECTION OF SANDWICHES, SCONES AND SWEET TREATS, OPTION TO ADD A GLASS OF CHAMPAGNE.

PRICE
- £25.95 per person without Champagne
- £32 per person with a glass of Champagne

DATE
- Dates are available throughout December 2017. Please call us for further details.

TIMES
- 12.00 noon until 4.00pm
Join us for an evening to remember as we count down to the New Year in style at The Principal York. The celebrations start with a Champagne and canapé reception, followed by a four-course banquet served in the Refectory. After an evening of fine food and wine, we’ll ring in 2018 with our firework display in the gardens.

Menu

STARTERS
- DUCK, PISTACHIO AND PINK PEPPERCORN TERRINE
  With apple and date chutney and sourdough
- CRAB AND KING PRAWN RISOTTO
  With lemon and crème fraîche
- CROTTIN GOATS’ CHEESE CROUStADE
  With a tomato confit, pesto and balsamic
- STICKY PORK CHEEK
  With potato gnocchi and a red wine sauce

MAIN COURSES
- INDIVIDUAL BEEF WELLINGTON
  With parsley mash and a béarnaise sauce
- MONKFISH WRAPPED IN AIR DRIED YORKSHIRE HAM
  With king prawns and chorizo risotto and tomato oil
- ROAST COD FILLET
  With Jerusalem artichoke purée, roasted garlic and red wine jus
- DAUBE OF VENISON
  With quince purée, candied chestnuts and sprouts
- PUMPKIN TORTELLINI AND WILD MUSHROOMS
  With a sage beurre noisette (v)

INTERMEDIATE COURSE
- SLINGSBY GIN AND BLOOD ORANGE SORBET

DESSERTS
- WARM CHOCOLATE FONDANT
  With salted caramel, kirsch cherries and pistachio ice-cream
- MASCARPONE, ORANGE AND HONEY CHEESECAKE
  With ginger glass biscuit and mandarin sorbet
- APPLE TARTE TATIN
  With caramel sauce and vanilla ice-cream
- YORKSHIRE CHEESEBOARD
  With biscuits, celery, grapes and chutney
- PASSION FRUIT POSSET
  With warm cinnamon doughnuts

Package details

CHAMPAGNE AND CANAPÉ RECEPTION. FOUR-COURSE BANQUET. FIREWORK DISPLAY.

PRICE
£48 per person

DATE
Sunday 31st December 2017

TIMES
Refectory dining available from 6.00pm until 10.00pm. Join us after dinner for drinks and fireworks at midnight.
New Year’s Eve
two-night stay

Celebrate the New Year in true Hogmanay style as you take a walk down our red carpet to a lavish Champagne and canapé reception. Followed by a sumptuous five-course banquet with entertainment by our traditional Scottish piper. Then dance the night away to our disco and fantastic live band, “The NightJars” not forgetting the all-important countdown to 2018 which will be brought in with a bang with our firework display.

Menu

STARTERS
TRADITIONAL ‘KINGS CURE’
SMOKED SALMON
With caper and shallot dressing, rye toast
ROSEMARY BAKED CAMEMBERT
With pear chutney and ciabatta

MAIN COURSES
ROAST FILLET OF SCOTTISH BEEF
Rolled in rock salt and cracked pepper with rosemary and garlic crust.
Served with glazed vegetables, watercress puree and cep jus
WELSH ANGLESEA SEA BASS FILLET
With a citrus and herb crust, seasonal vegetables and potatoes finished with a saffron and white wine cream
RISOTTO OF SUN DRIED TOMATO AND AUBERGINE
Served in a filo basked topped with smoked cheese rarebit (v)

DESSERT
AN ASSIETTE OF CHOCOLATE
Dark chocolate and mint mousse in a brandy snap basket, chocolate brownie with raspberry cream, white chocolate and Baileys cheesecake
TO FINISH
FRESHLY BREWED COFFEE
With petits fours

Package details

CHAMPAGNE AND CANAPÉ RECEPTION. FIVE-COURSE DINNER MENU. COFFEE AND PETITS FOURS. LIVE BAND. DISCO. BACON ROLLS AT 1AM.

PRICE
£129 per person
Overnight price £385 per person based on a two-night stay and two people sharing a room

DATE
31st December 2017
Enjoy a luxurious and relaxing Christmas this year and join us on our “grande dame” residential package at the Principal York Hotel. We will provide great food, festive trimmings and all the traditional celebrations. If you have been good this year there may even be a visit from Father Christmas! So, sit back, relax and leave everything to us to ensure you have the merriest Christmas.

Christmas
three-night stay

Highlights

SUNDAY 24TH DECEMBER
From the moment you arrive, unpack, unwind, relax and join us for a festive drink in our Garden Room. You will enjoy a sumptuous six-course tasting menu served in The Refectory from 7.00pm.

The York Minster holds its traditional Christmas services at 11.30pm, so if you want to join the locals, the Minster is a short stroll away from the hotel.

MONDAY 25TH DECEMBER
A traditional Christmas breakfast greets you on this day of good cheer. After breakfast, take a leisurely walk around the city walls and take in some of the most picturesque sights of the city.

A traditional Christmas lunch with all the trimmings will be accompanied by our most important guest ‘Father Christmas’, who will visit with presents for all the children. Relax in our Garden Room whilst enjoying a traditional cup of tea and homemade Christmas cake.

In the evening break out the traditional board games and join us for a lavish Christmas house buffet whilst listening to some light musical entertainment.

TUESDAY 26TH DECEMBER
Following a leisurely breakfast, take advantage of the many tourist attractions including the world famous cobbled “Shambles”, alternatively spend until you drop in the Christmas sales!

The Christmas Pantomime “Beauty and the Beast” at Grand Opera House commences at 4.00pm followed by dinner in The Refectory from 7.00pm

WEDNESDAY 27TH DECEMBER
Breakfast is served and we say goodbye before you depart on your journey home. Or if you are staying longer, another day to enjoy one of York’s many tourist attractions.
Menu

You’ll enjoy a series of delicious menus when you join us for our Christmas residential. As a taster, here is our Christmas day menu served 12.00pm – 3.00pm:

**AMUSE-BOUCHE**
Guinea fowl roulade, hazelnut, pomegranate, cress

**STARTERS**
Beetroot-cured Mackenzie’s locally smoked salmon
With an apple and fennel salad and lavash crisps

Pressed duck and Yorkshire air-dried ham terrine
With Armagnac prunes

Peppered venison carpaccio
With rocket and shaved Moorland Tomme cheese

Yorkshire fettle cheese
With olives and roasted cherry vine tomatoes, gem lettuce and a cherry balsamic

Pan-seared king scallops
With cauliflower purée, belly pork and cider caramel

**MAIN COURSES**
Roast turkey
Served with all the trimmings

Beef fillet
With a wild mushroom gratin, shallots and potato fondant

Roast goose breast
With celeriac purée, winter greens and pickled cranberries

Pan-seared turbot
With crab tortellini, fennel and a shellfish bisque

Twice-baked Harrogate blue cheese soufflé
With a tomato fondue and candied walnuts (v)

All of the above are served with traditional accompaniments

**PRE-DESSERT**
Lemongrass ice-cream and white chocolate lollipop

**DESSERT**
Chocolate yule log

Christmas pudding
With brandy sauce

Mulled wine panna cotta

Spiced plum and lemon tart
With crème fraîche

Yorkshire cheese board
With biscuits, celery, grapes and chutney

**TO FINISH**
Freshly brewed tea and coffee
Served with Christmas cake

**Package details**


**Prices**
£690 per person
£365 per child 5 - 15 year olds

**Dates**
24th December to 27th December 2017

**Times**
Check in 3.00pm
Check out 12.00pm

**Overnight accommodation**
Package includes three nights in our superior bedroom (based on two adults sharing).

Christmas and New Year 2017
Terms and Conditions: All offers, prices and party dates are subject to availability and must be pre-booked and paid in advance. Provisional bookings must be confirmed within 14 days and secured with a non-transferable deposit. The full balance is payable no later than four weeks prior to the event date, otherwise your reservation may be released. Full pre-payments on all Christmas and New Year events are non-refundable and non-transferable. Dining options must be pre-booked up to two weeks before event date. Principal Hotel Company reserve the right to alter prices and menu content due to fluctuating market conditions. All accommodation rates are subject to availability. All events are subject to Principal Hotel Company general events terms and conditions. For full terms and conditions, please view our website.