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NEW YEAR'S EVE 2018

The HOTEL  
BRISTOL

# New Year 2018/19

Prices per person incl. V.A.T.@ 20% Half Board

	2 Nights	3 Nights	Extra Night
Standard Room	£200	£265	£60
Seaview Room	£240	£325	£80
Executive Room	£260	£355	£90
Seaview Executive	£280	£385	£100

# Twixmas Breaks 2018 from 27 - 30 Dec

Prices per person incl. V.A.T.@ 20% Half Board

	2 Nights	Extra Nights
Standard Room	£130	£60
Seaview Room	£170	£80
Executive Room	£190	£90
Seaview Executive	£210	£100

## Terms

All are per person inc. VAT for the number of nights shown. HALF BOARD includes Breakfast and Dinner. Lunch & Afternoon Tea are available at New Year - please ask Reception for prices.

## Reservations

A non-refundable deposit of 20% is required on booking. Rooms are let on a "first come first served basis".

## Children's Tariff

Up to 2 Children (aged 4 - 16) sharing with 2 Adults are charged 30% each. Children (aged 4 - 16) in their own room are charged 50% each.

## Dress Code - for guidance only

Most Gentlemen wear Lounge Suits for Dinner and Black Tie on New Year's Eve.

# NEW YEAR'S EVE DINNER 2018

Chicken and Wild Mushroom Parfait, Toasted Brioche, Fig Chutney

Scallops Cornuaille

Twice Baked Leek & Cornish Gouda Soufflé with a Cream & Chive Sauce

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Cream of Roasted Butternut Squash & Rosemary Soup, Croûtons

Blackcurrant & Port Sorbet

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Duo of Duck, Pan Fried Breast and Confit of Leg with a Port Wine Sauce, Potato Rosti and Savoy Cabbage with Pancetta

Roast Fillet of Beef and Braised Brisket with Roasted Shallots, Sautéed Potatoes, Spinach, Celeriac Purée & Green Peppercorn Sauce

Crab-Stuffed Sole Paupiette with a Champagne Sauce, Samphire and Crushed New Potatoes, Winter Greens

Sweet Potato, Kale and Chestnut Wellington, Herby Creamed Potato, Roasted Root Vegetables and Vegetarian Jus

oOo

Dark Chocolate Fondant, Peanut Butter Ice Cream, Caramel Sauce and Peanut Brittle

Vanilla Panacotta and Raspberry Mousse, Raspberry Macaron and Vanilla and Raspberry Sauce

Rhubarb Gin Cheesecake with Poached Rhubarb & Gin Syrup

oOo

Coffee with Homemade Chocolate Truffles and Fudge

£65 per person incl. V.A.T.