



CHRISTMAS AT
Copthorne HOTEL
NEWCASTLE

A photograph of a cozy living room. In the center is a fireplace with a warm fire burning. The mantel is decorated with red and gold Christmas ornaments and greenery. Above the mantel is a framed picture of a person holding a surfboard against a sunset sky. In front of the fireplace is a small white coffee table with a red gift box wrapped in gold ribbon. Two light-colored armchairs with cushions are positioned on either side of the coffee table. The walls are made of wood paneling, and there are wall sconces on either side of the fireplace.

COPHORNE HOTEL NEWCASTLE IS THE PERFECT PLACE TO CELEBRATE THIS FESTIVE SEASON.

Celebrate the season in style with our outstanding service, delicious dining and a vibrant festive atmosphere. From friendly get-togethers to unforgettable work celebrations, we have the perfect event for you.

COPTHORNE CHRISTMAS PARTY

£35 PER PERSON

Celebrate the festive season at Copthorne Hotel Newcastle with a welcome drink, a three-course festive dinner and lively entertainment from our resident DJ.

Perfect for colleagues, friends and groups looking to enjoy a vibrant party atmosphere.

Available Dates

27th, 28th November 2026

4th, 5th, 11th, 12th, 18th, 19th December 2026

[SEE THE MENU](#)



PRIVATE CHRISTMAS PARTY

£35 PER PERSON

Planning a private party this festive season? Celebrate with friends, family, or colleagues at Cophorne Hotel Newcastle, where our dedicated Events Team will make everything simple and stress-free.

Available throughout November and December. Contact us with your preferred date and let's start planning your perfect celebration.

Your Private Party Includes:

- Use of an exclusive private function room
- Arrival drink
- A three-course festive meal
- A resident DJ providing evening entertainment

Minimum numbers apply:

Cuthbert Suite: Minimum 80 guests

Quay 7 Restaurant: Minimum 160 guests

[SEE THE MENU](#)



CHRISTMAS PARTIES MENU

STARTER

Sweet Potato and Spinach Soup **v, ve available**
served with a crusty bread roll and butter

MAINS

Turkey with all the Trimmings **gf available**
served with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and gravy

Rustic Vegetable and Olive Tart **v, ve**
served with winter vegetables, roast potatoes and pomodoro sauce

DESSERT

White Chocolate & Raspberry Cheesecake
served with cookie crumbs and white chocolate sauce

v vegetarian **ve** vegan **gf** gluten

If you have any dietary requirements or allergies, please speak to a member of our team at any time. As our recipes may change, we'll be happy to provide the most up-to-date information.

FESTIVE LUNCH + MENU

TWO COURSES £18 PER PERSON

THREE COURSES £22 PER PERSON

Join us this December for a delightful Two or Three course festive meal, served in the cosy surroundings of our Quay 7 Restaurant.

Perfect for a relaxed celebration with friends, family, or colleagues during the festive season.

Available Monday to Friday from Tuesday 1st December to Friday 18th December 2026

STARTER

Sweet Potato and Spinach Soup
v, ve available
served with a crusty bread roll and butter

MAINS

Turkey with all the Trimmings **gf available**
served with Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, cranberry sauce and gravy

Rustic Vegetable and Olive Tart **v, ve**
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served with cookie crumbs and white chocolate sauce

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SUNDAY FESTIVE LUNCH + MENU

TWO COURSES £18 PER PERSON

Gather friends and family and enjoy a relaxed two-course festive lunch, served in the warm and welcoming Quay 7 Restaurant.

Available on Sunday 6th December • Sunday 13th December •
Sunday 20th December

STARTERS

Smoked Haddock Fishcake

Smoked haddock with potato and spring onions, coated in breadcrumbs, served with tartare sauce and a lemon wedge

Potato Skin **v**

Crispy potato skins served with garlic mayonnaise and barbecue sauce

Soup of the Day **v, ve available**

Chef's seasonal soup, served with a crusty bread roll and butter

Ardennes Pâté

Coarse pork, pork liver and chicken liver pâté, served with wholemeal toast and fruit chutney

Tricolore Salad **v**

Sun-blushed tomatoes, mozzarella, red onion and mixed leaves, with crispy croutons and a balsamic glaze

MAINS

Roast Turkey

Served with a Yorkshire pudding and rich gravy

Roast Topside of Beef

Succulent topside of beef, served with a Yorkshire pudding and rich gravy

Roast Pork Loin

Served with crispy crackling, a Yorkshire pudding and rich gravy

Roast Chicken Breast

Free-range chicken breast, served with a Yorkshire pudding and rich gravy

Northumberland Roulade **v, ve**

A hearty vegetable roulade in flaky pastry, served with a Yorkshire pudding and rich gravy

Fisherman's Pie

Salmon, pollock and hake with spring onions and chives, topped with mashed potato and cheddar cheese, served with a creamy herb sauce

v vegetarian **ve** vegan **gf** gluten

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CHRISTMAS DAY LUNCH + MENU

£97 PER ADULT • £49 PER CHILD (AGES 4-12) •
£17 PER INFANT (AGES 1-3)

Celebrate Christmas Day in style and make it truly memorable. Enjoy a sparkling drink on arrival, followed by an elegant three-course pre-ordered lunch, finished with a hot drink and mince pies. Each guest will also receive a special gift to mark the occasion.

STARTER

Cream of Asparagus & Brie Soup **v, ve, gf available**
Served with parsnip crisps, truffle oil, and homemade nigella seed bread and butter

Baby Pineapple Cups **ve, gf**
Exotic fruit salad with pomegranate and mint syrup

Venison, Ham Hock & Juniper Terrine **gf**
A duo of meats served with redcurrant chutney and melba toast

Duo of Scottish Tartare **gf**
Smoked trout and salmon tartare with beetroot carpaccio, capers, olive oil and rosemary toast

MAINS

Roast Turkey with All the Trimmings **gf available**
Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, sausage and onion stuffing, cranberry sauce and gravy

Carved Roast Sirloin of British Beef **gf available**
Served with a Yorkshire pudding, winter vegetables, roast potatoes and gravy

Rainbow Trout & Spinach en Croûte **gf**
Served with winter vegetables, roast potatoes, and a white wine and wild garlic sauce

Sweet Potato, Lentil & Kale Wellington **v, ve**
Served with winter vegetables, roast potatoes, and vegan gravy

DESSERTS

Traditional Christmas Pudding
Served with brandy sauce and caramel glaze

Triple Chocolate Cheesecake
Served with gingerbread biscuits and chocolate orange sauce

Peach & Rum Tart
Served with honeycomb ice cream

Great British Cheese Selection
Served with biscuits and accompaniments

Vegan Chocolate & Caramel Tart **ve, gf**
Served with raspberry purée

AFTERS

Tea & Coffee served with a Mince Pie

v vegetarian **ve** vegan **gf** gluten

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NEW YEAR'S EVE GALA

£99 PER PERSON

Celebrate the arrival of 2027 with an unforgettable evening of sophistication at the Cophorne Hotel Newcastle.

Begin your night with a sparkling drinks reception, before indulging in a beautifully curated four-course pre-ordered dinner in our waterfront Quay 7 Restaurant. As the evening unfolds, enjoy coffee and handcrafted chocolates, festive touches, and dance your way into the New Year with our vibrant gala disco.

Extend the celebration with our exclusive New Year's Eve Package:

- Two tickets to the Gala Dinner
- Overnight stay in a Standard Room
- Full English Breakfast the following morning

Package Price: £360 for two guests

[SEE THE MENU](#)



NEW YEAR'S EVE MENU

STARTER

Pear & Parsnip Soup **v, ve, gf available**

Served with apple crisps, a crusty bread roll and butter

Duck & Chicken Terrine with Sour Cherries

gf available

A duo of meat terrine with cherries, wrapped in Parma ham, served with onion bread and fig chutney

Gravlax Carpaccio with Avocado

Delicately sliced gravlax served with toasted brioche, finished with soy and sesame olive oil

Melon Duo with Pomegranate & Mint Syrup **v, ve**

Cantaloupe gala and honey melon with a refreshing pomegranate and mint syrup

INTERMEDIATE

Champagne Sorbet **v, ve**

A light and refreshing palate cleanser

MAINS

Fillet of Beef **gf**

Served with fondant potatoes, winter vegetables and a wild mushroom cream sauce

Garlic & Rosemary Rump of Lamb **gf**

Served with fondant potatoes, winter vegetables and a redcurrant & rosemary jus

Grilled Seabass Fillet **gf**

Served with fondant potatoes, winter vegetables, grilled asparagus and a white wine sauce

Butternut Squash & Coconut Risotto **v, ve**

Finished with toasted pumpkin seeds and crispy sage

DESSERTS

Cherry & Sherry Crumble Tart

Served with honeycomb ice cream

Mint Chocolate Shard Cake

Served with stracciatella gelato

Vegan Chocolate Caramel Tart **ve, gf**

Served with raspberry purée

Great British Cheese Selection

Served with biscuits and traditional accompaniments

AFTERS

Tea & Coffee served with chocolate mints

v vegetarian **ve** vegan **gf** gluten

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STAY THE NIGHT

Christmas Party attendees are entitled to exclusive discounted accommodation rates at the Copthorne Hotel Newcastle.

Contact the hotel directly to enquire about availability and rates.

Please note discounts are subject to availability.

TERMS & CONDITIONS

Provisional enquiries are held for 10 days after which a £5 per person deposit is required for Christmas Parties booked before the 31st August 2025 • All deposits are non-refundable
£10 per person deposit required for bookings made from the 1st September 2025 • Final balance payments are due no later than 6 weeks prior to arrival • Final balance is to be paid by the organiser as one payment

The hotel reserves the right to amalgamate/cancel events due to uptake • 100% cancellation charges apply once full pre-payment has been received

Tables for events are based on 10 or 12 guests per table, all party nights are joiner party night

Food pre-orders and special dietary requirements are to be received 14 days prior to the arrival date

All prices include VAT at the current rate • Groups of more than 30 people will be subject to different payment terms • Private parties will be contracted by an events contract

Alcoholic beverages not purchased on the premises are not to be consumed and will be confiscated • No guests under the age of 18 are permitted at evening events

Discount applies to the party and the package price only and is not valid on Festive Sunday Lunch

WE LOOK FORWARD TO CELEBRATING WITH YOU

Cophorne HOTEL
NEWCASTLE

CONTACT OUR MEETINGS AND EVENTS TEAM

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0191 222 0333

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