



MERRY
CHRISTMAS



GEORGE WASHINGTON

HOTEL • GOLF • SPA



Private Christmas Parties

HAVE IT YOUR WAY THIS CHRISTMAS

Let us take the reins this Christmas and help you design a bespoke package for your annual Christmas Party. Whether a company, club, or association we have a range of prices and styles to suit all tastes and budgets. Our dedicated coordinators can offer you either a bespoke package or one of our great value pre-set packages.

Our bespoke packages and set packages are available:

7 DAYS A WEEK

NOVEMBER 19th TO
JANUARY 31st 2023

FROM £25 PER PERSON

Drinks Packages

Pre-book your drinks for your table, ready for your arrival.

House Wine £20 per bottle
White – Pinot Grigio
Red – Shiraz
Rose – White Zinfandel

Gin Tree £75
12 gins served in our impressive trees
Choose 1 gin and 1 mixer
for the whole tree
Gordons Dry OR Gordons Pink
Lemonade or Light tonic mixer

Beer Bucket £45
5 bottles of Sol &
5 bottles of Budweiser

Cider Bucket £48
Old Mout cider, 5 berries &
cherries, 5 kiwi & lime

Prosecco
£24 per bottle

Pornstar Tree £100
12 classic pornstar martinis served
in our show stopping trees
Prosecco shots served on the side

Cosmopolitan Tree £100
12 classic cosmopolitan
cocktails served in our
show stopping trees



Festive Bottomless Brunch

Our festive bottomless brunch is served in our Carter & Fitch restaurant and is the perfect way to get into the Christmas spirit! Pick your food choice from our menu below & sit back to enjoy 90 minutes of bottomless Prosecco or Christmas cocktail.

£35
PER PERSON

MON - SAT
12 - 5PM

THROUGHOUT
December

Menu

San Marzano Pizza (v)
Sweet tomato base, basil & mozzarella cheese

Penne Mushroom (v)
Mushrooms, fresh chillies, tomato sauce & parmesan

Penne Roma
Chicken breast, mushrooms, fresh chillies, tomato sauce & parmesan

Vegan & Gluten-free pizza available on request

Festive Afternoon Tea

Celebrate in style with a delicious Christmas themed afternoon tea in our Carter and Fitch restaurant, and why not add a little sparkle this year with a glass of refreshing Prosecco.

£18.50 PER PERSON
TRADITIONAL

MON - SAT
12 - 5PM

£24 PER PERSON
WITH PROSECCO

THROUGHOUT
December

Festive Fiesta

£35
PER PERSON

DECEMBER 2nd, 3rd,
9th, 10th, 16th, 17th

Back by popular demand! Our resident MC DJ Joe Lawson will prepare you to party in style as he hosts our Festive Fiesta! A delicious 2 course meal will be served followed by a night to remember of fun music and dancing.

ARRIVE AT
6.30pm

FOOD SERVED
7.00pm

CARRIAGES
1.00am

80's, 90's & 00's

£40
PER PERSON

DECEMBER
2nd, 9th, 16th

Travel through the years at our 80's 90's & 00's themed party! Arrive to a fizz reception before being seated in our stunningly appointed Orangery. Our DJ & entertainers will wow you with the best bangers of the decades. Once dinner service is finished, head to the dance floor to enjoy our singers and disco as they take you into the early hours.

ARRIVE AT
7.00pm

FOOD SERVED
7.30pm

CARRIAGES
1.00am

Main

Traditional Roast Turkey Breast

Our renowned chestnut stuffing, venison chipolata, cranberry sauce and rich roast gravy

Mixed Bean & Sweet Potato Wellington (vg)

Mixed beans and sweet potato in a tomato and herb passata, baked in crisp filo pastry, served on tomato coulis

Dessert

Trio of Belgian Chocolate Truffle Torte

Rich dark, creamy white & a smooth milk chocolate encased in a decadent pastry served with Chantilly cream



Viva Las Vegas | DECEMBER 10th

Join us for a night to remember as we transport you to the famous Las Vegas strip! Arrive to a drink and to our special Vegas shooter as you are met by our Las Vegas stilt walkers before being sat in our stunningly appointed Orangery. Our Vegas entertainers will wow you with their Las Vegas show whilst you enjoy a 2 course dinner. Once dinner service is finished, our disco and singers will get everyone up on the dance floor as they take you into the early hours.

£45 PER PERSON

ARRIVE AT
7.00pm

FOOD SERVED
7.30pm

CARRIAGES
10.00am

A Great Gatsby Christmas | DECEMBER 3rd & 7th

Transport yourself back to the 1920's with our fantastic Great Gatsby themed party! Arrive to a fizz reception as you are met by our Gatsby stilt walkers before being sat in our stunningly appointed Orangery. Our Great Gatsby entertainers will wow you with their 1920s show whilst you enjoy a 2 course dinner. Once dinner service is finished, our disco and singers will get everyone up on the dance floor as they take you into the early hours. 1920's dress encouraged!

£45 PER PERSON

ARRIVE AT
7.00pm

FOOD SERVED
7.30pm

CARRIAGES
10.00am

Main

Traditional Roast Turkey Breast
Our renowned chestnut stuffing, venison chipolata, cranberry sauce and rich roast gravy

Mixed Bean & Sweet Potato Wellington (vg)
Mixed beans and sweet potato in a tomato and herb passata, baked in crisp filo pastry, served on tomato coulis

Dessert

Trio of Belgian Chocolate Truffle Torte
Rich dark, creamy white & a smooth milk chocolate encased in a decadent pastry served with Chantilly cream



Christmas Day Luncheon

LET OUR FAMILY LOOK AFTER YOURS THIS CHRISTMAS DAY

£80 | £40 | FREE
ADULT | CHILD | UNDER 3'S

After all the excitement of Christmas morning, it's time to relax and enjoy a truly sumptuous five course family Luncheon with all the trimmings.

Luncheon is served from 12-4.30pm in either the Orangery or our Carter and Fitch restaurant, Santa is now back at the North Pole but he has left a special gift for every child.

12-4.30pm
SITTINGS EVERY HALF HOUR

Menu

Crown Of Melon And Passion Fruit Mai Tai
Pearls of melon with a syrup of white rum, orange liqueur and lime topped with passion fruit sorbet

Smokehouse Salad
Home smoked duck breast, chicken and ham with masculine leaves, champagne vinagrette, cranberries, stem ginger and hazelnuts

Seafood And Avocado Tostada
Selection of seafood, bound in a Mexican seafood dressing on crushed avocado, lime and cilantro, served in a tortilla cup

Cream Of Roasted Butternut Squash Soup
with vegetable crisps

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Champagne Sorbet

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Traditional Roast Turkey Breast
Our renowned chestnut stuffing, venison chipolata, cranberry sauce and rich roast gravy

Roast Sirloin Of British Beef
Freshly carved served with Yorkshire pudding, a rich claret gravy and creamed horseradish

Turbot Suisses
Baked fillet of fresh turbot with a crab mousseline, served on a vermouth beurre blanc, garnished with prawns

Croustillade Of Pork With Pears
Seared pork loin topped with mustard and apple compote topped with a fennel crust, served on cider jus with poached baby pears

Chestnut And Cranberry Roast (v)
Baked nut roast topped with cranberry compote served on vegetarian gravy

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Traditional Christmas Pudding
With Cognac orange sauce

Chocolate, Griottines And Amaretti
Dark chocolate truffle with macerated French cherries textured with Amoretti crumble

Selection Of British Cheeses
with biscuits chutney and Christmas cake





New Year's Eve Gala

£90

PER PERSON

TICKET ONLY

£135

PER PERSON*

BED, BREAKFAST
& EVENT TICKET

Welcome in 2022 with verve at the George Washington Hotel. Arrive in style to a bucks fizz reception before settling into our glamorous black & gold themed suite to enjoy a fantastic gourmet four course dinner followed by our house band, who are back by popular demand! Once the band finish, the party will continue into the early hours with our super disco, followed by bacon / vegetarian baps and a glass of fizz to bring in the New Year.

*B&B price based on 2 people sharing

ARRIVE AT

FOOD SERVED

CARRIAGES

7.00pm

7.30pm

1.00am

Menu

Gin Cured Salmon Gravavlax With Prawns And Avocado
Our salmon is cured in house with dry gin, sea salt and unrefined sugar for 3 days, sliced thinly over herb leaf salad and served with slivers of avocado and plump Atlantic Prawns with a seafood mayonnaise dressing

Crown of Sweet Melon with Mulled Berries
Half sweet Ogen melon filled with winter spiced berries and liqueur syrup

Game Terrine with Pickled Pears
A homemade country-style pate made in house with chicken livers, game and pork. Served alongside crisp toasts and pickled baby pears

Passionfruit Sorbet

Salmon and Sole
A fillet of fresh Salmon and lemon sole served on a champagne cream sauce with snipped herbs and crayfish tails

Carved Rib of British Beef
Freshly roasted and carved rib of beef with a rich red wine gravy and Yorkshire pudding

Hogmanay Chicken
Pancetta wrapped chicken breast filled with McSweens Haggis, served on a creamy whisky sauce

Braised Lamb Shank
Slow braised lamb shank served on buttered garlic mash and doused in the reduced cooking liquor

Nut Roast and Haggis Wellington (v)
Baked Nut roast topped with vegetarian haggis, wrapped in a flaky pastry and served on a fresh tomato sauce

Pear Tart Bordalou
with vanilla bean ice cream

Strawberry Cheesecake Mille-Feuille

Selection of British Cheeses
with chutney and biscuits





GEORGE WASHINGTON

HOTEL • GOLF • SPA

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www.georgewashington.co.uk

Mercure George Washington Hotel & Spa

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Terms & Conditions apply. See confirmation document for full details.