



Christmas Celebrations 2023



**NORTON HOUSE
HOTEL**

BISTRO | WEDDINGS | FUNCTIONS

Tel: 01792 404891 | Email: functions@nortonhousehotel.co.uk



“Excellent service from start to finish. Attentive staff all through the stay, nothing was too much trouble, we had a three course meal with every course being tasty and cooked to perfection.”



Enjoy Christmas at the Norton House Hotel

At Norton House we are here to make sure that Christmas 2023 will be one to remember. Whether you are celebrating with family, friends or colleagues we are sure we have the perfect event for you.

Why not stay the night and have a perfect end to the evening?

Built in 1790 and now run as a 3* Hotel, Norton House Hotel is a traditional, classic style building, set in spacious gardens, close to the historic village of Mumbles.

Our un-rivaled aspect of charm, character and sophistication will ensure your visit will be one to remember. We have 17 en-suite bedrooms and 4 self-catering apartments, and a spacious car park.

Special rates available throughout December, from £110 per night bed and breakfast.



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RESTAURANT AND GARDEN ROOM

Christmas Fayre Lunch

From Monday 20th November to Saturday 30th December

Bookings taken between 12-2pm

Starters

Winter Vegetable Soup with Crusty Bread (VG) (GF*)

Traditional Prawn Cocktail with Bread & Butter (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Goats Cheese, Pear and Cranberry Salad (V) (GF)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Orange Glazed Ham with an Orange Jus, Crushed New Potatoes & Spiced Red Cabbage (GF)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (VG) (GF)

All served with a selection of seasonal vegetables

Desserts

Christmas Pudding with Brandy Sauce (VG*)

Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly Cream (GF)

Apple and Cranberry Crumble with Custard (GF) (VG*)

Sticky Toffee Pudding with Butterscotch Sauce

Trio of Sorbet (VG) (GF)

Followed by Tea/Coffee and Mince Pies (GF)

V = Vegetarian

VG = Vegan

GF = Gluten Free

GF* = Gluten Free can be adapted

2 Courses £25 | 3 Courses £30

£5pp deposit required (non refundable). Please see booking form for terms & conditions.

FOR MORE INFORMATION GO TO WWW.NORTONHOUSEHOTEL.CO.UK

RESTAURANT AND GARDEN ROOM

Christmas Fayre Dinner

From Monday 20th November to Saturday 30th December 6pm - 9pm
(not available on Tribute Nights)

Starters

Winter Vegetable Soup with Crusty Bread (VG) (GF*)

Traditional Prawn Cocktail with Bread & Butter (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Goats Cheese, Pear and Cranberry Salad (V) (GF)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip,
Roast Potatoes & Gravy (GF*)

Orange Glazed Ham with an Orange Jus, Crushed New Potatoes & Spiced Red Cabbage (GF)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (VG) (GF)

All served with a selection of seasonal vegetables

Desserts

Christmas Pudding with Brandy Sauce (VG*)

Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly Cream

Apple and Cranberry Crumble with Custard (VG*)

Sticky Toffee Pudding with Butterscotch Sauce

Trio of Sorbet (VG) (GF)

Followed by Tea/Coffee and Mince Pies (GF)

V = Vegetarian VG = Vegan GF = Gluten Free GF* = Gluten Free can be adapted

2 Courses £28 | 3 Courses £33

£5pp deposit required (non refundable). Please see booking form for terms & conditions.

FOR MORE INFORMATION GO TO WWW.NORTONHOUSEHOTEL.CO.UK

“Absolutely Fabulous!
A small friendly hotel
and restaurant where
you get the big 5 star
treatment! We would
thoroughly recommend
this gem tucked away
off the main sea front.”



Children's Menu

Available for under 12's £15.00

Starters

Winter Vegetable Soup (VG) (GF*)

Mini Prawn Cocktail (GF*)

Apple and Carrot Sticks (VG) (GF)

Mains

Roast Turkey Dinner (GF*)

Roast Beef Dinner (GF*)

Pasta In a Tomato Sauce (V)

Chicken Goujons and Potato Wedges

Desserts

Trio of Ice Cream (VG) (GF)

Mini Chocolate Brownies with Ice Cream

Sticky Toffee Pudding



Lunch with Santa

Saturday 9th & 16th December - Bookings taken between 12-2pm

Sunday 10th & 17th December - 2 sittings 12pm & 3pm

Starters

Winter Vegetable Soup with Crusty Bread (VG) (GF*)

Traditional Prawn Cocktail with Bread & Butter (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Goats Cheese, Pear and Cranberry Salad (V) (GF)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Orange Glazed Ham with an Orange Jus, Crushed New Potatoes & Spiced Red Cabbage (GF)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (VG) (GF)

All served with a selection of seasonal vegetables

Desserts

Christmas Pudding with Brandy Sauce (VG*)

Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly Cream

Apple and Cranberry Crumble with Custard (VG*)

Sticky Toffee Pudding with Butterscotch Sauce

Trio of Sorbet (VG) (GF)

Followed by Tea/Coffee and Mince Pies (GF)

V = Vegetarian

VG = Vegan

GF = Gluten Free

GF* = Gluten Free can be adopted

Adults 3 Courses £30 Children Under 12 £15

£5pp deposit required (non refundable). Please see booking form for terms & conditions.

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Christmas Day Lunch

12:00 – 15:00 (Bar Closes at 17:00)

Enjoy a choice of welcome drinks on arrival

Starters

King Prawn & Lobster Salad, Dressed with Marie Rose Sauce and Langoustine Garnish (GF)

Pea & Mint Soup Topped with Crispy Ham Bits (VG*) (GF*)

Carpaccio of Venison with a Herb Crust, Marinated Fig, Beetroot Puree, Horseradish Cream, Parmesan Crisp and a Shallot Dressing (GF*)

Sorbet Course

Champagne Sorbet (VG) (GF)

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip and Roast Potatoes (GF*)

Fillet Steak Tournedos Rossini served Medium with Boulangère Potatoes and a Shallot and Red Wine Velouté (GF*)

Pan Fried Medallion of Monkfish with Herb Crust in a Rich Seafood Bouillabaisse Broth and Turned New Potatoes

Vegan Wellington, Roasted Potatoes, Seasonal Vegetable and a Vegan Gravy (VG)

Main courses are accompanied by seasonal vegetables

Desserts

Christmas Pudding with Brandy Sauce (VG*)

Mulled Wine Cheesecake with Cinnamon and Ginger Biscuit Base, Creamy Vanilla, and a Christmas Crumb

Spiced Fruit Crumble with Custard (VG*) (GF)

Selection of Welsh Cheeses with Quince Jelly, Fresh Fruit and Crackers

Followed by Tea/Coffee and an Assiette of Petit Fours

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Adults 3 Courses £120 Children Under 12 £50

Full Pre-payment required on booking. All pre-payments are Non REFUNDABLE.
Please see booking form for terms & conditions.

FOR MORE INFORMATION GO TO WWW.NORTONHOUSEHOTEL.CO.UK

New Year's Eve Lunch

Served 1.00pm - 4.00pm

Starters

Red Pepper and Carrot Soup (GF*) (VG)

Prawn Cocktail with Marie Rose Sauce (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes and Gravy (GF*)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Pork with Honey and Mustard Sauce and Crushed New Potatoes (GF)

Lentil Loaf, Tomato Glaze, Roasted Potatoes & Vegan Gravy (VG) (GF)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Mulled wine Cheesecake

Chocolate Parfait (GF)

Trio of Sorbets (GF) (VG)

Followed by Tea and Coffee

V = Vegetarian

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GF* = Gluten Free can be adapted

2 Courses £25 | 3 Courses £30

£5pp deposit required (non refundable). Please see booking form for terms & conditions.

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New Year's Day

Enjoy a relaxing start to 2023 with family and friends at
the Norton House Hotel.
1.00pm - 4.00pm

Starters

Red Pepper and Carrot Soup (GF*) (VG)

Prawn Cocktail with Marie Rose Sauce (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes
and Gravy (GF*)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Pork with Honey and Mustard Sauce and Crushed New Potatoes (GF)

Lentil Loaf, Tomato Glaze, Roasted Potatoes & Vegan Gravy (VG) (GF)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Mulled wine Cheesecake

Chocolate Parfait (GF)

Trio of Sorbets (GF) (VG)

Followed by Tea and Coffee

V = Vegetarian VG = Vegan GF = Gluten Free GF* = Gluten Free can be adapted

Adults 3 Courses £30 Children Under 12 £15

Full Pre-payment required on booking. All pre-payments are Non REFUNDABLE.
Please see booking form for terms & conditions.

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Tribute Nights

Arrival drink 7.30pm, 3 course meal 8pm

FRI DEC 1 - NEIL DIAMOND

SAT DEC 2 - TOM JONES

FRI DEC 8 - 80'S TRIBUTE

SAT DEC 9 - THE KING OF SWING

FRI DEC 15 - SOUL & MOTOWN

SAT DEC 16 - FREDDIE MERCURY

Starters

Winter Vegetable Soup with Crusty Bread (VG) (GF*)

Traditional Prawn Cocktail with Bread & Butter (GF*)

Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney (GF*)

Goats Cheese, Pear and Cranberry Salad (V) (GF)

Beetroot & Red Onion Tart, Salad and House Dressing (VG)

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Orange Glazed Ham with an Orange Jus, Crushed New Potatoes & Spiced Red Cabbage (GF)

Pan Fried Salmon, Sauce Vierge & Crushed New Potatoes (GF)

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy (GF*)

Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (VG) (GF)

All served with a selection of seasonal vegetables

Desserts

Christmas Pudding with Brandy Sauce (VG*)

Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly Cream

Apple and Cranberry Crumble with Custard (VG*)

Sticky Toffee Pudding with Butterscotch Sauce

Trio of Sorbet (VG) (GF)

Followed by Tea/Coffee and Mince Pies (GF)

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£55 per person

£20 deposit per person taken when booking.
Non refundable and non transferable.

FOR MORE INFORMATION GO TO WWW.NORTONHOUSEHOTEL.CO.UK



Booking Form Christmas 2023

Please complete and return this booking form to:
Norton House Hotel, Norton Road, Mumbles, Swansea SA3 5TQ

Alternatively you can email the relevant details to:
enquiries@nortonhousehotel.co.uk

Name:

Email:

Tel:

Company/Organisation:

Date:

Number in Party:

Time:

Dietary Requirements:

Deposit Paid:

Our Policy

For all parties and functions we require a full pre-order of all meal requirements 10 days prior to the event.

A £10 per person non refundable deposit is required on booking.

Food Allergies & Intolerances

When choosing your menu/food choices, please ensure you inform a member of our team if you have a food allergy or a special dietary requirement.

WWW.NORTONHOUSEHOTEL.CO.UK

01792 404891

MUMBLES, SWANSEA

