



Marsham Court
Hotel

Christmas & New Year

Bournemouth Breaks 2024

To book, please call us on **01202 552111** or email reservations@marshamcourthotel.co.uk
A deposit of £50 per adult & £25 per child is required to confirm your booking and to agree to our terms and conditions for these breaks.

Marsham Court Hotel, 3 Russell Cotes Road, Bournemouth BH1 3AB
Please use BH1 3AU for SATNAV directions to our Hotel car park.

www.marshamcourthotel.co.uk

Christmas

4-night
house party

The complete 4-night package for only:
*£734/£884 per person (double/single occupancy)

Supplements: £120 per room for sea views
£140 per room for sea views and balcony
£200 per child (11 & under) sharing a room with 2 adults
£60.00 per dog per stay

*10% off 4-night Christmas package rate if booked by the 30th September 2024; discount does not apply to supplements.

23rd December 2024

Enjoy Chef's homemade shortbread with tea and coffee on arrival, before joining the family and management team for a pre-dinner festive drink.

Our three-course table d'hote dinner follows with entertainment by Rossano and a special Christmas Cabaret.

Christmas Eve

Get the day off to a great start with our hot and cold buffet breakfast serving all your favourites.

Then later in the day, join us for a delicious afternoon tea with sandwiches and homemade scones, followed by our popular Charity Cinema Horse Racing which is always tremendous fun. Tonight, will have a "Battle of Britain" theme, with a three-course table d'hote dinner and singer, Jenny Oag, will provide your entertainment for dancing. A themed cabaret will complete the evening where you can dress up if you wish or even just accessorise. We'll also be giving you a chance to make your own accessories in the morning if you like.

Christmas Day

Start with our hot and cold buffet breakfast, followed by competitions throughout the day (no pressure to join in, but they're there if you want them).

Santa will be visiting in the morning bringing gifts for the children and our 3-course traditional Christmas lunch with keyboard player Richard Pearce to entertain, will be served for all to enjoy.

A lighter Ploughman's buffet with mince pies will be served in the evening whilst you sit back and relax with entertainment provided by Graham Morris.

Boxing Day

Start with a hot and cold buffet breakfast.

An informal Hot Buffet will be served for lunch followed by competitions throughout the day if you would like to join in.

Tonight, our Head Chef and his team will present their Grand Gala Buffet with entertainment by Nick Sellers and our Christmas Charity Raffle.

27th December 2024

Complete your stay with a hot and cold buffet breakfast and depart ready to start the year ahead.

Don't forget to bring your dog!

Christmas Day Menu

Classic Broccoli and Dorset Blue Vinny Soup, Granary Bread Croutons **GFO G M V**

Roasted Chestnut, Beetroot and Orange Salad with Baby Salad Leaves and Pomegranate Dressing **N Ve**

Gravlax of Scotch Salmon served with Crème Fraiche and Buttered Granary Bread **GFO F G M**

Honey and Soy Pulled Duck with Caramelised Cashews, Bean Sprouts and Baby Spinach Leaves **G So N Mu**

Traditional Roast Turkey and Baked Ham with All the Trimmings **GFO G SD**

Roast Leg of English Lamb, Minted Mash and Rosemary Scented Jus **M SD**

Oven Baked Loin of Cod with Smoked Bacon, Tomato and Cannellini Bean Sauce **C F**

Rustic Vegan Nut Roast served with Vegetable Suet Gravy **C N SD Ve**

Traditional Vegan Curried Root Vegetable Lattice Pie with Vegetable Suet Gravy **G SD Ve**

Classic Chocolate Charlotte Mousse **E G M V**

Morello Cherry, Blackberry and Redcurrant Eton Mess with Kirsch Syrup **E M V**

Vegan Chocolate Tart with Fresh Berries and Stem Ginger Syrup **G Ve**

Traditional Christmas Pudding with Brandy Sauce **GFO E G M V**

Trio of Dorset Cheeses with Biscuits **GFO G M SD V**

Fresh Fruit Salad **Ve**

Coffee & Homemade Chocolate Truffles

V Vegetarian **Ve** Vegan **C** Celery **Cr** Crustaceans **E** Egg **F** Fish **G** Gluten **L** Lupin **M** Milk **Mo** Molluscs **Mu** Mustard **N** Nuts **P** Peanuts **S** Sesame Seeds **So** Soya **SD** Sulphur Dioxide
GFO Gluten free option available. All courses may contain traces of nuts, dairy, gluten, fish which may have bones, celery and other products. Please ask a Manager for more information.



23 December 2024 - 27 December 2024

New Year

3-night
house party

The complete 3-night package for only:

*£513/£633 per person (double/single occupancy)

Supplements: £90 per room for sea views

£105 per room for sea views and balcony

£150 per child (11 & under) sharing a room with 2 adults

£45.00 per dog per stay

*10% off 3-night New Year package rate if booked by the 30th September 2024; discount does not apply to supplements.

30th December 2024

Arrive early and enjoy our Ploughman's Buffet Lunch served from 12.30pm. Then join us for a reception drink, followed by our three-course table d'hôte dinner with entertainment by Rossano.

New Year's Eve

Start the day with our hot and cold buffet breakfast, followed by competitions throughout the day for those who would like to join in. Our Hot Buffet Lunch is served from 12.30pm followed by our New Year's Eve prize bingo (late afternoon). Chef's Gala Banquet with dancing to Q Tones Trio will help us see in the New Year in style and we will hold a charity raffle followed by a Glass of Bubbly at midnight and Auld Lang Syne.

New Year's Day

Kick start 2025 with our special New Year's Day brunch served from 9.30am. Afternoon Tea with sandwiches and homemade scones will be followed by Charity Cinema Horse Racing in the afternoon and tonight, will have a "Battle of Britain" theme. Susie Kimber Duo will play music and we will have a cabaret to suit our theme. Feel free to dress up if you wish or just accessorise. You will also have the chance to make your own accessories in the morning if you like.

2nd January 2025

Enjoy our hot and cold buffet breakfast and then depart looking forward to the year ahead.

New Year's Eve Menu

Cream of Asparagus Soup With Toasted Sesame Seeds and Lemon Grass **S V**

Grilled Garlic and Chilli Langoustines Asian Slaw and Sweet Chilli Salsa **Cr**

Classic Chicken Caesar Salad, Pancetta Lardons, Parmesan Shavings and Herbed Ciabatta Croutons **E F G M**

Fig, Roasted Butternut Squash and Vegan Feta Salad
with Wild Rocket and Charred Sourdough Croutons **GFO G Mu So Ve**

Champagne Sorbet **SD Ve**

Herb Crust Rack of Lamb with Sweet Potato Gratin And Rosemary Scented Jus **GFO E G M SD**

Asparagus and Black Garlic Mousse Stuffed Chicken Breast Wrapped in Pancetta with Wild Mushroom Sauce **M**

Lemon and Fennel Stuffed Whole Sea Bass With Tomato, Caper and Tarragon Sauce **C F**

Zesty Spanish Vegan Paella With Romano Peppers, Cashew Nuts, Olives and Borlotti Beans **G N Ve**

Sweet Potato, Butternut Squash and Cardamom Seed Bonbons with Lightly Spiced Coconut Velouté **So Ve**

Gluten Free Strawberry and Prosecco Cheesecake With White Chocolate Shavings **E M V**

Cream Filled Profiteroles, Fresh Berries and Chocolate Sauce **E G M V**

Vegan French Apple Tart With Vegan Vanilla Ice Cream **G Ve**

Trio of Dorset Cheeses with Biscuits **GFO G M SD V**

Fresh Fruit Salad **V Ve**





Twixmas

continue the party

We are able to offer Dinner, Bed and Breakfast or Bed and Breakfast rates over the Twixmas period. The rates listed below are available for 21st, 22nd, 27th, 28th & 29th December 2024 and 2nd January 2025.

A night Bed & Breakfast from:
£59/£99 per person
(double/single occupancy)

Supplements:
£15 per room for sea views
£20 per room for sea views & balcony
£15 per child (11 & under)
 sharing a room with 2 adults
£15 per dog per night

A night Dinner, Bed & Breakfast from: £79/£119 per person
(double/single occupancy)

Supplements:
£15 per room for sea views
£20 per room for sea views & balcony
£30 per child (11 & under)
 sharing a room with 2 adults
£15 per dog per night