



Marsham Court
Hotel

Christmas & New Year

Bournemouth Breaks 2025

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:

*£764/£914 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 2025; discount does not apply to supplements.

23rd December 2025

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'hôte 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 sandwich and cream scone lunch, followed by Charity Cinema Horse Racing which is always tremendous fun. Tonight, will have a "Greek" theme, with a three-course table d'hôte dinner and singer, Louise Day, 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.

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 Suzie Kimber and our Christmas Charity Raffle.

27th December 2025

Complete your stay with a full breakfast and depart ready to start the year ahead.

Don't
forget to
bring your
dog!

Christmas Day Menu

Hearty Root Vegetable Broth, Wild Rice and Fresh Herbs **C Ve**

Vegan Kale, Cashew and Daikon, Caesar Salad with Ciabatta Croutons **GFO G Ve**

Cured Salmon and King Prawn Salad with Dill and Lime Crème Fraiche Dressing **Cr F M Mu**

Duck and Orange Parfait, Granary Toast and Spiced Tomato Chutney **GFO E G M SD**

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

Braised Feather Blade of West Country Beef, Horseradish Mash and Thyme Scented Jus **M SD**

Pan Fried Halibut Steak with Lemon, Parsley and Caper Sauce **F Mu**

Traditional Leek & Cheddar Crumble, Topped With Coastal Cheddar **E G M SD**

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

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

Classic Sherry Trifle with lashings of Custard and Fresh Chantilly **E G M SD V**

Forest Berry Pavlova with Mulled Wine Syrup **E M V**

Vegan Dark Chocolate and Peanut Butter Mousse with Caramelised Orange Zest **N Ve**

Fresh Fruit Salad **Ve**

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 2025 - 27 December 2025



New Year

3-night
house party

The complete 3-night package for only:

*£528/£648 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 2025; discount does not apply to supplements.

30th December 2025

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 Susie Kimber 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 2026 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 "Greek" theme. Singer, Steve Whale will entertain and we will have a cabaret to suit our theme.

Feel free to dress up if you wish or just accessorise.

2nd January 2026

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

30 December 2025 - 02 January 2026

30 December 2025 - 02 January 2026

New Year's Eve Menu

Amuse Bouche

Classic French Seafood Bisque with Shrimps, Crab and Lobster **C Cr F M**

Roasted Butternut Squash, Beetroot and Vegan Feta Salad with Toasted Pine Nuts **N Ve**

Chicken, Tarragon and Shimeji Mushroom Terrine, Sourdough Toast and Sauce Vierge **GFO G Mu**

Heritage Tomato, Flamenco Onion and Italian Basil Bruschetta with Balsamic Glaze and Charred Ciabatta **GFO G Ve**

Classic Beef Wellington with Wild Mushroom Duxelles, Puff Pastry and Red Wine Jus **E G Mu SD**

Pan Seared Duck Breast, Roasted Plum and Port Reduction **SD**

Chargrilled Monkfish Fillet with Fennel Salad and Garlic Aioli **E F M**

Chickpea and Vegetable Tagine with Ras El Hanout and Fruity Cous Cous **G Ve**

Pumpkin, Cardamom and Sweet Potato Bonbons with Spiced Coconut Veloute **Ve**

Grand Marnier Creme Brulee with Fresh Raspberries and Shortbread Biscuit **GFO E G M V**

Baileys, White Chocolate and Clothed Cream Cheesecake **GFO E G M V**

Blackberry and Rhubarb Fool **Ve**

Trio of Coastal Cheddar, Dorset Blue Vinny and Somerset Brie with Red Onion Chutney and Crackers **GFO G M**

Fresh Fruit Salad **Ve**

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
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30 December 2025 - 02 January 2026



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 2025 and 2nd January 2026.

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