

Christmas Parties

Bournemouth 2026

Private parties are available throughout December:

	Lunch & Midweek Dinner	Friday & Saturday Dinner
2 course SET menu	£26.95	£32.95
3 course SET menu	£31.95	£37.95
2 course CHOICE menu	£30.95	£36.95
3 course CHOICE menu	£35.95	£41.95

Prices are inclusive of room hire charges.

Add a drinks reception:

- Bucks Fizz
- Prosecco (125ml)
- Wine (175ml)
- Bottle of Lager

Prices available on request.

Minimum numbers for private luncheons and midweek private dinners:

The Plantation	100 people
The Ballroom	50 people
Under the Stairs	35 people
The View	20 people
The Den	12 people

Minimum numbers for weekend private dinners:

The Plantation	150 people
The Ballroom	70 people

*Entertainment can be arranged for you.
Prices will vary.*

Entertainment Sunday to Thursday until midnight. Fridays and Saturdays until 1am.



Christmas Party Night Menu

Root Vegetable and Wild Rice Broth, served with Sourdough Bread **C G GFO Ve**

Indonesian Toasted Sesame Noodle Salad,
with Edamame Beans, and Honey Soy and Ginger Dressing **G GFO S So Ve**

Garlic King Prawn Skewer,
with Charred Courgette Strips and Sweet Chilli Jam Dip **Cr SD**

*Chicken Liver Pâté, with Red Onion Marmalade, Granary Toast **E G GFO M SD**

*Ballotine of Roast Turkey, with Pork, Sage and Chestnut Stuffing, Wrapped in Bacon,
Served with Thyme Scented Jus, Roast Potatoes, Carrots & Sprouts **G SD**

Gluten Free Breaded Pork Escalope, with Melted Cranberry Wensleydale and Creamy
Peppercorn Sauce, Roast Potatoes, Carrots & Sprouts **E M SD**

Oven Roast Fillet of Sea Bass, with Capers and Lemon Beurre Blanc Sauce,
Roast Potatoes, Carrots & Sprouts **F M**

Baked Vegetable Wellington, with Puff Pastry, Sauce Provençale,
Roast Potatoes, Carrots & Sprouts **C G Ve**

Vegan Lentil, Butterbean and Root Vegetable Stew,
with Steamed Basmati Rice **C Ve**



*Gluten Free Apple & Forest Berry Festive Crumble, with Crème Anglaise **M V VeO**

Grand Marnier Crème Brulée, served with Shortbread Biscuit **E G GFO M V**

Traditional Yule Log, with Fresh Whipped Cream & Rich Chocolate Ganache **G E M V**

Baked New York Cheesecake, with White Chocolate and Baileys Sauce **G E M V**

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 and **VeO** Vegan 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.