



- CELEBRATE THE -

Festive Season

✦ WITH US ✦



THE CONNAUGHT
HOTEL & SPA

Festive Party Nights

SUN-THU
£43.95
PER PERSON

FRI-SAT
£49.95
PER PERSON

- Available from 29th November – 21st December
- Three course festive menu (see next page)
- DJ & disco until 12.30am
- Personalised table plan and menus
- Named place cards
- Dedicated events manager
- Sunday – Thursday is for private parties only, with 50 guests or more

Welcome drinks, festive drink promotions and packages also available (see page 4).

For private parties (50 guests or more), speak to our team about any little extras you might like such as midnight bacon butties, cheese platters or a photobooth.

We reserve the right to cancel any Christmas event or change the function room according to final numbers up to 30 days before the event.

Festive Menu

TO BEGIN

Ham hock terrine, apple purée, apricot and house chutney, mini loaf, watercress NF

Hazelnut rolled goat's cheese, beetroot textures GF, V

Connaught prawn cocktail, crispy capers, micro herbs GF, DF, NF

Winter spiced vegetable soup, croutons, curry oil, bread VG, DF, NF

Sweetcorn and spring onion fritters, red pepper ketchup, lettuce VG, GF, DF, NF

MAIN COURSES

Roast crown of turkey, sage and onion stuffing, chipolata wrapped in bacon, roast parsnip and carrot, Brussels sprouts, roast potatoes and turkey jus GF, DF, NF

Braised feather blade of beef, roast carrot and parsnip, Brussels sprouts, roast potatoes, beef jus GF

Scottish salmon supreme, sautéed new potatoes, samphire, tomato salsa GF, NF

Wild mushroom risotto, Parmesan crisp and micro herb garden V, NF

Lentil nut roast, roast potatoes, roast carrot and parsnip, Brussels sprouts, vegan jus VG, DF, GF

TO FINISH

Classic Christmas pudding, brandy crème anglaise V

White chocolate cheesecake, raspberry textures, winter berries V

Classic crème brûlée, cinnamon shortbread V

Lemon posset, ginger crumb, candied orange, lemon balm V

Homemade apple crumble, vegan ice cream VG, NF, GF

Three of our favourite local cheeses, spiced tomato and onion chutney, grapes, sour dough, crackers (supplement £4.95) V, GF

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free NF – Nut Free

SPECIAL DIETS - our chefs are able to adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking.

LUNCH

Served every day

£34.95pp

DINNER

Sunday – Thursday

£38.95pp

Drink Promotions and Packages

SAVE WHEN YOU PRE-ORDER YOUR DRINKS

Red / White House Wine

£20 per bottle Save £4 (usually £24 per bottle*)

Prosecco

£28 per bottle Save £4 (usually £32 per bottle*)

Beer Bucket - 6 Bottles of Budweiser

£25 Save £5 (usually £30*)

Connaught Ginger Punch (serves 6) - ginger beer & dark rum, served over ice

£25

DRINKS VOUCHERS - Give your guests the choice of a soft drink, small glass of wine, pint of beer or single shot spirit and mixer

£6.50

ARRIVAL DRINKS - Please choose one option for the group

- Buck's Fizz, classic sparkling wine and orange juice - **£5**
- Mulled Gin, warm apple and cranberry juice, festive spices - **£7.50**
- Jingle Juice Holiday Spritz, vodka, cherry lemonade, cranberry garnish - **£7**

Please note all festive drink packages must be pre-ordered, we are unable to accept orders on the night. The bar will be open for any usual drink orders.

* Prices correct as of January 2024

Festive Afternoon Tea



AVAILABLE 1ST - 24TH DECEMBER FROM 12PM - 5PM

Fancy a change from the traditional Christmas lunch? Why not treat yourself this Christmas to a festive afternoon tea treat - the perfect way to relax and indulge.

We also have availability for private group bookings.

- Selection of dainty finger sandwiches (turkey and cranberry, Dorset smoked cheddar and tomato chutney, Scottish smoked salmon and cream cheese)
- Warm plain and cranberry scones
- Roddas clotted cream and jam
- Mince pie
- Biscoff profiterole
- Chocolate orange mousse
- Homemade carrot cake
- Pot of Dorset tea

Why not make it extra special and add a glass of prosecco for £6?

All festive afternoon teas must be pre-booked before arrival. A deposit of £10 per person is required at the time of booking (refundable up to two days prior to arrival).

Christmas Day Menu

£88

PER ADULT

£45.50

PER CHILD*

AMUSE BOUCHE

Jerusalem artichoke soup, cheesy parmesan crisp V, GF

STARTERS

Chicken and pork roulade, gentleman's relish, sour dough, radish, watercress, GF,NF

Textures of rainbow beetroot, goat's curd, pickled blackberries V, GF, NF

Potted smoked mackerel pâté, succotash salsa, rye croutes

PALATE CLEANSER

Champagne sorbet, mimosa fizz VG, DF, GF, NF

MAINS

Roast crown of turkey, duck fat roast potatoes, sage and onion stuffing, chipolata wrapped in bacon, carrot, parsnip, Brussels sprouts, turkey jus GF, DF, NF

Pan fried fillet of seabass, dill crushed new potatoes, tender stem broccoli, confit cherry tomatoes, mussel and saffron velouté GF, DF, NF

Hand-carved black angus beef filet mignon, duck fat roast potatoes, carrot, parsnip, Brussels sprouts, seasonal vegetables and a red wine jus GF, DF, NF

Stuffed butternut squash, cous cous, dukka, curry oil V,GF,DF,NF

Wild mushroom, Brussels sprout and chestnut risotto, rocket and Parmesan V, GF

DESSERTS

Baileys cheesecake, espresso jelly, chocolate sauce, raspberries V, NF

Classic crème brûlée, spiced berry compote, cinnamon shortbread V, GF

Christmas pudding, pistachio crust, brandy crème anglaise V

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

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* aged 12 and under £45.50, children under 3 eat free

Christmas Residential Stay



FROM
£650
PER PERSON

Three night package starting on Christmas Eve

Celebrate Christmas in total luxury at The Connaught Hotel and Spa. Enjoy fantastic service, award-winning food, beautiful accommodation and a fun packed programme of entertainment including a visit from Santa on Christmas morning – we'll even do the washing up!

For those new to Bournemouth, there's plenty to see and do in the town so why not book an extended stay and take in all that Bournemouth has to offer. Our hotel is minutes away from the golden sandy beaches, bustling town centre and BIC.

What's Included...

24TH DECEMBER

Arrive from 3pm and enjoy scones and a selection of cakes, champagne and canapé reception, five course gala dinner and evening entertainment.

25TH DECEMBER

Enjoy a full English breakfast, a visit from Santa, and a traditional five course Christmas Day lunch with all the trimmings. Once you have some room, indulge in coffee and mince pies, with our buffet and entertainment in the evening.

26TH DECEMBER

Wake up to a leisurely full English breakfast, enjoy a festive buffet for lunch followed by Christmas cake and tasty treats in the afternoon. You'll enjoy a delicious four course dinner in the evening with entertainment. Boxing Day is a great day to enjoy the panto (oh yes it is!) – call 0300 500 0595 or visit bhlivetickets.co.uk to book your tickets.

23RD & 27TH DECEMBER

Arrive early or stay an extra night with competitive rates for bed and breakfast or dinner bed and breakfast.

PRICES

All rates below are for full board for three nights

CLASSIC ROOM	£650pp
BALCONY OR SUPERIOR ROOM	£690pp
EXECUTIVE ROOM	£775pp
SUITE	£815pp

Children are FREE – up to 2 years | £65 per child per night for 3-12 year olds

Prices based on two people sharing a room. Single supplements will apply. A deposit of £100pp payable at time of booking. 50% of the balance payable on 1st September and final balance on 1st December. All payments are non-refundable and non-transferable. Pre-order for meals will be required prior to arrival.

New Year Masquerade Ball

£78
PER PERSON

Join us and celebrate the New Year in style!

This amazing black tie evening will kick off with a champagne and canapé reception to get you in the mood for our fantastic six course gourmet gala dinner.

Followed by a visit from our famous Scottish Piper and dancing to our lively disco to herald in the New Year.

NEW YEAR BREAKS

Price includes entry to our Masquerade Ball

	2 NIGHTS	3 NIGHTS
CLASSIC ROOM	£295pp	£395pp
BALCONY OR SUPERIOR ROOM	£325pp	£440pp
EXECUTIVE ROOM	£380pp	£525pp
SUITE	£430pp	£595pp

Arrive on either 30th or 31st December. Dinner will be available from our brasserie menu on both the 30th December and 1st January and will be accompanied by our resident saxophonist.

Prices based on two people sharing a room. Single supplements will apply. A deposit of £100pp payable at time of booking. 50% of the balance payable on 1st September and final balance on 1st December. All payments are non-refundable and non-transferable. Pre-order for meals will be required prior to arrival.

New Year's Eve Menu

WELCOME

A glass of champagne, canapés

AMUSE BOUCHE

Sweet potato and red pepper soup V, GF, NF

STARTERS

Game terrine, Cumberland relish, brioche, frisée lettuce

Gin-cured salmon gravadlax, grapefruit salad GF, DF, NF

Hazelnut crusted goat's cheese, compressed pears, candied walnuts, radish V, GF

PALATE CLEANSER

Champagne sorbet, mimosa fizz VG, DF, GF, NF

MAINS

Braised beef cheek and black angus beef filet mignon, sauteed new potatoes, wild mushrooms, cavolo nero, red wine jus GF, DF, NF

Scottish salmon wellington, new potatoes, tenderstem broccoli, champagne sauce, NF

Wild mushroom risotto, parmesan crisps, micro herb garden V, GF

DESSERTS

Chocolate and caramel tart, white chocolate crèmeux, winter berries V, NF

Warm Bakewell tart, amaretto ice cream, cherry gel, maraschino cherry V

Passion fruit parfait, mango, passion fruit syrup, chilli and oatmeal brittle V, GF, NF

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

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