

THE CONNAUGHT

Festive Party Nights

FROM **£40**PER PERSON

- Available from 28th November 20th December
- Three course festive menu (see page 4)
- DJ & disco until 12.30am Fri & Sat or midnight Thu & Sun
- Personalised table plan and menus
- Named place cards
- Dedicated events manager

We have two spaces for your festive party night. The Franklyn Suite is a stylish, modern setting in a separate building with its own private entrance and bar. While The Connaught Brasserie provides an elegant atmosphere, with a stunning chandelier over the dance floor.

	Thu & Sun	Fri & Sat
Connaught Brasserie	£40	£47.50
Franklyn Suite	-	£45

Available seven days a week for private parties if you have 50 or more guests.

Welcome drinks, festive drink promotions and packages also available (see page 7)

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.



Connaught Brasserie



Franklyn Suite







TO BEGIN

Ham hock terrine, house chutney, mini loaf, watercress NF

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

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

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

Sweetcorn & spring onion arancini, red pepper ketchup, lettuce VG, GF, DF, NF

MAIN COURSES

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

Braised feather blade of beef, roast carrot & 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
Butternut squash & caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts,
vegan jus VG,DF,NF

TO FINISH

Classic Christmas pudding, brandy crème anglaise V
St Clements tart, raspberry coulis, winter berries V
Absolutely hazelnut - meringue base with salted hazelnut melting centre chocolate glaze V
Festive cheesecake, vanilla ice cream V

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

Three of our favourite local cheeses, spiced tomato & onion chutney, grapes, sour dough, crackers

(supplement £4.95) V, GF

MASQUERADE BALL ON 12TH DECEMBER WILL ALSO INCLUDE

Soup - Wild mushroom
Sorbet - Champagne sorbet, pink prosecco

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

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. Separate children's menu is available, please ask for details.

Casual Dining



DINNER £35 MON - WED

AVAILABLE FROM 1ST - 23RD

Gather your friends or colleagues for a delicious festive meal in a relaxed setting. Available daily for lunch, and Monday to Wednesday for dinner. See menu on page 4. Please note that entertainment isn't included.







Masquerade Ball



£70 PER PERSON

Dress to impress at our strictly black tie Masquerade Ball. The evening will start with bubbles and canapés, followed by a five course gala dinner and dancing to our house band.

- A glass of prosecco and canapés on arrival
- Five course festive menu to include soup and sorbet, plus your selection from our festive menu (see page 4)
- House band until 12.30am
- Masquerade masks
- Personalised table plan and menus
- Named place cards
- Dedicated events manager

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.

Drink Packages

Classic

£18 per person*

Glass of Bucks Fizz on arrival % bottle of house wine

Ultimate

£24 per person*

Glass of prosecco or bottled beer on arrival % bottle of house wine

For the table: one bottle of prosecco and one beer bucket (min 10 guests per table)

Drink Promotions

House Wine

£25 per bottle of red or white - Save £2 (usually £27 per bottle**)

Prosecco

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

Bucket of Bud

£30 for 6 bottles of Budweiser - Save £6 (usually £36**)

Please note all festive drink packages and promotions must be preordered at least 48 hours before the party night, we are unable to accept orders on the night. The bar will be open for any usual drink orders.

*Everyone in the same party must have the same package. Ultimate Drinks Package must be purchased by all guests on your table (minimum of 10 guests).

** Prices correct as of April 2025

Stay The Night

Make a night of it! There's no need to worry about how you're going to get home after your Christmas party - swap the journey home for a restful sleep in one of our comfortable bedrooms. You'll also enjoy free access to our swimming pool and gym. It's the perfect way to end your festive celebration.

We offer discounts for group bookings, get in touch to find out more. All prices include breakfast and parking, subject to availability.

	Lodge Room	Classic Room	Superior or Balcony
Sunday - Thursday	£80	£95	£110
Friday - Saturday	£90	£115	£130



Festive Afternoon Tea £27.50 PER PERSON

AVAILABLE 1ST – 23rd DECEMBER FROM 12PM – 4.30PM

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.

Savoury

Dorset smoked cheddar and tomato chutney finger sandwich | Scottish smoked salmon and cream cheese mousse on a blini | Turkey mayo and cranberry bruschetta

Sweet

Warm plain and fruit scones | Rodda's clotted cream and jam | Mini mince pie | Biscoff profiterole | Festive fruit slice | Chocolate and cherry delice

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

All festive afternoon teas must be pre-booked at least 24 hours in advance. A deposit of £10 per person is required at the time of booking (refundable up to two days prior to arrival). If any menu items are unavailable, they will be replaced with a similar alternative.

Christmas Day Menu

£95 PER ADULT

> £65 PER CHILD

AMUSE BOUCHE

Jerusalem artichoke soup, cheesy Parmesan crisp V, GF

STARTERS

Chicken and pork roulade, 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 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, and a red wine jus GF, DF, NF

Butternut squash and caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts, vegan jus VG,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

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.

* aged 12 and under £65, children under 3 eat free





Three night package starting on Christmas Eve

Celebrate Christmas in total luxury with 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!

Why not extend your stay and take in all that Bournemouth has to offer? We're just minutes away from the golden sandy beaches, bustling town centre and the BIC.





24TH DECEMBER

Arrive from 3pm and enjoy scones and a selection of cakes, canapé and bubbles reception, five course gala dinner and evening entertainment. Please note - this evening is strictly black tie.

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	£680pp
BALCONY OR SUPERIOR ROOM	£720pp
EXECUTIVE ROOM	£805pp
SUITE	£845pp

Children are FREE – up to 2 years | £95 per child per night for 3-12 year olds

Prices are per person, based on two people sharing a room. Single supplements 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

FROM
£295
FOR 2 NIGHTS

30TH DECEMBER

Dinner from our Brasserie menu from 6.30pm.

31ST DECEMBER – NEW YEAR'S EVE MASQUERADE BALL (£95 FOR TICKETS TO THE BALL ONLY WITHOUT ACCOMMODATION)

Enjoy a full English breakfast, and perhaps a stroll into town or along the seafront before the celebrations begin. This amazing black tie evening kicks off with a canapé and bubbles reception to get you in the mood for our fantastic six course gala dinner. Followed by a visit from our famous Scottish Piper and dancing to our lively disco to herald in the New Year.

1ST JANUARY - NEW YEARS'S DAY

Enjoy a delicious three course dinner in The Brasserie.

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

Prices are per person, based on two people sharing a room (single supplements 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 required prior to arrival.

New Year's Eve Menu

WELCOME

A glass of prosecco and 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

Crispy 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, tender stem broccoli, champagne sauce, NF

DESSERTS

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

Chocolate and orange tart, chocolate mirror glaze, winter berries VG, GF, NF
Roasted fig tart, hazelnut shortcrust pastry, almond and pistachio cream 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

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

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Need To Know

CONFIRMING YOUR BOOKING

Provisional bookings for all Christmas events will be held for seven days. A non-refundable deposit of £10 per person (or £20 for Christmas Day & New Year's Eve) is required to confirm your booking. The final balance for all Christmas events is due 30 days before the event. Christmas and New Year Residential bookings require a £100 per person deposit, 50% of the balance 3 months before and final payment due 1st December.

PRIVATE PARTIES

Our function rooms can be hired for exclusive use parties. There is no additional room hire charge when there are 50 guests in The Franklyn Suite or 80 guests in The Brasserie or more for a private party. Private parties with fewer than the agreed minimum number will have a £450 room hire charge.

PARKING

Parking is strictly for hotel residents. Guests staying in the hotel can park on a first come first served basis.

GUEST NUMBERS AND MENU CHOICES

Final guest numbers, menu choices, dietary requirements and final details must be received 30 days prior to the event.

CANCELLATIONS AND REFUNDS

All events are non-refundable and non-transferrable. Refunds will not be given for decreased party numbers once the final numbers have been received (30 days before event). For exclusive parties, if decreased numbers take your total below agreed minimum numbers, our standard £450 room hire charge will be applied.

Please note that in the event of reduced numbers within 30 days, pre-ordered meals for these cancelled guests will not be prepared or served.

We reserve the right to cancel any Christmas event, provide an alternative date or change the function room according to final numbers or arrangement.



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