



ACCOMMODATION

£35.50 per person per night room only

£43.00 per person per night Bed and Full English Breakfast

SPECIAL OFFERS

WINE OFFER WHEN YOU PRE-ORDER

Why not take advantage of our special wine promotion and pre-order your wine in advance? Order six bottles of wine and receive an extra bottle from our house wine selection free of charge! You can mix and match your wine.

BRING YOUR PARTY TO OUR PARTY

However large or small, should you wish to join like minded party goers then our Party Nights are for you. Our Party Nights include a 3 course meal, hats, crackers, novelties and a disco until 1:00am

THEMED PARTY CASINO NIGHT

Supplement £3,00 per person

- A welcome cocktail
- Roulette and blackjack tables manned by professional croupiers
- Novelty money and a prize of a bottle of fizz for the winner
- A disco until 1:00am



DRINK SPECIAL OFFER WHEN YOU PRE-ORDER

Order six bottles of beer or alcopops and receive the seventh free of charge! You can mix and match your beer and alcopops.

ENJOY A PRIVATE PARTY

Should you prefer a private party, why not enjoy exclusive use of one of our function rooms which can cater for 40-100 guests. Our private parties include a 3 course meal, hats, crackers and novelties, and a disco will also be provide free of charge for private parties of 60 guests or more



The TROUVILLE

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CHRISTMAS PARTY

trouvillehotel.com

salesoffice@trouvillehotel.com

5-7 Priory Road, Bournemouth, BH2 5DH

01202 552262

CHRISTMAS PARTY LUNCH MENU

STARTERS

HOMEMADE MINISTRONE SOUP
PARMESAN CROUTE

SMOOTH CHICKEN LIVER PATE
HOMEMADE SPICED CHUTNEY, MELBA TOAST AND CRISP DRESSED LEAVES

CANTALOUPE MELON
CHARRED PINEAPPLE, LIME AND COCONUT SORBET, MANGO COULIS

MAIN COURSES

TRADITIONAL ROASTED BREAST OF TURKEY
PORK AND CRANBERRY STUFFING, BACON WRAPPED CHIPOLATA AND PAN GRAVY

ROAST LEG OF LAMB
MINT SAUCE, BRAISED RED CABBAGE, RED CURRANT AND ROSEMARY GRAVY

GRILLED SALMON SUPREME
SAUTEED COURGETTE AND FENNEL WITH BEARNAISE SAUCE

WILD MUSHROOM AND RICOTTA CHEESE TART
BABY SPINACH, ROASTED BUTTERNUT SQUASH, CARAMELISED ONION

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
NEW FOREST MINCE PIE ICE CREAM

MADAGASCAN VANILLA CHEESECAKE
TANGY CHERRY COMPOTE, ALMOND CRUMBLE/HOMEMADE HONEYCOMB
CHOCOLATE FUDGE AND SALTED CARAMEL SAUCE

FRESH FRUIT SALAD



LUNCH - £23.00



CHRISTMAS PARTY DINNER MENU

STARTERS

LEMON AND HERB BUTTER POTTED SHRIMP
CAPER BERRIES, PICKLED CUCUMBER, MELBA TOAST

HOMEMADE MINISTRONE SOUP
PARMESAN CROUTE

HAM HOCK TERRINE
PICCALILLI RELISH, CRISP CROSTINI, MINTED PEA PUREE

MAIN COURSES

TRADITIONAL ROASTED BREAST OF TURKEY
PORK AND CRANBERRY STUFFING, BACON WRAPPED CHIPOLATA AND PAN GRAVY

BRAISED FEATHERBLADE OF BEEF
CREAMED POTATO, ROASTED CARROT, RICH RED WINE GRAVY

GRILLED FILLET OF SEA BASS
POTATO, CELERIAC AND FENNEL GRATIN, PEPPERONATA AND A CREAMY SPINACH SAUCE

WILD MUSHROOM AND RICOTTA CHEESE TART
BABY SPINACH, ROASTED BUTTERNUT SQUASH, CARAMELISED ONION

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
NEW FOREST MINCE PIE ICE CREAM

BELGIAN CHOCOLATE BAVAROIS
RASPBERRY SAUCE, CHOCOLATE CRUMBS

FRESH FRUIT SALAD

SELECTION OF CHEESE AND BISCUITS



SUNDAY TO THURSDAY - £28.95
FRIDAY TO SATURDAY £31.95

SELECTED DATES IN JANUARY ARE AVAILABLE