



BOURNEMOUTH
CARLTON
HOTEL



Sparkle
through the season

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Please note that menu items are subject change due to supplier availability (V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(Ngci) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT DECEMBER

CHRISTMAS PARTY NIGHT

CELEBRATE A MEMORABLE CHRISTMAS PARTY

Sparkling drinks, delicious food and spectacular entertainment, in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ.

FROM

£39.50

PER PERSON



MENU

Starters

Roasted winter vegetable soup (vg & ngci)

Chicken, redcurrant & brandy parfait, fig & ginger chutney, ciabatta croutes

Bruschetta of mozzarella, tomato, aubergine & peppers, basil pesto dressing (v)

Main Course

Traditional roast turkey breast, sage & onion stuffing balls, pigs in blankets, roast potatoes and pan gravy, roast parsnips & carrots and brussel sprouts.

Baked salmon supreme, lobster sauce, gratin potato, carrots & fine green beans (ngci)

Butternut squash & lentil filo parcel, cumin spiced gravy, roast potatoes, roast parsnips & carrots and brussel sprouts (vg)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Baked cinnamon swirl cheesecake, orange & cinnamon spiced berries (vg & ngci)

Banoffee pie, chocolate shavings & caramel sauce (v)

Program

Welcome drinks and canapés

Three-course festive meal
Resident DJ and Disco

12.30am
Carriages



PROGRAM

Welcome drinks and canapés

Three-course festive Meal

Fun novelties, crackers and balloons

Wine and Bottles of Beer available to pre order at a discounted Price

After Dinner

Resident DJ and Disco

12.30am
Carriages



*Price subject to availability and based on two adults sharing a double or twin room on a bed and breakfast basis.

Call: 03000283411

Email: specialevents@bournemouthcarltonhotel.co.uk

DATES THROUGHOUT NOVEMBER & DECEMBER
(EXCLUDING 23RD TO 27TH AND 31ST DECEMBER)

FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE,
GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK
COLLEAGUES AND ENJOY A JOLLY FESTIVE LUNCH

Set in relaxed surroundings, let us take care of all
the details, so you can enjoy your festive
celebrations.

FROM
£22.50
PER PERSON



MENU

Starters

Sweet potato falafels, Moroccan
houmous, mixed grain salad (vg)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs
in blankets, roast potatoes and
pan gravy, roast parsnips &
carrots and brussel sprouts.

Baked salmon topped with lemon &
basil crust, tomato & mascarpone
sauce, Anna potato, carrots & fine
green beans

Carrot, mushroom & spinach
Wellington, orange & ginger
spiced marmalade, roast potatoes,
roast parsnip & carrots and
brussel sprouts (Vg)

Desserts

Traditional Christmas pudding
with brandy sauce (v)

Baked New York cheesecake
Mulled berry sauce (V) (Gs)

AVAILABLE DAILY THROUGHOUT DECEMBER

FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTENNOON FESTIVI-TEA

A selection of delicious finger sandwiches, warmed scones and clotted cream, paired with tea or coffee and a Christmas cracker. An indulgent celebratory treat.

FROM
£21.50
PER PERSON

MENU

A selection of finger
sandwiches

Warmed fruit scones
served with clotted
cream and preserves

Individual, mini cakes

Mince Pies

Glass of Prosecco



THURSDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH



MAKE YOUR CHRISTMAS DAY TRULY MERRY
AND BRIGHT, AS WE TAKE AWAY THE
HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious five-course menu filled with festive favourites and wine specifically chosen to compliment your meal.

Welcome glass of Kir Royale and canapés, complimentary glass of wine with lunch and unlimited soft drinks for children

£78.50

PER
PERSON

£39.25

CHILDREN
3 TO 12

FREE

CHILDREN
UNDER 3

MENU

Starters

Roasted winter vegetable soup (vg
& ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs
in blankets, roast potatoes and
pan gravy, roast parsnips &
carrots and brussel sprouts.

Baked salmon supreme, lobster
sauce, gratin potato, carrots &
fine green beans (ngci)

Butternut squash & lentil filo
parcel, cumin spiced gravy, roast
potatoes, roast parsnips & carrots
and brussel sprouts (vg)

Desserts

Traditional Christmas pudding
with brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings
& caramel sauce (v)

Cheese Course

Cheese board with tea, coffee and
mints

WEDNESDAY 31ST DECEMBER

NEW YEARS EVE GALA DINNER

MAKE YOUR NEW YEAR'S CELEBRATION
ONE TO REMEMBER!



Fabulous food, friends (old and new) all together and a sparkling toast to welcome in a New Year. If there is one resolution to make, it's to have a memorable celebration to start 2026!

£75.00
PER PERSON

MENU

Starters

Leek, potato & Pea Soup (Vg & Gs)

Chargrilled vegetable stack,
served with rocket, balsamic and
basil pesto

Chicken Liver & Mushroom
Pate, served with mixed greens,
onion chutney & croutons

Palate Cleanser

Champagne Sorbet

Main Courses

Roast Sirloin of beef served with
roast potatoes, baby carrots,
parsnips, apricot & sage stuffing
finished with red wine jus

Butternut and sage risotto (v)

Desserts

Trio of Chocolate

Raspberry frangipane
served with strawberry
ice cream and berry
coulis (V)

Coffee & Chocolate
Fudge



PROGRAM

7:30pm

Welcome Kir Royale and a selection of
canapés

8:00pm

Six course gala dinner

After Dinner

Resident DJ and Disco

12.00am

Champagne to toast the New Year

1.00am

Eclairs, doughnuts
and carriages



*Price subject to availability and based on two adults sharing a double or twin room on a bed and breakfast basis.

Call: 03300283411 Email:

specialevents@bournemouthcarltonhotel.co.uk

Terms and Conditions

1. Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.

2. Party night provisional bookings can be made but must be confirmed with a non-refundable/ non-transferable deposit of £10.00 per person.

3. Payments can be made by credit/debit card or bank transfer (Please note one payment transaction per party for both deposit and final payment).

4. For large groups and private parties you may be asked to sign a contract with minimum numbers.

5. Final payment and menu pre-orders for all parties are required four weeks prior to the event.

6. It is the guest's responsibility to advise us of any dietary requirements and allergies.

7. Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.

8. For bookings made within four weeks of the event date, full payment for the party will be required.

9. Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.

10. The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.

11. Dress codes may apply, please refer to the party information that you are attending.

12. The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.

13. No refunds will be given due to adverse weather conditions.

14. We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

For Christmas Day luncheon and New Years Eve Gala Dinner bookings

1. Christmas Day Luncheon and New Years Eve Gala Dinner bookings a non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2025.

2. A booking is not confirmed until the deposit has been received.

3. All prices include VAT at 20%.

4. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.

5. We do not accept children under 18 years old for our New Years Eve Gala Dinner.

6. All pre-paid monies are non-refundable and non-transferable to any other hotel service and once payment has been made the booking cannot be cancelled.

7. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Please note the hotel no longer accepts cash or cheque payments



CONTACT US FOR BOOKING AND MORE INFORMATION
WE LOOK FORWARD TO WELCOMING YOU!

Bournemouth Carlton Hotel

0330 028 3411

specialevents@bournemouthcarltonhotel.co.uk

East Overcliff, Grove Road, Bournemouth, BH1 3DN

For terms and conditions please visit lghhm.com/terms