



# Hotel Rembrandt Christmas 2021

12-18 Dorchester Road Weymouth Dorset DT4 7JU 01305 764000



# Christmas Day Carvery Lunch

Served in the Gallery Restaurant from 12 noon until 1.30pm £69.95 per person (Children under 12 £40.00)

Glass of Bucks Fizz on arrival in the bar

## Choice of Starter

**Cream of Asparagus Soup**

Served with a pea puree, Parma ham and parmesan cheese (gf vea)

OR

**Smoked Duck Breast**

With warm celeriac potato salad and a cherry balsamic glaze (gf)

OR

**Classic Prawn Cocktail**

Layers of tiger prawns and baby gem lettuce with sun-dried tomato aioli and a malted mini tin loaf (gfa)

## Choice of Main Course

**Boneless Crown of Turkey**

Pigs in blankets and cranberry sauce (gfa)

OR

**Prime Fore Rib and Sirloin of Beef**

Accompanied by Yorkshire pudding and horseradish sauce (gfa)

OR

**Baked Gammon**

With a grain mustard and honey glaze (gf)

OR

**Baked Halibut**

Crispy sweet potato and crab fritters with a lemon and dill butter sauce and roast vine cherry tomatoes

(gf)

OR

**Butternut Squash & Roasted Red**

**Pepper Roulade**

With chickpeas, baby spinach wrapped in a filo pastry with a brie and chive cream sauce (vea)

## Choice of Dessert

**Traditional Christmas Pudding**

Salted caramel brandy butter or rum cream (v)

OR

**Baked Vanilla Cheesecake**

With a winter berry compote and honeycomb ice-cream (v gfa)

OR

**Local Cheese Selection**

Coastal Cheddar, Long Clawson Stilton and Dorset Brie, Savoury biscuits, celery relish and grapes (gfa v)

**Freshly Brewed Coffee**

Menu choices for starter, fish and vegetarian main course and dessert must be provided in advance, at the time of final payment

gf=gluten free

gfa=gluten free adaptable

v=vegetarian

ve=vegan

vea=vegan adaptable



## 3 Course

£25.00 per person

# Festive Dinner

Served in the Gallery Restaurant

Fridays and Saturdays from 6pm (Excluding Christmas Eve & Day)

## 2 Course

£20.00 per person  
(Main course and Dessert or  
Starter and Main Course)

### Choice of Main Course

#### Choice of Starter

**Cream of Root Vegetable Soup**

Sprinkled with parsnip crisps (gf v)

OR

**Honeydew and Cantaloupe Melon**

Rose of chilled melon with mango, mint and a  
strawberry and passionfruit syrup (gf ve)

OR

**Prawn Cocktail**

Layers of plump prawns, sun-dried tomato aioli  
and crisp cos lettuce, served with a warm malted  
mini tin loaf (gf ve)

OR

**Chicken Liver Pate**

Smooth liver pate enriched with brandy, topped  
with chive butter and served with rustic crisp  
breads (gfa)

**Roasted Crown of Turkey**

Pork, Cranberry, chestnut and tyme stuffing,  
pigs in blankets with a light turkey gravy (gfa)

OR

**Sirloin of Beef**

Button mushrooms, lardons of bacon,  
served with a red wine jus (gf)

OR

**Roast Loin of Pork**

Crispy crackling, Bramley apple sauce, sage,  
thyme and roasted red onion stuffing (gfa)

OR

**Baked Cod Loin**

Smoked garlic and chive crushed new potatoes,  
crispy capers and a tomatoe reduction (gf)

OR

**Brie, Chestnut and Cranberry Filo Tart**

With a white wine and chive cream sauce (vea)

#### Choice of Dessert

**Traditional Christmas Pudding**

Served with a smooth rum cream topped with a  
winter berry compote (v)

OR

**Milk Chocolate Torte**

Glazed black cherries, clotted cream and crisp  
honeycomb (v)

OR

**Baked Vanilla Cheesecake**

With a winter berry compote and pistachio  
ice-cream (v gfa)

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## 3 Course

£35.00 per person

# Festive Lunches

Served in a Private Dining Room

Minimum of 25 guests, Available Monday to Friday subject to availability

## 2 Course

£30.00 per person  
(Main Course and Dessert or  
Starter and Main Course)

### Choice of Main Course

### Choice of Starter

Cream of Root Vegetable Soup

Sprinkled with parsnip crisps (gf v)

OR

Honeydew and Cantaloupe Melon

Rose of chilled melon with mango, mint and a  
strawberry and passionfruit syrup (gf ve)

Roasted Crown of Turkey

Pork, cranberry, chestnut and thyme stuffing,  
pigs in blankets with a light turkey gravy (gfa)

OR

Sirloin of Beef

Button mushrooms, lardons of bacon,  
served with a red wine jus (gf)

OR

Baked Cod Loin

Smoked garlic and chive crushed new potatoes,  
crispy capers and a tomato reduction (gf)

OR

Brie, Chestnut and Cranberry Filo Tart

With a white wine and chive cream sauce (vea)

### Choice of Dessert

Traditional Christmas Pudding

Served with a smooth rum cream topped with a  
winter berry compote (v)

OR

Milk Chocolate Torte

Glazed black cherries, clotted cream and crisp  
honeycomb (v)

Menu Choices must be provided in advance, at the time of final payment

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# Christmas Day Booking Form 2021

Contact Name

Address

Telephone

Email Address

Number of places

£20 deposit per person within 7 days of making the booking; bookings will be automatically cancelled if no deposit received within the 7 days; balance in full by 10th December 2021.

All bookings made after 10th December 2021 must be paid in full at the time of booking. Regret no cheques.

I accept the terms & conditions of booking. I acknowledge that all monies, deposits and final payments are non-refundable and non-transferable under any circumstances whatsoever

Signature

Name

Date

Contact Email; [kate.brooks@hotelrembrandt.co.uk](mailto:kate.brooks@hotelrembrandt.co.uk) Contact Telephone; 01305 764014