



HOTEL REMBRANDT CHRISTMAS 2024

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

Christmas Day Carvery Lunch

£87.95 per person (Children under 12 £47.50)

Served in the Gallery Restaurant from 12 noon until 1.30pm

Glass of Bucks Fizz on arrival in the bar

Choice of Starter

Spiced Minestrone

Burrata & micro basil tartines (gfa, dfa, vea)

Smoked Chicken Terrine

Roasted Jerusalem artichoke puree & bacon jam (gf, dfa)

Crab Raviolo

Local crab raviolo & lobster bisque (gf)

Choice of Main Course

Roast Crown of Turkey

Pork & cranberry stuffing, seasonal trimmings (gfa, dfa)

Char Grilled Beef Sirloin

Yorkshire pudding, watercress (gfa, dfa)

Crisp Loin of Pork

Crackling, cinnamon & apple sauce (gf, df)

Seafood Gratin

Lobster, cod, smoked haddock & clam, parmesan crumb (gf)

Wild Mushroom Risotto

Rocket, truffle & coral tuille (ve, gfa)

Choice of Dessert

Traditional Christmas Pudding

Brandy sauce, warm cherry and amaretto reduction (gfa, dfa, vea)

White Chocolate & Vanilla Panna Cotta

Hazelnut praline, banana ice-cream (gf)

Selection of Local Cheese

Dorset blue vinney, Coastal cheddar, Driftwood goat cheese

accompanied by quince & crackers (gfa, v)

gf=gluten free gfa=gluten free adaptable dfa=dairy free adaptable

vea=vegan adaptable df=dairy free v=vegetarian



Festive Dinner & Disco

Friday 6th, 13th, 20th, Saturday 7th, 14th, 21st £39.95 per person

Meet in the bar 7pm, dinner served promptly at 7.30pm in the Chesham Suite

Disco & Bar until 12.30am

Choice of Starter

Spiced Vegetable and White Bean Terrine

Caramelised onion jam, curry oil, artisan bread roll (v, gfa, vea)

Salmon Gravlax

Beetroot cured Scottish salmon, caper berries, rye toast, horseradish (gf, df)

Potted Duck

Confit duck leg, clarified spiced butter, fig chutney, toast (gfa, dfa)

Choice of Main Course

Roast Crown of Turkey

Pork & cranberry stuffing, seasonal trimmings (gfa, dfa)

Beef Wellington

Glazed parsnip, red wine jus, seasonal trimmings (gfa)

Salted Cod

Tartare beurre blanc, dauphine potatoes, coral tuille (gfa)

Butternut Squash & Lentil Pithivier

Sauce soubise, charred leek (vea, gfa)

Choice of Dessert

Traditional Christmas Pudding

Brandy sauce, warm cherry and amaretto reduction (gfa, dfa, vea)

Dark Chocolate & Orange Delice

Candied orange, honeycomb (gf)

Selection of Local Cheese

Dorset blue vinney, Coastal cheddar, Driftwood goat cheese
accompanied by quince & crackers (gfa, v)

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Festive Lunches

Served in a 'private dining room' £35.00 3 courses/£30.00 2 courses

Minimum of 25 guests, available throughout December

Monday to Friday subject to availability

Choice of Starter

Spiced Vegetable and White Bean Terrine

Caramelised onion jam, curry oil, artisan bread roll (v, gfa, vea)

Potted Duck

Confit duck leg, clarified spiced butter, fig chutney, toast (gfa, dfa)

Choice of Main Course

Roast Crown of Turkey

Pork & cranberry stuffing, seasonal trimmings (gfa, dfa)

Beef Wellington

Glazed parsnip, red wine jus, seasonal trimmings (gfa)

Salted Cod

Tartare beurre blanc, dauphine potatoes, coral tuille (gfa)

Butternut Squash & Lentil Pithivier

Sauce soubise, charred leek (vea, gfa)

Choice of Dessert

Traditional Christmas Pudding

Brandy sauce, warm cherry and amaretto reduction (gfa, dfa, vea)

Dark Chocolate & Orange Delice

Candied orange, honeycomb (gf)

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Festive Dinner & Disco Booking Form

**£20 deposit per person within 10 days of making the booking
Bookings will be automatically cancelled if no deposit is received**

Balance is due in full by 15th November 2024

All bookings made after 15th November must be paid in full

Regretfully no cheques accepted

- **Contact Name:** _____
- **Group Name:** _____
- **Date of Party:** _____
- **Address:** _____

- **Telephone:** _____
- **Email:** _____
- **Number of Places:** _____

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

- **Signature:** _____
- **Print Name:** _____
- **Date:** _____

**Lowest accommodation rates with free access to leisure club
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Contact Email: kate.brooks@hotelrembrandt.co.uk

Contact Telephone: 01305 764014



Christmas Day Booking Form

£20 deposit per person within 7 days of making the booking
Bookings will be automatically cancelled if no deposit is received

Balance is due in full by 5th December 2024

All bookings made after 5th December must be paid in full

Regretfully no cheques accepted

- **Contact Name:** _____
- **Address:** _____
- _____
- **Telephone:** _____
- **Email:** _____
- **Number of Places:** _____

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

- **Signature:** _____
- **Print Name:** _____
- **Date:** _____

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