

The background is a vibrant blue with a bokeh effect of soft, out-of-focus lights in shades of blue, purple, and pink. Scattered throughout are various Christmas ornaments: red spheres, clear glass spheres with gold ribbons, and red and white striped spheres. Golden streamers and a string of warm white lights are also visible, adding to the festive atmosphere.

# HOTEL REMBRANDT CHRISTMAS 2025

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

# Christmas Day Carvery Lunch

**£88.95 per person (Children under 12 £49.00)**

**Served in the Gallery Restaurant from 12 noon until 1.30pm**

**Glass of Bucks Fizz on arrival in the bar**

## Choice of Starter

### **Caramelized Spanish Onion Soup**

Toasted garlic and herb crostini, black truffle & olive oil (gfa,ve)

### **Fillet of West Country Lamb**

Honey glazed parsnip, red currant jelly, port & juniper jus (gf,df)

### **Scallop & Salmon Terrine**

Roasted cauliflower, fennel seed lavosh (gfa)

## Choice of Main Course

### **Roast Crown of Turkey**

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

### **Char Grilled West Country Beef Sirloin**

Yorkshire pudding, watercress (gfa, dfa)

### **Crisp Loin of Pork**

Crackling, cinnamon & apple sauce (gfa, dfa)

### **Seafood Chowder**

Pan fried monkfish, crispy leeks (gf)

### **Curried Winter Vegetables & Lentil Wellington**

Wilted greens, carrot & cumin puree (gf,ve)

## Choice of Dessert

### **Warm Christmas Pudding**

Brandy sauce, glazed black cherry (gfa,vea)

### **Eggnog Creme Brule**

Brandy snap, coffee ice-cream (gfa,v)

### **Selection of Local Cheese**

Crackers, grape chutney (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 5th, 19th, Saturday 6th, 13th, 20th £42.50 per person

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

Disco & Bar until 12.30am

## Choice of Starter

**Beetroot & Soft Cheese Terrine**

Toasted walnut, sourdough (ve,gfa)

**Torched Mackerel Fillet & Tomato Tartar Bruschetta** (gfa, df)

**Beef Carpaccio**

Capers, mustard aioli, rocket (gf)

## Choice of Main Course

**Roast Crown of Turkey**

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

**Braised Beef Short Rib**

Creamed potatoes, seasonal vegetables (gf,dfa)

**Pan Roasted Bass**

Sauteed potatoes, celeriac, spinach & king prawn, lemon butter (gf,dfa)

**Roasted Cauliflower Steak**

Chimichurri, white bean puree, seasonal vegetables (gf,ve)

## Choice of Dessert

**Warm Christmas Pudding**

Brandy sauce (gfa,vea)

**Neapolitan Baked Alaska**

Torched Italian meringue (v)

**Selection of Local Cheese**

Crackers & grape chutney (gfa,v)

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# Festive Lunches

Served in a 'private dining room' £40.00 3 courses/£35.00 2 courses

Minimum of 25 guests, available throughout December

Monday to Friday subject to availability

## Choice of Starter

### **Beetroot & Soft Cheese Terrine**

Toasted walnut, sourdough (ve,gfa)

### **Beef Carpaccio**

Capers, mustard aioli, rocket (gf)

## Choice of Main Course

### **Roast Crown of Turkey**

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

### **Braised Beef Short Rib**

Creamed potatoes, seasonal vegetables (gf,dfa)

### **Pan Roasted Bass**

Sauteed potatoes, celeriac, spinach & king prawn, lemon butter (gf,dfa)

### **Roasted Cauliflower Steak**

Chimichurri, white bean puree, seasonal vegetables (ve,gf)

## Choice of Dessert

### **Warm Christmas Pudding**

Brandy sauce (gfa,vea)

### **Neapolitan Baked Alaska**

Torched Italian meringue (v)



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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 2025**

**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  
only available when booking direct with hotel  
Please call 01305 764000 option 1**

**Contact Email: [kate.thompson@hotelrembrandt.co.uk](mailto:kate.thompson@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 2025**

**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  
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under any circumstances**

- **Signature:** \_\_\_\_\_
- **Print Name:** \_\_\_\_\_
- **Date:** \_\_\_\_\_

**Lowest accommodation rates with free access to leisure  
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**Contact Email: [kate.thompson@hotelrembrandt.co.uk](mailto:kate.thompson@hotelrembrandt.co.uk)**

**Contact Telephone: 01305 764014**

