

mayfair
HOTEL

CHRISTMAS IS COMING

~ CELEBRATE WITH US AT THE MAYFAIR HOTEL ~

FESTIVE MENUS

All Meals include Crackers and Novelties

OUR FUNCTION VENUES

The Dorset Room is ideal for intimate Parties of up to 30 Guests

The Garden Room caters for Parties up to 80 Guests

The Lemon Tree Restaurant seats up to 90 Guests

Free Parking, No Room Hire Charge

**RESERVE YOUR PARTY NOW WITH A
£5.00 PER PERSON DEPOSIT**

Special Accommodation Rates Available

The Mayfair Hotel, Bath Road, Bournemouth, BH1 2NW

Call one of our Friendly Team on 01202 551983

Email: info@themayfair.com

www.themayfair.com



OCEANA
HOTELS & RESTAURANTS

CHRISTMAS PARTY MENU

Christmas Party Lunch **£25.00pp**

Christmas Party Dinner Sunday to Thursday **£25.00pp**

Christmas Party Dinner Friday & Saturday with Disco **£31.00pp**
(subject to a minimum of 40 guests)

STARTERS

Trout and Prawn Salad

With Lemon Mayonnaise & Mixed Salad

Baked Flat Mushroom

Filled with Cranberry and Brie

Cocktail of Chilled Melon, Pineapple and Kiwi

Served with a Stemmed Ginger Compote

Fresh Homemade Tomato, Basil & Red Pepper Soup

MAIN COURSES

Traditional Roast Norfolk Turkey

With Bacon Roll, Chestnut and Sausage Meat Stuffing,
Cranberry Sauce & Rich Roast Gravy

Sauté Pieces of Tender Beef

Cooked in a Red Wine, Mushroom and Baby Onion Sauce

Grilled Fillet of Plaice

Enriched with a White Wine and Dill Cream Sauce

Homemade Vegetable & Lentil Bake

Topped with Crispy Golden Potatoes

*All served with Roast Potatoes, Honey Glazed Parsnips,
Brussel Sprouts and Carrots*

DESSERTS

Traditional Christmas Pudding

Served with Homemade Brandy Sauce

Chocolate and Caramel Cheesecake

Served with a Chocolate Sauce

Lemon Meringue Pie

Served with Mango Coulis

Fresh Fruit Salad

Served with Fresh Cream

Cheese Platter

Selection of Cheddar, Brie & Stilton Cheeses

Freshly Brewed Tea or Coffee & Chocolate Mints

If you have any special diets, food allergies or intolerances, please speak to one member of our restaurant staff before ordering your meal. Our allergen advice menu is available on request.

Note: Fish may contain small bones & some foods may contain nuts or nut additives.

CHRISTMAS DAY LUNCH

Saturday 25th December 2021
Served at 1.00pm in the Lemon Tree Restaurant
£60.00 per person
Includes Crackers and Novelties

STARTERS

Sweet Pineapple Platter

Served with a Mango and Raspberry Coulis and Drizzled with a Coconut Liqueur

Smoked Salmon Roulade

Filled with Soft Cream Cheese, garnished with Prawns and served with a Cucumber and Natural Yoghurt Dressing

Smooth Duck and Orange Pate

Served with a Cumberland Sauce and Toasted Brioche

Fresh Homemade Cream of Butternut Squash and Carrot Soup

MAIN COURSES

Traditional Roast Norfolk Turkey

With Bacon Roll, Chestnut and Sausage Meat Stuffing, Cranberry Sauce & Rich Roast Gravy

Roast Rump of English Beef

Served with a Red Wine, Mushroom and Baby Onion Sauce

Poached Supreme of Fresh Salmon

Enriched with a Lobster and Prawn Cream Bisque

Winter Vegetable and Red Lentil Casserole

Topped with Fine Slices of Potato and browned under the Grill

All served with Roast Potatoes, Roast Carrots & Honey Glazed Parsnips and Brussel Sprouts

DESSERTS

Traditional Christmas Pudding

Served with Homemade Brandy Sauce

Trio of Chocolate Mousse

Coffee Syrup and Chantilly Cream

Winter Berry Panna Cotta

Served with a Mulled Wine Coulis and White Chocolate Flakes

Fresh Fruit Salad

Served with Fresh Pouring Cream

English and Continental Cheese Platter

Selection of Cheddar, Brie & Stilton Cheeses, Celery, Grapes & Chutney

Freshly Brewed Coffee & Chocolate Mints

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NEW YEAR'S EVE CELEBRATION DINNER

Friday 31st December 2021

Served at 8.00pm in the Lemon Tree Restaurant

£60.00 per person

Includes Crackers and Novelties

Music and Dancing until 12.30am

Traditional Celebrations at Midnight

Early Booking Discount

Only £50.00 pp if you book & pay a £10.00 pp deposit before 1st November

STARTERS

Highland Game Balmoral

Wild Game Terrine served on Mixed Salad Leaves,
Toasted Brioche and Chutney

Scottish Smoked Salmon and Cream Cheese Tart

Served on a bed of Salad with a Cucumber and Yoghurt Dressing

Chef's Homemade Scotch Broth

Prepared from a Traditional Highland Recipe

Haggis, Neeps and Chappit Tatties

A Traditional Highland Dish served with Mashed Swede & Creamed Potatoes

MAIN COURSES

Beef Blairgowrie

Prime Scottish Beef roasted and served with a Field Mushroom Sauce
enriched with a Wee Dram of Whisky

Feather Fowlie

Slow Roasted Duck Leg served with a Plum and Orange Sauce

Tweed Kettle

Grilled Diamond of Fresh Scottish Salmon enriched
with a Lobster Cream Bisque

Dumfries Peppers

Baked Stuffed Pepper filled with Couscous and Vegetables
with a Tomato and Basil Coulis

DESSERTS

Baileys Panna Cotta

Served with a Chocolate Sauce and a Chocolate Pencil

Raspberry Cranachan

Fresh Raspberries, Oats, Honey, Whisky and Cream

Creamy Lemon Cheesecake

Enhanced with a Pineapple and Mango Coulis

Fresh Fruit Salad and Cream

Or

English and Continental Cheese Platter

Selection of Cheddar, Brie & Stilton Cheeses, Celery, Grapes & Chutney

Freshly Brewed Coffee & Chocolate Mints