

— THE —  
HERMITAGE



NOVEMBER & DECEMBER 2024 & JANUARY 2025

Now booking Christmas Party Lunches & Dinners  
All parties include table decorations & festive menus  
Evening parties include disco until midnight

Reserve your party now for just £10 per person deposit

01202 557363 | SALES@HERMITAGE-HOTEL.CO.UK  
WWW.HERMITAGE-HOTEL.CO.UK

# THE HERMITAGE



## FESTIVE PARTY LUNCH MENU

**2 Courses £24.45pp**

**3 Courses £28.95pp**

To include lunch, streamers, crackers



### STARTERS

**ROASTED CARROT & BUTTERNUT SQUASH SOUP (C, G\*)**

Coriander Oil

**SMOOTH DUCK LIVER & THYME PARFAIT (E, D, G, SD, S, M, G\*)**

Dressed Rocket Salad, Spiced Mulled Wine Confit, Sourdough Crisp

**CURED SALMON GRAVLAX (F, SD)**

Caper Berries, Beetroot Puree, Gin & Tonic Jelly, Cucumber & Dill

### MAINS

**TRADITIONAL ROASTED BREAST OF TURKEY (G, SD, C, G\*)**

Bacon Wrapped Chipolata, Herbed Stuffing, Rich Roast Pan Gravy

**GRILLED FILLET OF SEA BREAM (F, D)**

Crushed Potatoes, Roasted Vine Tomatoes, Spinach, White Wine Velouté

**BAKED RATATOUILLE & GOATS CHEESE STRUDEL (G, D)**

Roasted Plum Tomato & Herb Sauce

### DESSERTS

**CHRISTMAS PUDDING (G, D, SD, E, S, G\*)**

Mulled Berries & Brandy Custard

**BLACK FOREST FUDGE BROWNIE (D, G, E)**

Morello Cherry Compote, Mascarpone Chantilly, Crystallized Chocolate Crumbs

**MOJITO CHEESECAKE (G, D, E, SD)**

Madagascar Vanilla Cheesecake, White Rum & Mint Syrup, Lime Curd  
& Crushed Meringue

(G\*) CAN BE GLUTEN FREE

ALLERGENS: C- CELERY, CR- CRUSTACEANS D- DAIRY, E- EGGS, F- FISH, G- GLUTEN, L- LUPIN, M-MUSTARD,  
ML- MOLLUSCS, N-NUTS, P- PEANUTS, S- SOYA, SD- SULPHUR DIOXIDE, SS- SEASAME SEEDS  
If you have any dietary requirements or need allergen advice, please discuss with sales team on booking

# THE HERMITAGE



## FESTIVE PARTY DINNER MENU

**FRIDAY & SATURDAY: £41.95pp**

To include 3 course dinner, streamers, crackers, DJ & disco

**SUNDAY-THURSDAY: 2 Courses £30.00pp / 3 Courses £36.95pp**

To include dinner, complimentary Christmas cocktail, streamers, crackers, DJ & disco



### STARTERS

**ROASTED CARROT & BUTTERNUT SQUASH SOUP** (C, G\*)

Coriander Oil

**SMOOTH DUCK LIVER & THYME PARFAIT** (E, D, G, SD, S, M, G\*)

Dressed Rocket Salad, Spiced Mulled Wine Confit, Sourdough Crisp

**CURED SALMON GRAVLAX** (F, SD)

Caper Berries, Beetroot Puree, Gin & Tonic Jelly, Cucumber & Dill

**SPICED AVOCADO MOUSSE** (G\*)

Crispy Leaf Salad, Sourdough Crostini, Mango Chilli Salsa

### MAINS

**TRADITIONAL ROASTED BREAST OF TURKEY** (G, SD, C, G\*)

Bacon Wrapped Chipolata, Herbed Stuffing, Rich Roast Pan Gravy

**BRAISED BRISKET OF BEEF** (SD, D, C, G\*)

Redcurrant & Rosemary Infused Red Wine Jus

**GRILLED FILLET OF SEA BREAM** (F, D)

Crushed Potatoes, Roasted Vine Tomatoes, Spinach. White Wine Velouté

**BAKED RATATOUILLE & GOATS CHEESE STRUDEL** (G, D)

Roasted Plum Tomato & Herb Sauce

### DESSERTS

**CHRISTMAS PUDDING** (G, D, SD, E, S, G\*)

Mulled Berries & Brandy Custard

**BLACK FOREST FUDGE BROWNIE** (D, G, E)

Morello Cherry Compote, Mascarpone Chantilly, Crystalized Chocolate Crumbs

**MOJITO CHEESECAKE** (G, D, E, SD)

Madagascan Vanilla Cheesecake, White Rum & Mint Syrup, Lime Curd & Crushed Meringue

**CHEF'S THREE CHEESE SELECTION** (D, C, SS, G)

Shaved Celery, Homemade Chutney & Biscuits

(G\*) CAN BE GLUTEN FREE

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ML- MOLLUSCS, N-NUTS, P- PEANUTS, S- SOYA, SD- SULPHUR DIOXIDE, SS- SEASAME SEEDS

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# PLANT-BASED & GLUTEN FREE FESTIVE PARTY MENU



## STARTERS

### **ROASTED CARROT & BUTTERNUT SQUASH SOUP (C, G\*)**

Coriander Oil

### **SPICED AVOCADO MOUSSE (G\*)**

Crispy Leaf Salad, Gluten Free Crostini, Mango Chilli Salsa

## MAINS

### **CHICKPEA & SWEET POTATOES, BRAISED IN COCONUT MILK (M\*)**

Saffron Rice & Lime Pickle

### **BAKED RATATOUILLE & VEGAN CHEESE STRUDEL**

Roasted Plum Tomato & Herb Sauce

## DESSERTS

### **CHRISTMAS PUDDING (G, N)**

Mulled Berries & Almond Brandy Sauce

### **COCONUT PANNA COTTA (N\*)**

Fresh Berries Compote, Coconut Chips & Crushed Pistachios

### **SELECTION OF NEW FOREST ICE CREAMS & SORBET (GF)**

(G\*) CAN BE GLUTEN FREE

ALLERGENS: C- CELERY, CR- CRUSTACEANS D- DAIRY, E- EGGS, F- FISH, G- GLUTEN, L- LUPIN, M-MUSTARD,  
ML- MOLLUSCS, N-NUTS, P- PEANUTS, S- SOYA, SD- SULPHUR DIOXIDE, SS- SEASAME SEEDS

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## BEVERAGE PACKAGES

For an additional charge per person on any day, you can have an inclusive drinks package as shown below:

### **Alcoholic Package £16.50 per person**

Pre-dinner drink - Draft/Bottled Beer or House Spirit & Mixer  
or 125ml House Wine/Prosecco  
Plus half a bottle of House Wine

### **Non-Alcoholic Package £14.85 per person**

Pre-dinner drink - Non-alcoholic Bottled Lager or Gordons Gin 0% & Mixer  
or Elderflower Presse with Sparkling Water  
Plus half a bottle of non-alcoholic House Wine

These packages are bookable for your whole party only

## WINE & BEER PROMOTIONS

### **Buckets of Beer/Cider - Buy 5 bottles get the 6th bottle free!**

Choose from Peroni, Doombbar, Corona, Kopparberg Cider  
Same Beer/Cider per bucket

### **Buy 10 bottles of Wine and get the 11th free!**

Pre-orders and full payment in advance required

## SPECIAL OFFER

Book a table for 8 or more guests, for **Sunday to Thursday Dinner**, by 1st of September and **enjoy a complimentary bottle of bubbly.**







NOW ALSO TAKING BOOKINGS FOR:

**Christmas Day Lunch 2024**  
**New Year's Eve Gala Dinner 2024**

Menus available to view on our website:  
[www.hermitage-hotel.co.uk](http://www.hermitage-hotel.co.uk)

**FREE DINNER PLACE &  
COMPLIMENTARY OVERNIGHT STAY!**

For all organisers with Sunday to Thursday  
dinner bookings for over 25 people

**JANUARY 2025 DISCOUNTED DEAL**

Book your Christmas celebration in **January 2025**  
and **receive 10% discount** (food only)



zZZz  
*Celebrate & Snooze!*

**Christmas Party Accommodation Rates**

<b>Single</b>	Midweek Weekend	<b>£39.95</b> <b>£44.95</b>
<b>Double, sole use</b>	Midweek Weekend	<b>£51.95</b> <b>£71.95</b>
<b>Double, 2 pax</b>	Midweek Weekend	<b>£69.95</b> <b>£89.95</b>

Rates are inclusive of Full English Breakfast, VAT  
& Car Parking (subject to availability)

Please contact our Central Reservations Team  
to book on **01202 298350** or email **cr@oceanahotels.co.uk**

THE  
HERMITAGE



*It's Party Time!*

BOOK NOW ON

**01202 557363**

or email [sales@hermitage-hotel.co.uk](mailto:sales@hermitage-hotel.co.uk)

[www.hermitage-hotel.co.uk](http://www.hermitage-hotel.co.uk)



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