

The
TROUVILLE
BOURNEMOUTH

Christmas PARTIES

LET'S CELEBRATE!

NOVEMBER & DECEMBER 2026 & JANUARY 2027

01202 552262 | sales@thetrouvillebourne-mouth.com
www.thetrouvillebourne-mouth.com

Please note that our Evening Parties are for over 18s only

The
TROUVILLE
BOURNEMOUTH

CHRISTMAS PARTY DINNER MENU

Sunday - Thursday | 3 Courses £31.45

to include a welcome drink, DJ, crackers & festive decorations

STARTERS

Winter Pear, Blue Cheese & Walnut Salad (D, N) (V)

Poached Winter Pear, Creamy Blue Cheese, Toasted Walnuts, Aged Balsamic Glaze

Chicken Liver Parfait (G, E, D)

Silky Chicken Liver Parfait served with Onion Marmalade, Toasted Crostini

Roasted Tomato & Red Pepper Velouté (G, E, D) (V, VE Available)

Olive Oil, Cheesy Croutons

MAINS

Festive Roast Turkey Breast (SD)

Festive Trimmings, Rich Red Wine Jus

Oven-Baked Scottish Salmon (D, SD, F)

Seasonal Greens, Spinach Cream Sauce

Wild Mushroom, Spinach & Brie Wellington (G, SD) (V, VE)

Served with Vegan Red Wine Jus

DESSERTS

Madagascan Vanilla Cheesecake (G, D) (V)

Fruit Compote, Toasted Almonds, Fresh Berries

Classic Christmas Pudding (D, E) (GF, V, VE Available)

Warm Brandy Custard

Crème Brûlée with Winter Berries (G, E, D) (V, GF Available)

Seasonal Winter Berries & Buttery Shortbread

Followed by Tea/Coffee & Mints

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

(G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.

The
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CHRISTMAS PARTY DINNER MENU

Friday & Saturday | 3 Courses £39.50

to include a welcome drink, DJ, crackers & festive decorations

STARTERS

Atlantic Prawn Cocktail Royale (E, C, F)

Atlantic Prawns, Gem Lettuce, Cucumber, Cherry Tomatoes, Classic Marie Rose Sauce

Winter Pear, Blue Cheese & Walnut Salad (D, N) (V)

Poached Winter Pear, Creamy Blue Cheese, Toasted Walnuts, Aged Balsamic Glaze

Chicken Liver Parfait (G, E, D)

Silky Chicken Liver Parfait served with Onion Marmalade, Toasted Crostini

Roasted Tomato & Red Pepper Velouté (G, E, D) (V, VE Available)

Olive Oil, Cheesy Croutons

MAINS

Festive Roast Turkey Breast (SD)

Festive Trimmings, Rich Red Wine Jus

Slow-Braised British Beef (SD)

Buttery Mashed Potatoes, Seasonal Greens, Rich Pan Jus

Oven-Baked Scottish Salmon (D, SD, F)

Seasonal Greens, Spinach Cream Sauce

Wild Mushroom, Spinach & Brie Wellington (G, SD) (V, VE)

Served with Vegan Red Wine Jus

DESSERTS

Madagascan Vanilla Cheesecake (G, D) (V)

Fruit Compote, Toasted Almonds, Fresh Berries

Classic Christmas Pudding (D, E) (GF, V, VE Available)

Warm Brandy Custard

Crème Brûlée with Winter Berries (G, E, D) (V, GF Available)

Seasonal Winter Berries & Buttery Shortbread

British Artisan Cheese Board (G, D, CE) (V)

A selection of British cheeses served with celery, grapes, onion chutney and artisan crackers.

Followed by Tea/Coffee & Mints

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(N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs
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The
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FESTIVE LUNCH MENU

3 Courses £27.25 | 2 Courses £23.00

to include a welcome drink

STARTERS

Crispy Smoked Haddock Fishcake (E, D, F)

Silky Hollandaise, Poached Egg

Chicken Liver Parfait (G, E, D)

Silky Chicken Liver Parfait served with Onion Marmalade, Toasted Crostini

Carrot & Coriander Velouté (G, E, D) (V, VE Available)

Golden Croutons

MAINS

Festive Roast Turkey Breast (SD)

Festive Trimmings, Rich Red Wine Jus

Oven-Roasted Scottish Salmon (D, SD, F)

Seasonal Greens, Spinach Cream Sauce

Ratatouille-Stuffed Aubergine (D) (V, VE Available)

Mediterranean Vegetables, Mozzarella

DESSERTS

Winter Poached Pear (N) (V, VE)

Vanilla Ice Cream, Toasted Almonds

Classic Christmas Pudding (D, E) (GF, V, VE Available)

Warm Brandy Custard

Warm Belgian Chocolate Brownie (E, D) (V)

Chocolate Sauce, Vanilla Ice Cream

Followed by Tea/Coffee & Mints

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BEVERAGE PACKAGES

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

Alcoholic Package £14.50 per person

Arrival drink (Bottled Beer, House Spirit & Mixer or 125ml House Wine/Prosecco)
and half a bottle of House Wine served at the table

Non-alcoholic Package £12.50 per person

Arrival drink (non-alcoholic Bottled Lager,
Gordons Gin 0% & Mixer or Elderflower Presse with Sparkling Water)
and half a bottle of 0% House Wine served at the table

This package is bookable for your whole party only

WINE & BEER OFFERS

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

(Same Beer / Cider per bucket)

Buy 5 bottles of Wine and get the 6th free!

(Cheapest bottle of Wine free)

Pre-orders and full payment required in advance





FREE DINNER PLACE AND COMPLIMENTARY OVERNIGHT STAY!

For all organisers when booking a minimum of 30 paying guests

JANUARY 2027 DISCOUNTED DEAL

**Book your Christmas celebration in January 2027
and receive 10% discount (food only)**

NOW TAKING BOOKINGS FOR:

Christmas Day Lunch 2026

Menu available to view on our website:
www.thetrouvillebournemouth.com



CELEBRATE & SNOOZE!

Christmas Party Accommodation Rates

Single Room	Midweek	£49.50
	Weekend	£59.50
Double Room, sole use	Midweek	£59.50
	Weekend	£69.50
Double/Twin Room, 2 guests	Midweek	£79.50
	Weekend	£89.50

Rates are inclusive of Full English & Continental Breakfast,
Late Check Out until midday & Car Parking (subject to availability)

Please contact The Trouville Bournemouth to book
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