

CHRISTMAS 2026

Christmas by the *sea*

Festive party nights with a disco, private festive lunches for groups, and a three course Christmas Day carvery lunch in the Gallery Restaurant.

12-18 Dorchester Road, Weymouth, Dorset, DT4 7JU
www.hotelrembrandt.co.uk

BOOKINGS

01305 764014



25 DECEMBER

Christmas Day carvery lunch

Served in the Gallery Restaurant
from 12 noon until 1.30pm

A glass of Buck's Fizz on arrival in the bar, then a choice of starter, the carvery and dessert.

£93.95
PER PERSON

£52.00
CHILDREN UNDER 12



CHOICE OF STARTER

Monkfish scampi

Crab bisque, horseradish foam

Tea smoked duck

Caramelised pear, ricotta and fig

Wild mushroom and walnut pâté

Green olive and tarragon tapenade, crostini
and cornichons

CHOICE OF MAIN COURSE

Roast crown of turkey

Char grilled West Country beef striploin

Crisp loin of pork

Cranberry glazed gammon

Baked cod loin

Boulangère potato, chorizo, samphire and
romesco sauce

Crisp polenta and rosemary

Sautéed mushrooms, kale, cherry tomatoes
and Jerusalem artichoke cream

CHOICE OF DESSERT

Traditional Christmas pudding

Brandy sauce and redcurrant compote **gfa, vea**

Chocolate and orange mousse

Charred mandarin, orange gel, vanilla
Chantilly

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 ·
ve vegan. Please tell us about any allergies when you book.

Festive dinner and disco

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

Three courses in the Chesham Suite, then the disco and bar until 12.30am.

Fri 4 Dec

Sat 5 Dec

Fri 11 Dec

Sat 12 Dec

Sat 19 Dec

£45.00
PER PERSON



CHOICE OF STARTER

Avocado and crab

Melon, salmon roe and croutons gfa

Roasted parsnip and cranberry arancini

Red cabbage purée gfa, ve

Chicken, black pudding and leek terrine

Crispy chicken skin and festive chutney dfa

CHOICE OF MAIN COURSE

Roast crown of turkey

Pork and cranberry stuffing, seasonal trimmings and turkey gravy gfa, dfa

Roasted beef striploin

Yorkshire pudding, seasonal trimmings and rich pan gravy gfa, dfa

Salmon en croûte

Creamed leeks, crushed baby potatoes, crème fraîche parsley sauce

Baked aubergine

Green Puy lentils, hummus and roasted vine tomatoes gf, ve

CHOICE OF DESSERT

Warm Christmas pudding

Brandy sauce gfa, vea

Black Forest gâteau

Dark chocolate layer cake, kirsch cherries and whipped cream 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 · ve vegan. Please tell us about any allergies when you book.

GROUPS OF 25 OR MORE

Festive lunches

Served in a private dining room,
Monday to Friday throughout
December

For a minimum of 25 guests, subject to
availability. Perfect for the office, a club or a big
family get together.

£31.50
TWO COURSES

£36.50
THREE COURSES



CHOICE OF STARTER

Roasted parsnip and cranberry arancini

Red cabbage purée gfa, ve

Chicken, black pudding and leek terrine

Crispy chicken skin and festive chutney dfa

CHOICE OF MAIN COURSE

Roast crown of turkey

Pork and cranberry stuffing, seasonal
trimmings and turkey gravy gfa, dfa

Roasted beef striploin

Yorkshire pudding, seasonal trimmings and
rich pan gravy gfa, dfa

Salmon en croûte

Creamed leeks, crushed baby potatoes,
crème fraîche parsley sauce

Baked aubergine

Green Puy lentils, hummus and roasted vine
tomatoes gf, ve

CHOICE OF DESSERT

Warm Christmas pudding

Brandy sauce gfa, vea

Black Forest gâteau

Dark chocolate layer cake, kirsch cherries and
whipped cream v

gf gluten free · gfa gluten free adaptable · dfa dairy free
adaptable · vea vegan adaptable · df dairy free · v vegetarian ·
ve vegan. Please tell us about any allergies when you book.

BOOKING FORM

Festive dinner and disco

CONTACT NAME

GROUP NAME

DATE OF PARTY

NUMBER OF PLACES

ADDRESS

TELEPHONE

EMAIL

- ☐ I accept the terms and 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

HOW TO BOOK

- £20 deposit per person within 10 days of making the booking.
- Bookings are automatically cancelled if no deposit is received.
- The balance is due in full by 14 November 2026.
- Bookings made after 14 November 2026 must be paid in full.
- Regretfully we cannot accept cheques.

STAYING OVER?

Our lowest room rates, with free use of the leisure club, are only available when you book direct. Call 01305 764000 and choose option 1.



SEND YOUR FORM TO

Kate Thompson

kate.thompson@hotelrembrandt.co.uk
01305 764014

BOOKING FORM

Christmas Day carvery lunch

CONTACT NAME

NUMBER OF PLACES

ADDRESS

TELEPHONE

EMAIL

ADULTS

CHILDREN UNDER 12

- ☐ I accept the terms and 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



HOW TO BOOK

- £20 deposit per person within 7 days of making the booking.
- Bookings are automatically cancelled if no deposit is received.
- The balance is due in full by 4 December 2026.
- Bookings made after 4 December 2026 must be paid in full.
- Regretfully we cannot accept cheques.

STAYING OVER?

Our lowest room rates, with free use of the leisure club, are only available when you book direct. Call 01305 764000 and choose option 1.

SEND YOUR FORM TO

Kate Thompson

kate.thompson@hotelrembrandt.co.uk
01305 764014