



Christmas

& NEW YEAR 2024



CAPTAIN'S CLUB
HOTEL & SPA

Christmas Party Night Menu

Cream of parsnip soup, spiced apple*

Chalk stream smoked trout and spinach roulade, horseradish
chive cream, mixed leaves**

Duck liver parfait, tomato chutney, toasted cinnamon brioche***

Warm beetroot tart, goats curd, rocket salad, balsamic dressing*

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Turkey roulade, pork and sage stuffing, pig in blanket, roast
potatoes, seasonal vegetables, turkey jus **

Fillet of sea bream, fondant potato, cavolo nero, caviar and
dill butter sauce**

Slow cooked featherblade of beef, dauphinoise potatoes, wild
mushroom, and pearl onion jus**

Harisa baked aubergine, stuffed with mint and apricot couscous,
spiced tomato sauce, rocket and pomegranate salad*

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Warm pecan tart, raspberry, and clotted cream

Christmas pudding, brandy sauce, redcurrants*

Dark chocolate delice, salted caramel, coffee and mascarpone cream***

Selection of English cheeses, bread, biscuits, grapes, chutney***

*(V,GF,DF on request)

** (GF,DF on request)

*** (GF on request)

Festive Dining Menu

CLUB RESTAURANT

Two Courses - £29 Three Courses - £36

Available Monday to Saturday, lunch and dinner

Cream of parsnip soup, spiced apple*

Chalk stream smoked trout and spinach roulade, horseradish
chive cream, mixed leaves**

Duck liver parfait, tomato chutney, toasted cinnamon brioche***

Warm beetroot tart, goats curd, rocket salad, balsamic dressing*

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Turkey roulade, pork and sage stuffing, pig in blanket, roast
potatoes, seasonal vegetables, turkey jus **

Fillet of sea bream, fondant potato, cavolo nero, caviar and
dill butter sauce**

Slow cooked featherblade of beef, dauphinoise potatoes, wild
mushroom, and pearl onion jus**

Harisa baked aubergine, stuffed with mint and apricot couscous,
spiced tomato sauce, rocket and pomegranate salad*

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Warm pecan tart, raspberry, and clotted cream

Christmas pudding, brandy sauce, redcurrants*

Dark chocolate delice, salted caramel, coffee and mascarpone cream***

Selection of English cheeses, bread, biscuits, grapes, chutney***

*(V,GF,DF on request)

** (GF,DF on request)

*** (GF on request)

Festive Afternoon Tea

£24.50 per person

Festive turkey and cranberry wrap
Salmon gravadlax, cream cheese vol-au-vent
Hampshire hog, Bramley apple roll
Dorset brie and chutney finger sandwich
Egg mayonnaise and watercress finger sandwich

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Freshly baked vanilla scone
Freshly baked cinnamon and cranberry scone
Dorset clotted cream, New Forest naked jam's strawberry and
Champagne preserve

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Chocolate and orange yule log
Pistachio and raspberry sponge
White chocolate and cranberry mousse dome
Gingerbread macaron

Vegan, Dairy Free and Gluten Free available on request at time of booking





Christmas Eve Dinner

£65 per person, £40 for children under 12

50% non-refundable deposit required upon booking

Cream of sweet potato and red pepper soup, basil oil*

Duck liver parfait, spiced tomato chutney, toasted cinnamon brioche***

Pan seared scallops, cauliflower puree, smoked bacon jam, sweet chilli gel**

Double baked coastal Cheddar cheese souffle, spinach and shallot salad

Heirloom beetroot, mixed leaf and walnut salad, goats' cheese, balsamic dressing**

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Roast breast of chicken, fondant potato, chargrilled Mediterranean vegetables, basil jus

Pan fried hake, sauteed potatoes, buttered kale, curried mussels

Confit duck leg, red cabbage and papaya slaw, dauphinoise potatoes,
cherry and red wine sauce

Baked fillet of red mullet, creamed spinach, salt and pepper squid, rocket and parmesan salad

Harisa baked aubergine, stuffed with mint and apricot couscous, spiced tomato
sauce, rocket and pomegranate salad*

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Poached pear pavlova, Chantilly cream, lime syrup*****

Apple tart tatin, gingerbread ice cream***

Christmas pudding with brandy sauce, redcurrants*

White chocolate and pistachio profiteroles, vanilla ice cream

Selection of English cheeses, bread, biscuits, grapes, chutney*

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Coffee and festive treats

*(V,GF,DF on request) ** (GF,DF on request) *** (GF on request)

**** (V,DF on request)

***** (DF on request)

Christmas Day lunch

£159 per person, £99 for children under 12

50% non-refundable deposit required upon booking

MENU

Selection of hot and cold canapes

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Solent caught crab spring rolls, carrot, cabbage and pickled ginger salad, miso mayonnaise****

Pressed ham hock terrine, piccalilli, ciabatta crouste, walnut and mizuna salad**

Warm goats' cheese, chargrilled courgettes, mixed leaf salad, balsamic glaze****

Cream of chestnut mushroom soup, parmesan scone, truffled butter**

Smoked salmon and mackerel rilette, beetroot relish, ciabatta crouste**

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Classic smoked salmon, red onion, caper, lemon, buttered granary bread

Tian of beetroot and avocado, goats' cheese, balsamic, micro herbs ****

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Traditional roast turkey, pork and sage stuffing, pig in blanket, roast parsnip, roast turkey jus**

Venison pithivier, celeriac puree, blackberry and red wine jus****

Pan fried fillet of john dory, smoked parsnip puree, shellfish jus**

Baked fillet of trout, creamed leeks, chive butter sauce**

Nut roast Wellington, butternut squash puree, chestnut and mushroom sauce****

All main courses served with a table selection of roast potatoes, seasonal vegetables and bread sauce

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Christmas pudding, brandy sauce, redcurrants*

Chocolate and pistachio marquise, honeycomb, cherry sauce

Baked vanilla cheesecake, clementine compote*

Chocolate tart, spiced plum, vanilla ice cream

Selection of English cheeses, breads, biscuits, grapes, chutney*

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Coffee and festive treats

*(V,GF,DF on request) ** (GF,DF on request)

*** (GF on request) **** (V,DF on request) ***** (DF on request)





Boxing Day Lunch

£65 per person, £40 for children under 12

50% non-refundable deposit required upon booking

MENU

Selection of composite salads, seafood, cured meats, breads from the buffet
Roast plum tomato soup, basil oil, ciabatta croutons

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Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables, red wine jus**

Herb crusted breast of chicken, dauphinoise potatoes, wild mushrooms, spinach, tarragon jus

Pan fried fillet of salmon, mashed potato, cavolo nero, parsley cream sauce**

Moroccan spiced lamb shank, chickpea tagine, minted cous cous**

New forest mushroom risotto, truffled brie, crispy kale*

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Sticky toffee pudding, butterscotch sauce, clotted cream

Peanut butter cheesecake, chocolate sauce, banana ice cream*

Cherry chocolate frangipane tart, Chantilly cream, toasted almonds

Apple and cinnamon crumble, vanilla ice cream

Selection of English cheeses, breads, biscuits, grapes, chutney*

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Coffee and festive treats

*(V,GF,DF on request) ** (GF,DF on request)

*** (GF on request) **** (V,DF on request) ***** (DF on request)

Boxing Day Gala Dinner Menu

Selection of hot and cold canapes

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Crispy ham hock, glazed apple, sauce gribiche, ciabatta croute,
rocket salad**

Candied beetroot salad, walnut apple puree, apple cubes, goats' cheese,
ciabatta croute*

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Tian of crayfish and avocado, salmon caviar, mango gel, micro herbs
Tian of beetroot and avocado, goats' cheese, balsamic, micro herbs****

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Herb and mustard crust fillet of beef, braised red cabbage,
potato terrine, red wine jus**

Leek and wild mushroom mille-feuille, chive mascarpone,
rocket salad, parmesan****

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Whisky and chocolate cremeux, clotted cream, hazelnut tuiles*

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Coffee and festive treats

*(V,GF,DF on request) ** (GF,DF on request)

*** (GF on request) **** (V,DF on request) ***** (DF on request)

DRESS CODE: Sparkly & Smart, Black Tie optional



New Years Eve Menu

Selection of hot and cold canapes

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Pan seared scallops, crispy pork belly, pea jelly, mint oil**

Double baked coastal Cheddar souffle, spinach and hazelnut salad

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Chalk stream potted smoked trout, lemon gel, crispy capers, sourdough croute

Tian of beetroot and avocado, goats' cheese, balsamic, micro herbs****

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Walnut crusted venison loin, confit shallot, carrots, celeriac puree, dauphinoise potatoes, red wine jus

Leek and wild mushroom pithivier, chive mascarpone, rocket salad, parmesan****

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Black forest tulip cups, cherry ice cream

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Coffee and festive treats

*(V,GF,DF on request) ** (GF,DF on request)

*** (GF on request) **** (V,DF on request) ***** (DF on request)

DRESS CODE: Black Tie



Terms & Conditions

- All bookings are subject to availability.
- All prices and information were correct at time of going to press and are subject to change without notice.
- Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.
- All alterations to bookings are to be confirmed in writing.
- Xmas party bookings must be paid in full no later than 1 November 2024, otherwise places will be offered for re-sale.
- Any bookings made after 1st December 2024 require full and immediate payment.
- 1 person per group must co-ordinate booking, payments and pre-orders.
- All accommodation bookings must be guaranteed with a credit card number, or 50% deposit where required with full pre-payment due no later than 30th November 2024.
- All Party Night bookings will be treated as provisional and will be held for no more than 10 days pending receipt of a deposit of £20.00 per person within the aforementioned 10 days.
- All Christmas Day bookings must be confirmed with a deposit of 50% of the whole booking. Full prepayment is required by 1st November 2024.
- All New Year bookings must be confirmed with a 50% deposit with full pre-payment due no later than 30th November 2024.
- All accounts must be settled on departure, all deposits/payments made are non-refundable.
- If you need to cancel your booking - before the 1st November 2024, your deposit will be held for a future booking.
- Cancel after November 1st 2024, full balance will be retained.
- The management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.
- The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- The management reserve the right to refuse admission to guests dressed inappropriately.
- The management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- Any damage/breakages or loss of property during your visit will be charged accordingly.
- Children's prices apply up to 12 years old. 13 years and older will be charged as an adult.



Captain's Club Hotel

Wick Ferry, Christchurch, Dorset BH23 1HU

T: 01202 475111

W: www.captainsclubhotel.com

E: reservations@captainsclubhotel.com