



CHRISTMAS LUNCH

THURSDAY, 4th DECEMBER, 2025

12.30 for 1 pm

At the Hermitage Hotel, Exeter Road, Bournemouth, BH2 5AH

£33 per person, including gratuities

Guests welcome

MENU CHOICES

STARTERS

S1 - Roasted Carrot and Butternut Squash Soup

S2 - Smooth Duck Liver & Thyme Parfait, Spiced Mulled Wine Confit, Sourdough Crisp

S3 - Cured Salmon Gravlax, Caper Berries, Beetroot Puree, Gin & Tonic Jelly, Cucumber & Dill

MAIN COURSES All served with Seasonal Vegetables

M1 - Traditional Roasted Breast of Turkey, Bacon Wrapped Chipolata, Herb Stuffing

M2 - Grilled Fillet of Sea Bream, Crushed Potatoes, Roasted Tomatoes, Spinach, White Wine Velouté

M3 - Baked Ratatouille & Goats Cheese Strudel, Roasted Plum Tomato & Herb Sauce

FESTIVE FINISH

P1 - Christmas Pudding, Mulled Berries & Brandy Custard

P2 - Black Forest Fudge Brownie, Cherry Compote, Mascarpone Chantilly, Chocolate Crumbs

P3 - Madagascan Vanilla Cheesecake, White Rum & Mint Syrup, Lime Curd & Crushed Meringue

Coffee & Mince Pies

Please complete this form, indicating your choice for each course with the appropriate number, and return it to Miss B Chamberlain, 7/29 Westcliff Road, Bournemouth, BH4 8AY Tel: 01202 768917 - clifftops2@gmail.com with a cheque made payable to TASBED by Thursday, 20th November, 2025

NAME(S)

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STARTER **MAIN COURSE** **PUDDING**

SIT WITH

Any dietary needs

Value of Cheque (enclosed) @ £33.00 pp made payable to TASBED