



Christmas

2026

SHARED & PRIVATE CHRISTMAS PARTIES

TROUVILLE
HOTEL



We wish you a Merry Christmas...

Thank you for your interest in the Trouville Hotel for your festive celebrations!

We believe that Christmas truly is the most wonderful time of the year and we are here to help you celebrate in style. From our indulgent festive afternoon teas to private parties and party nights in our banqueting rooms, we have a host of offerings tailored to suit your celebrations with your friends and colleagues.

Treat yourself to delicious food, great wine and festive cheer from the team at the Trouville Hotel. We look forward to helping you make your 2026 festive celebrations, extra special.

Merry Christmas

Christmas Party Nights

£29.95 per person

STARTERS

Cream of leek & potato soup

A rich and velvety soup, served with a warm, crusty bread roll

Chicken liver pate

Smooth chicken liver pâté with sweet caramelised red onion chutney & salad garnish

Creamy garlic and herb mushrooms

Sauteéd mushrooms simmered in a rich white wine & cream sauce finished with fresh herbs & cracked black pepper

Duo of melon

Presented with a hint of fresh mint & fruit of forest coulis

MAINS

Roast turkey breast

Slices of roast turkey breast, roast potatoes, stuffing & pigs in blankets, finished with turkey gravy

Baked south east asian basa fish fillet

Flaky & aromatic, served with crushed dill potatoes, seasonal vegetables, & tangy tomato compote

Sundried tomato and spinach penne pasta

Penne pasta tossed in a rich tomato sauce with sundried tomatoes & spinach

Vegetable kiev

Crispy vegetable kiev with a golden crumb, served with a rich wild mushroom cream sauce

DESSERTS

Traditional Christmas pudding

Christmas pudding, served steaming hot with brandy sauce.

Profiteroles

Choux pastry puffs filled with vanilla cream, served with warm chocolate sauce

Indulgent double chocolate fudge Cake

Rich and moist, served with a scoop of vanilla ice cream to finish

Selection of ice creams

Classic Vanilla, Strawberry and Chocolate

Why not stayover?

Price starting from
£80 per room

bed and breakfast
(based on
2 sharing)

Christmas Party
Night Dates:

12th & 20th
December



PARTY NIGHT DRINKS & PACKAGE

HOUSE WINES

BOTTLE OF HOUSE RED	£20.95
BOTTLE OF HOUSE WHITE	£20.95
BOTTLE OF HOUSE ROSE	£20.95

PROSECCO / SPARKLING WINE

BOTTLE OF PROSECCO	£29.95
PREMIUM WINES	FROM £23.00

BEER

BUCKET OF BEER (X5 HEINEKEN)	£ 22.75
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EARLY BOOKING -10% DISCOUNT WHEN PRE-BOOKED BEFORE YOUR PARTY NIGHT. ORDERS MUST BE PRE-PAID.



Why Not
Stay on our
Christmas Package?

Price Starting From

£699.00

per person for 4 Nights

Christmas Day Menu

£69.95 per adult £34.95 per child (aged 2-12)

STARTERS

Honey roasted parsnip & rosemary soup

Honey roasted parsnips & rosemary, finished with a drizzle of truffle oil.

Chicken liver and brandy parfait

Chicken liver parfait with brandy, served with caramelised red onion chutney & dressed seasonal salad

Traditional Prawn Cocktail

Atlantic prawns & Marie rose sauce on a bed of crisp iceberg lettuce served with brown bread & butter

Avocado, mozzarella and tomato carpaccio

Sliced avocado & tomatoes layered with creamy mozzarella, drizzled with balsamic reduction & fresh basil

SORBET

Refreshing sorbet, garnished with fruit mint

MAINS

Roast turkey breast

Slices of roast turkey breast, roast potatoes, stuffing & pigs in blankets, finished with turkey gravy

Roast striploin of beef

Slices of roast striploin of beef served with crisp roast potatoes & finished with rich red wine gravy

Pan seared Salmon fillet

Pan-seared salmon served with crushed buttered new potatoes finished with a dill cream sauce

Butternut squash and lentil wellington

Puff pastry filled with butternut squash, lentils & herbs, served with tangy tomato sauce

(All served with selection of seasonal vegetables and potatoes)

DESSERTS

Traditional Christmas pudding

Christmas pudding with dried fruits & spices, served hot with brandy sauce

Lemon meringue pie

A zesty lemon curd in buttery pastry, topped with golden meringue served with raspberry compote

Chocolate fondant

Chocolate fondant with a gooey centre, served warm with a scoop of vanilla ice cream & fruit berry compote

British cheese & biscuits

A selection of fine British cheeses, served with crackers, chutney, fresh grapes, and celery sticks



CHRISTMAS CALENDAR

Date	Event Name
Wednesday 02 December 2026	Christmas Afternoon Tea
Thursday 03 December 2026	Senior Citizen Lunch
Tuesday 08 December 2026	Senior Citizen Lunch
Saturday 12 December 2026	Party Night
Tuesday 15 December 2026	Senior Citizen Lunch
Saturday 20 December 2026	Party Night
Friday 25 December 2026	Christmas Lunch
Thursday 31 December 2026	New Year Gala

New Year's Eve Menu 2026

£79.95 per person

STARTERS

Honey roasted parsnip & rosemary soup

Honey roasted parsnips & rosemary, finished with a drizzle of truffle oil.

Chicken liver and brandy parfait

Chicken liver parfait with brandy, served with caramelised red onion chutney & dressed seasonal salad

Traditional Prawn Cocktail

Atlantic prawns & Marie rose sauce on a bed of crisp iceberg lettuce served with brown bread & butter

Avocado, mozzarella and tomato carpaccio

Sliced avocado & tomatoes layered with creamy mozzarella, drizzled with balsamic reduction & fresh basil

SORBET

Refreshing sorbet, garnished with fruit mint

MAINS

Hickory Smoked BBQ Beef Brisket

Served with creamy mashed potato, baby carrots, tender broccoli, and red wine jus

Roast striploin of beef

Slices of roast striploin of beef served with crisp roast potatoes & finished with rich red wine gravy

Pan seared Salmon fillet

Pan-seared salmon served with crushed buttered new potatoes finished with a dill cream sauce

Butternut squash and lentil wellington

Puff pastry filled with butternut squash, lentils & herbs, served with tangy tomato sauce

(All served with selection of seasonal vegetables and potatoes)

DESSERTS

Raspberry and white chocolate panacotta

White chocolate panna cotta with raspberry puree, topped with fresh raspberries & mint garnish

Lemon meringue pie

A zesty lemon curd in buttery pastry, topped with golden meringue served with raspberry compote

Chocolate fondant

Chocolate fondant with a gooey centre, served warm with a scoop of vanilla ice cream & fruit berry compote

British cheese & biscuits

A selection of fine British cheeses, served with crackers, chutney, fresh grapes, and celery sticks

WHY NOT STAY ON
OUR NEW YEAR'S EVE
PACKAGE?

3 NIGHT PACKAGE
STARTING FROM

£475
per person

4 NIGHT PACKAGE
STARTING FROM

£544
per person

Senior Lunch Menu

£24.95 per person

Cream of leek & potato soup

served with a warm, crusty bread roll.

Roast Turkey Breast

Succulent slices of roast turkey served with traditional chestnut stuffing, pigs in blankets, finished with a fragrant turkey gravy

Vegetable kiev

Crispy vegetable kiev with a golden crumb, served with a rich wild mushroom cream sauce

Traditional Christmas pudding

Christmas pudding, served steaming hot with brandy sauce

Teas/ Coffee

Please speak to our staff for more information.

HOW TO BOOK...

- Please telephone the hotel to check availability for your chosen dates and to make a provisional reservation.
- When confirming a booking a non-refundable deposit of £10.00 per person for Parties or Events is required.
- For all Packages, Parties & Events, full payment of the balance is required at least 14 days prior to the event, or by 1st December 2026, whichever is the earlier.
- Wine pre-orders are required at least 14 days prior to the event for all parties.

GENERAL TERMS... :

- All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation and the appropriate deposit.
- Hotel bookings require 25% deposit (not first nights stay)
- Wine Pre-Order must be paid for at the time of booking & ordered 2 weeks prior to the event.
- Menu pre-orders required 2 weeks prior to arrival.
- Parties & Events Bookings not paid in full by 14 days prior to the event or by 1st December 2026, whichever is the earliest, will be deemed to have been cancelled and any monies paid will be retained by the hotel.
- No refunds of monies paid will be made for cancellation or decreases in the number of guests attending, unless the hotel is able to resell the space.
- Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
- Local licensing authority regulations apply. The

information in this brochure is correct at the time of printing.

- The hotel reserves the right to amend its packages and prices of any time before booking.
- Bookings are subject to availability and prices quoted at the time of booking.
- Except in respect of changes to the rate of VAT, prices will not change once a booking has been made.
- The hotel reserves the right to alter, amend or cancel the contents of an event or package for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances you may choose at your sole discretion an alternative date and/or venue, subject to availability, or obtain a full refund from us
- Some of our dishes may contain ingredients which could cause an allergic reaction. Guests are advised to check

beforehand so that alternative ingredients or dishes can be provided.

- These terms are deemed to incorporate the hotel's general terms of business.
- It is the organisers responsibility to ensure that all members of their party are aware of the Hotels Terms & Conditions.
- All bookings are subject to Government restrictions.

TROUVILLE

HOTEL

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