



Christmas 2011 Parties

bar **So.** & *eighteen twelve* **1812**
lounge bar & restaurant

From December 2011 we will start our Christmas party season. We believe that whatever the occasion we can cater for your needs, either a large office party with a buffet or an intimate sit down meal. Here at Bar So and 1812 we have various rooms, bars and a restaurant that can be used for your Christmas event.

1812 Restaurant & Bar- Can cater for up to 90 people for a three or four course meal. Please find the menu attached for bookings of 10 people or over. We will take large bookings of up to 90 people Sunday through to Thursday then early bookings for large parties in before 7.30pm on Fridays. There will be live music every Wednesday, Thursday and Friday nights. Please note that we will be taking Christmas bookings on Saturday lunchtimes but not in the evenings.

So Private- this can hold up to 100 people and has its own bar. This would be ideal for a disco possibly after eating in the Restaurant or the Tregonwell Suite or we can even supply a buffet to eat there. Please find the buffet menu attached.

The Dome- this is downstairs in Bar So and is ideal for the larger parties holding up to 350 people. Again a buffet is possible and it can be sectioned off so it will be private for your event also containing its own bar and dance floor (not available on Saturdays).

The Tregonwell Suite- this is a private function room which can also cater for around 60 people. This is a separate area within the hotel and is more suited to having a buffet followed by a disco.

The Royal Exeter Hotel- can provide accommodation for around 120 people within a high three star environment, blending traditional features with contemporary style.

9th, 10th, 16th & 17th December: Open for Christmas Lunch from 12pm

Bookings will only be confirmed with a £10 deposit per head for tables of 10 or more and a pre-order needs to be completed and returned back to us one week before the event from the menu (see attached).

Contact Fiona: (01202) 20 30 50

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Exeter Road Bournemouth Dorset BH2 5AG

www.bar-so.com www.eighteen-twelve.com www.royalexeterhotel.com



3 Course Christmas Menu

Starters

Cream of Vegetable & Tomato Soup served with a Savoury Scone

Tian of Smoked Haddock, Salmon & Prawns, Pickled Cucumber,
Fennel & Grape Salad, Crisp Ciabatta Croutes

Tossed Salad of Confit Pork Belly, Ham Hock & Fresh Apple,
Crisp Prosciutto Ham, Honey & Mustard Dressing

Main Courses

Classic Roast Turkey with Roast Potatoes & Root Vegetables, Chestnut Stuffing,
Chipolata Sausage, Cranberry Sauce & a Light Turkey Jus

Fillet of Cod Baked with a Welsh Rarebit Topping, Served on a Cherry Vine Tomato,
Red Onion & Basil Salad, Bloody Mary Dressing

Slow Braised Blade Steak of Beef on Creamed Potatoes, Beetroot, Horseradish &
Thyme Jus Topped with Parsnip Crisps

Linguini Pasta Tossed with Roast Provincial Vegetables & Sundried Tomatoes
finished with Pesto, Pine Nuts & Parmesan

Desserts

Traditional Christmas Pudding with Brandy Sauce

Lemon curd Crème Brulee Tart, Vanilla Ice Cream, Cranberry & Port Compote

Trio of Local Cheese with Homemade Fruit Chutney & Biscuits

Poached Pear & Roasted Hazelnut Eton mess Served with
Caramelised Dorset Cereals & Chocolate

£27.95

Please note that for tables of 6 people or more there is a 10% service charge added



4 Course Christmas Menu

Starters

Cream of Vegetable & Tomato Soup served with a Savoury Scone

Tian of Smoked Haddock, Salmon & Prawns, Pickled Cucumber,
Fennel & Grape Salad, Crisp Ciabatta Croutes

Tossed Salad of Confit Pork Belly, Ham Hock & Fresh Apple, Crisp Prosciutto Ham,
Honey & Mustard Dressing

Puff Pastry Tart of Hoi Sin Duck Confit with a Cucumber & Spring Onion Salad,
Sesame, Chilli & Coriander Dressing

To Follow

Pan Seared Scallops set on an artichoke Puree with a Piccalilli Salad
Carpaccio of Peppered Pineapple Topped with a Refreshing Lemon Sorbet

Main Courses

Classic Roast Turkey with Roast Potatoes & Root Vegetables, Chestnut Stuffing,
Chipolata Sausage, Cranberry Sauce & a Light Turkey Jus

Fillet of Cod Baked with a Welsh Rarebit Topping, Served on a Cherry Vine Tomato,
Red Onion & Basil Salad, Bloody Mary Dressing

Slow Braised Blade Steak of Beef on Creamed Potatoes, Beetroot,
Horseradish & Thyme Jus Topped with Parsnip Crisps

Linguini Pasta Tossed with Roast Provencal Vegetables & Sundried Tomatoes finished with
Pesto, Pine Nuts & Parmesan

Roast Best End of Lamb with a Dijon & Fresh Herb Crust, Served with Fondant Potato,
Braised Cabbage & Rosemary Jus

Pan Fried Fillet of Seabass set on a Leek & Fresh Herb Risotto, Crispy Lobster &
Brown Shrimp Won Ton, Shellfish Dressing

Desserts

Traditional Christmas Pudding with Brandy Sauce

Lemon curd Crème Brulee Tart, Vanilla Ice Cream, Cranberry & Port Compote

Trio of Local Cheese with Homemade Fruit Chutney & Biscuits

Poached Pear & Roasted Hazelnut Eton mess Served with
Caramelised Dorset Cereals & Chocolate

Melting Chocolate Fondant, Vanilla Ice Cream with Chocolate & Praline Sauce

£35.95

Please note that for tables of 6 people or more there is a 10% service charge added

Buffet Menu

Menu A @ £9.50 per person

Menu a @ £9.50 per person

Selection of sandwiches

Marinated lightly spiced chicken drumsticks

Mini Vegetable samosas with soya sauce

Onion Bhajis, mango chutney with yoghurt dip

Breaded Plaice goujons, tartar sauce

Homemade sausage rolls

Glazed welsh rarebit

Ciabatta garlic bread

Mini poppadoms

Menu b @ £11.95 per person

Selection of sandwiches

Marinated lightly spiced chicken drumsticks

Mini Vegetable samosas with soya sauce

Onion Bhajis, mango chutney with yoghurt dip

Breaded Plaice goujons, tartar sauce

Tempura of King prawns with sweet chili dip

Potato skins with cheese & bacon, sour cream dip

Homemade sausage rolls

Glazed welsh rarebit

Ciabatta garlic bread

Mini poppadoms

NB: please note some of our dishes may contain nuts. Minimum order of 15.

Congee Menu

**Please choose from the selection below.
Priced at £4 per person (minimum of four per person)**

Pork Pate Crostini

Smoked Salmon & Prawn Roulade

Houmous & Olive Cups

Forest Mushroom tarts

Mini vegetable Spring Rolls

Lentil & Beetroot Tart with Sweet Cured Duck Breast

Goats Cheese and Green Pesto Cups

Mini Vegetable Samosas

Glazed Welsh Rarebit

Smoked Salmon Crostini

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For more information call 01202 203050
or email 1812@royalexeterhotel.com