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FESTIVE DINING MENU

STARTERS

Heritage Beetroot Whipped vegan feta, pickled kumquats, hazelnut

> Sloe Gin Cured Salmon Blini, crème fraîche, keta

> Game Terrine Mulled wine gel, brioche

MAINS

Bacon Wrapped Turkey Parcel Potato fondant, sprouts, carrot, parsnip

Plaice
Crushed saffron potatoes, Atlantic prawns, warm
tartare sauce

Winter Squash Risotto Roast squash, pine nuts, crispy sage

DESSERTS

Christmas Pudding Brandy cream

Dark Chocolate Tart Black cherry, crème fraîche

British Cheese Seasonal chutney, crackers

FESTIVE DINING

AT SOUTH BEACH

Start the season in style with a pre-Christmas celebration at South Beach.

Gather your favourite people and enjoy a festive set menu, all served with signature flair from THE NICI.

2 COURSES £32 PER PERSON 3 COURSES £39 PER PERSON

Menu available Monday - Sunday from 29th November -24th December 2025

BOOK NOW



FESTIVE CELEBRATIONS MENU

STARTERS

Heritage Beetroot Whipped vegan feta, pickled kumquats, hazelnut

> Sloe Gin Cured Salmon Blini, crème fraîche, keta

Game Terrine Mulled wine gel, brioche

MAINS

Bacon Wrapped Turkey Parcel
Potato fondant, sprouts, carrot, parsnig

Plaic

Crushed saffron potatoes, Atlantic prawns, warm tartare sauce

Winter Squash Risotto Roast squash, pine nuts, crispy sage

DESSERTS

Christmas Pudding
Brandy custard

Dark Chocolate Tart Black cherry, crème fraîche

British Cheese Seaonal chutney, crackers

PARTY WITH US

RAISE A GLASS TO THE SEASON

Whether marking the end of a brilliant year or gathering for a well-earned celebration, THE NICI is the place to do it in style. Discover packages for groups of 11 or more.

EVENING PACKAGES

Includes a 3-course menu, glass of fizz on arriva and half a bottle of house wine per person.

SUNDAY-WEDNESDAY – £59 PER PERSON THURSDAY-SATURDAY – £75 PER PERSON

Join our **Shared Parties** every Friday & Saturday with a vibrant evening of food, fizz and fun.

LUNCH PACKAGES

Includes a glass of fizz on arrival

MONDAY-WEDNESDAY
2 COURSES – £39 PER PERSON
3 COURSES – £45 PER PERSON

THURSDAY-SATURDAY
2 COURSES – £49 PER PERSON
3 COURSES – £55 PER PERSON

DRINKS PACKAGES FROM £15 PER PERSON

PRIVATE PARTIES

Looking for private hire of one of our spaces? We can help you there too. Contact the team today or a quote for your festive celebration at THE NICI.

If your group is 100 people or over, we can even include a DJ!

MAKE A NIGHT OF IT

We offer preferential rates from £125 PER ROOM for the night of your party.

JANUARY SALE

Keep the celebrations going into the New Year! Book your festive party for any date in January for just £55 PER PERSON.

ENQUIRE NOW

BOURNEMOUTH.EVENTS@THENICI.COM 01202 018555

CHRISTMAS DAY LUNCH MENU

Chef's Canapé Selection

STARTERS

Severn & Wye Smoked Salmon Herb crème fraîche, warm blini, caviar

> Jerusalem Artichoke Soup White truffle foam

Pressing of Smoked Chicken & Ham Hock Red onion & bacon jam, brioche

Lobster & Crayfish Cocktail Cocktail sauce, avocado, baby gem

MAINS

Beef Wellington

Fondant potato, hen of the woods mushroom, glazed winter vegetables, red wine sauce

Halibut

White bean & crayfish stew, kale, gremolata

Norfolk Turkey Parcel

Roast potatoes, sage & apricot stuffing, glazed winter vegetables, turkey gravy

Winter Squash Risotto

Roast heritage squash, blue cheese, pine nuts, sage

DESSERTS

Christmas Pudding Brandy custard

Dark Chocolate Tart Black cherry, crème fraîche

Sherry Trifle

Boozy sponge fingers, winter berries, plum jelly, custard

British Cheese Selection Truffle honey, fig jam, crackers





CHRISTMAS DAY

AT SOUTH BEACH

Celebrate Christmas Day in true NICI style – festive flavours, sparkling cheer and the soothing sounds of a live harpist.

Seasonal flavours, spectacular setting.

£125 PER ADULT £65 PER CHILD

BOOK NOW



BOXING DAY

READY FOR ROUND TWO?

Unwind after the big day and join us for a festive gathering with family and friends.

Keep the festivities going strong at South Beach.

3 COURSES £45 PER PERSON

BOOK NOW

SOUTHBEACH@THENICI.COM 01202 018555



BOXING DAY MENU

STARTERS

Jerusalem Artichoke Soup White truffle oil

Cured Salmon Blini, crème fraîche, keta

Pressing of Smoked Chicken & Ham Hock Red onion & bacon jam, brioche

Heritage Beetroot Whipped vegan feta, pickled kumquats, hazelnut

> Prawn & Crayfish Cocktail Cocktail sauce, avocado, baby gem

MAINS

Beef Wellington

Fondant potato, glazed winter vegetables, red wine sauce

Plaice

Crushed saffron potatoes, Atlantic prawns, warm tartare sauce

Half Chicken

Roast potatoes, winter vegetables, chicken butter sauce

Winter Squash Risotto

Roast heritage squash, blue cheese, pine nuts, crispy sage

Salmon en Croûte

Peas, tenderstem broccoli, lemon butter sauce

DESSERTS

Sticky Toffee Pudding

Vanilla ice cream

Dark Chocolate Tart

Black cherry, crème fraîche

Sherry Trifle

Boozy sponge fingers, winter berries, plum jelly, custard

British Cheese Selection Truffle honey, fig jam, crackers



NEW YEAR'S EVE GALA

FIVE-COURSE DINNER

Ring in 2026 in true NICI style with our glamorous Gala Dinner. Indulge in an exquisite five-course menu, with a live saxophonist and DJ creating the perfect soundtrack for a night to remember.

LIVE MUSIC AND ENTERTAINMENT DINNER AND PARTY

£140 PER PERSON

BOOK NOW



NEW YEAR'S DAY MENU

STARTERS

Jerusalem Artichoke Soup White truffle oil

Cured Salmon Blini, crème fraîche, keta

Pressing of Smoked Chicken & Ham Hock Red onion & bacon jam, brioche

Heritage Beetroot Whipped vegan feta, pickled kumquats, hazelnut

Prawn & Crayfish Cocktail
Cocktail sauce, avocado, baby gem

MAINS

Beef Wellington

Fondant potato, glazed winter vegetables, red wine sauce

Plaice

Crushed saffron potatoes, Atlantic prawns, warm tartare sauce

Half Chicken

Roast potatoes, winter vegetables, chicken butter sauce

Winter Squash Risotto

Roast heritage squash, blue cheese, pine nuts, crispy sage

Salmon en Croûte

Peas, tenderstem broccoli, lemon butter sauce

DESSERTS

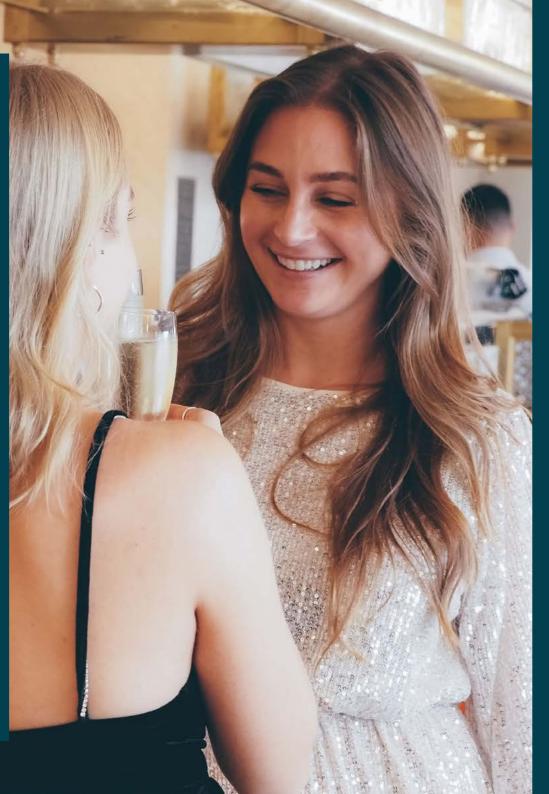
Sticky Toffee Pudding Vanilla ice cream

Dark Chocolate Tart Black cherry, crème fraîche

Sherry Trifle

Boozy sponge fingers, winter berries, plum jelly, custard

British Cheese Selection Truffle honey, fig jam, crackers





NEW YEAR'S DAY DINING

NEW YEAR'S RESOLUTIONS START ON THE 2ND...

Kick off 2026 in style at South Beach. Join us for relaxed coastal dining, sea views, and a vibrant atmosphere. The perfect way to toast the new year

3 COURSES £42 PER PERSON

BOOK NOW

AND WHO COULD FORGET...



FESTIVE AFTERNOON TEA

AN AFTERNOON OF INDULGENCE

A little indulgence, all wrapped in festive cheer... Our Christmas Afternoon Tea brings a seasonal twist to the classic tradition - think comforting favourites with a merry makeover.

SERVED 3PM TO 5PM DAILY **£39 PER PERSON**INCLUDES A GLASS OF PINK FIZZ

Available from 1st - 23rd December 2024

BOOK NOW

SOUTHBEACH@THENICI.COM 01202 018555

RELAX & RENEW SPA DAY

THE NICI SPA

- perfect for a little pre-holiday indulgence. Enjoy a 60-minute NICI Signature treatment or OSKIA facial, a festive two-course lunch at South Beach, and full access to our spa facilities from 9am–5pm.

FROM £129 PER PERSON

BOOK NOW

BOURNEMOUTH.SPA@THENICI.COM 01202 018555



THE GIFT OF LAID-BACK LUXURY

GIFT VOUCHERS

Treat someone special (or why not treat yourself) to an unforgettable experience at THE NICI. Monetary vouchers can be used to enjoy food or drink in the South Beach Restaurant & Bar, Old Harry Rocks Bar & Restaurant, towards an overnight stay or in THE NICI Spa.

BUY NOW





West Hill Road, Bournemouth, BH2 5EJ | 01202 018555 | thenici.com