

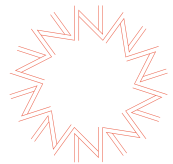
BOURNEMOUTH

2026



The
Holiday
Edition.

THE NICI



FESTIVITIES AT THE NICI

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FESTIVE DINING

CHRISTMAS, WITH A LITTLE MORE COASTAL FLAIR.

Get together, eat very well and raise a glass to the season. Our festive menu brings a little NICI flair to Christmas classics, served in our stylish South Beach surroundings.

2 COURSES **£32.50 PER PERSON**
3 COURSES **£39 PER PERSON**

SOUTH
BEACH

BOOK NOW

FESTIVE DINING MENU

STARTERS

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goats Cheese, Candied Walnut, Chicory

MAINS

Bacon Wrapped Turkey Parcel
Pig in Blanket, Potato Fondant, Roasted Root Vegetables,
Glazed Sprouts, Cranberry Sauce

Seabass Fillet
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Smoked Celeriac Risotto
Truffled Celeriac Purée, Crispy Shallot, Sage

DESSERTS

Christmas Pudding
Brandy Custard, Candied Orange

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

British Cheese
Seasonal Chutney, Crackers





FESTIVE DINING

CHRISTMAS, WITH A LITTLE MORE COASTAL FLAIR.

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2 COURSES **£32.50 PER PERSON**
3 COURSES **£39 PER PERSON**



BOOK NOW

FESTIVE DINING MENU

STARTERS

Jerusalem Artichoke Soup
Cranberries, Cobnut, Rosemary Scone

Duck Parfait
Black Cherry, Brioche

Cured Salmon
Oyster Mayonnaise, Fennel, Pickled Cucumber

MAINS

Turkey Bacon Parcel
Pigs in blankets, Traditional Garnish

Cod
Braised Coco Beans, Alsace Ham, Champagne Velouté

Celeriac Croustade
King Oyster Mushroom, Curried Lentils

DESSERTS

Christmas Pudding
Custard, Red Currants

Pear & Blueberry Strudel
Vanilla Ice Cream

Isle of Wight Blue Cheese
Ginger Cake, Rhubarb Chutney





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.

PRIVATE PARTIES

Looking for private hire of one of our signature spaces? Contact us today for a quote for your celebration, with a DJ included for groups over 100!

Package includes a 3-course menu, glass of fizz on arrival and half a bottle of house wine per person.

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

SHARED PARTIES

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

Package includes a 3-course menu, glass of fizz on arrival and half a bottle of house wine per person.

£75 PER PERSON

Drinks packages are available from £15 per person.

THE SNUG

Looking for something a little more casual this festive season? The Snug is the perfect spot for relaxed Christmas drinks, festive catch-ups, and informal celebrations. Available for private hire.

LUNCH PACKAGE

A long, leisurely festive lunch with a glass of fizz on arrival, good food and even better company.

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

THURSDAY-SUNDAY
2 COURSES – **£49 PER PERSON**
3 COURSES – **£55 PER PERSON**

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

FESTIVE DINING MENU

STARTERS

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goats Cheese, Candied Walnut, Chicory

MAINS

Bacon Wrapped Turkey Parcel
Pig in Blanket, Potato Fondant, Roasted Root Vegetables, Glazed Sprouts, Cranberry Sauce

Seabass Fillet
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Smoked Celeriac Risotto
Truffled Celeriac Purée, Crispy Shallot, Sage

DESSERTS

Christmas Pudding
Brandy Custard, Candied Orange

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

British Cheese
Seasonal Chutney, Crackers



CHRISTMAS DAY

THE BIG ONE...

Christmas Day deserves a little drama. Settle in for the big one at THE NICI, where festive dining gets the full South Beach treatment with a truly special festive feast and a jazz pianist playing all afternoon.

Seasonal flavours, spectacular setting.

£128 PER ADULT
£60 PER CHILD

And then... we keep the party going. After a little time to digest, come back for an evening buffet packed with favourites, from cold cuts and seafood to deli classics, salads and seriously festive desserts for £39pp. An acoustic duo will soundtrack the evening from 7-9pm, because Christmas Day at THE NICI doesn't really do an early night.

SOUTH
BEACH

BOOK NOW

CHRISTMAS DAY LUNCH MENU

Chef's Canapé Selection

STARTERS

Lobster & Crayfish Cocktail
Cocktail Sauce, Avocado, Baby Gem

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Severn & Wye Smoked Salmon
Warm Blini, Fennel Slaw, Herb Crème fraiche, grated horseradish

Jerusalem Artichoke Cappuccio ve
Truffled Foam, Focaccia Crisp

MAINS

Beef Wellington
Duck Fat Roast Potatoes, Hen of the Woods Mushroom,
Glazed Winter Vegetables, Red Wine Sauce

Sole & Salmon
Fondant Potato, Tiger Prawn, Tenderstem Broccoli,
Champagne & Caviar Sauce

Norfolk Turkey
Pigs in Blankets, Duck Fat Roast Potatoes, Glazed Winter Vegetables,
Sage & Onion Stuffing, Turkey Gravy

Celeriac & Truffle Risotto ve
Apple Caramel, Celeriac Crisps, Shaved Truffle

DESSERTS

Billion-Dollar Shortbread
Chocolate Tart, Shortbread, Gold, Toffee Ice Cream

Christmas Pudding
Brandy custard, candied orange

Winterbocker Glory
Dark Cherries & Berries, Mulled Wine Syrup, Meringue

British Cheese Selection
Truffle Honey, Fig Jam, Crackers



CHRISTMAS DAY

CHRISTMAS ON THE CLIFFTOP.

Settle in for a beautifully crafted festive feast, accompanied by live singing and panoramic clifftop views. Expect seasonal flavours, generous pours and a vibrant, celebratory atmosphere.

£110 PER ADULT
£55 PER CHILD



BOOK NOW

CHRISTMAS DAY LUNCH MENU

STARTERS

Cep Cannelloni
Charred Onion Purée, Truffle

Whisky Soy-Smoked Salmon
Pickled Cucumber, Horseradish Crème Fraîche

Duck Parfait
Black Cherry, Brioche

Burrata
Radicchio, Fennel, Figs

MAINS

Roast Turkey
Pigs in Blanket, Roast Potatoes, Cranberry Sauce

Beef Fillet & Glazed Cheek
Layered Potato, English Mustard Clotted Cream

Chestnut Gnocchi
Roman Artichoke, Pecorino

Roast Leg of Lamb
Roast Potatoes, Mint Sauce

Wild Sea Bass
Leek & Salsify Terrine, Américaine Shellfish Sauce

Glazed Carrots & Parsnips, Sprouts, Red Cabbage,
Old Harry's Stuffing & Unlimited Gravy for the Table

DESSERTS

Christmas Pudding
Brandy Cream, Redcurrant

Chocolate Delice
Butterscotch, Salted Caramel Ice Cream

Clementine Brûlée
Gingerbread, Orange Sorbet

Isle of Wight Blue Cheese
Mince Pie, Mulled Pear





BOXING DAY

KEEP THE GOOD TIMES GOING

Christmas may be over, but there's absolutely no need to call it a day. Join us on Boxing Day for a relaxed, indulgent feast at THE NICI, with plenty of reasons to keep the celebrations going.

2 COURSES **£42 PER PERSON**

3 COURSES **£49 PER PERSON**

And with a DJ spinning from 12–4pm, expect the afternoon to feel more party than post-Christmas slump.

SOUTH
BEACH

BOOK NOW

BOXING DAY MENU

STARTERS

Prawn & Crayfish Cocktail
Cocktail Sauce, Avocado, Baby Gem

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goats Cheese, Candied Walnut, Chicory

MAINS

Beef Wellington
Duck Fat Roast Potatoes, Glazed Winter Vegetables, Red Wine Sauce

Salmon En Crouete
Baby Potatoes, Tenderstem Broccoli, Shellfish Saffron Sauce

Fillet Of Seabass
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Half Chicken
Duck Fat Roast Potatoes, Roasted Winter Vegetables,
Chicken Butter Sauce

Smoked Celeriac Risotto
Truffled Celeriac Purée, Sage, Crispy Shallot

DESSERTS

Sticky Toffee Pudding
Vanilla Ice Cream

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

Winterbocker Glory
Dark Cherries & Berries, Mulled Wine Syrup, Meringue

British Cheese Selection
Seasonal Chutney, Crackers



NEW YEAR'S EVE GALA

FIVE-COURSE DINNER

End the year on a high at THE NICI's New Year's Eve Gala - arrive to canapés and free-flowing fizz, before taking your seat for a feast of seriously indulgent flavours.

Then let the celebrations take over. A live saxophonist will bring the energy from 8-10pm, with our DJ taking you through to 12:30am and, of course, the countdown to midnight.

PRIVATE TABLES - **£149 PER PERSON**
SHARED PARTY TABLES - **£125 PER PERSON**
£75 PER CHILD

SOUTH
BEACH

BOOK NOW

NEW YEAR'S EVE MENU

Chef's Canapé Selection & Free Flowing Fizz

Smoked Beef Tartare
Prawn & Saffron Arancini
Salmon & Caviar

Shellfish Bisque

Crab Tian, Granny Smith Apple, Tarragon Oil

Smoked Duck

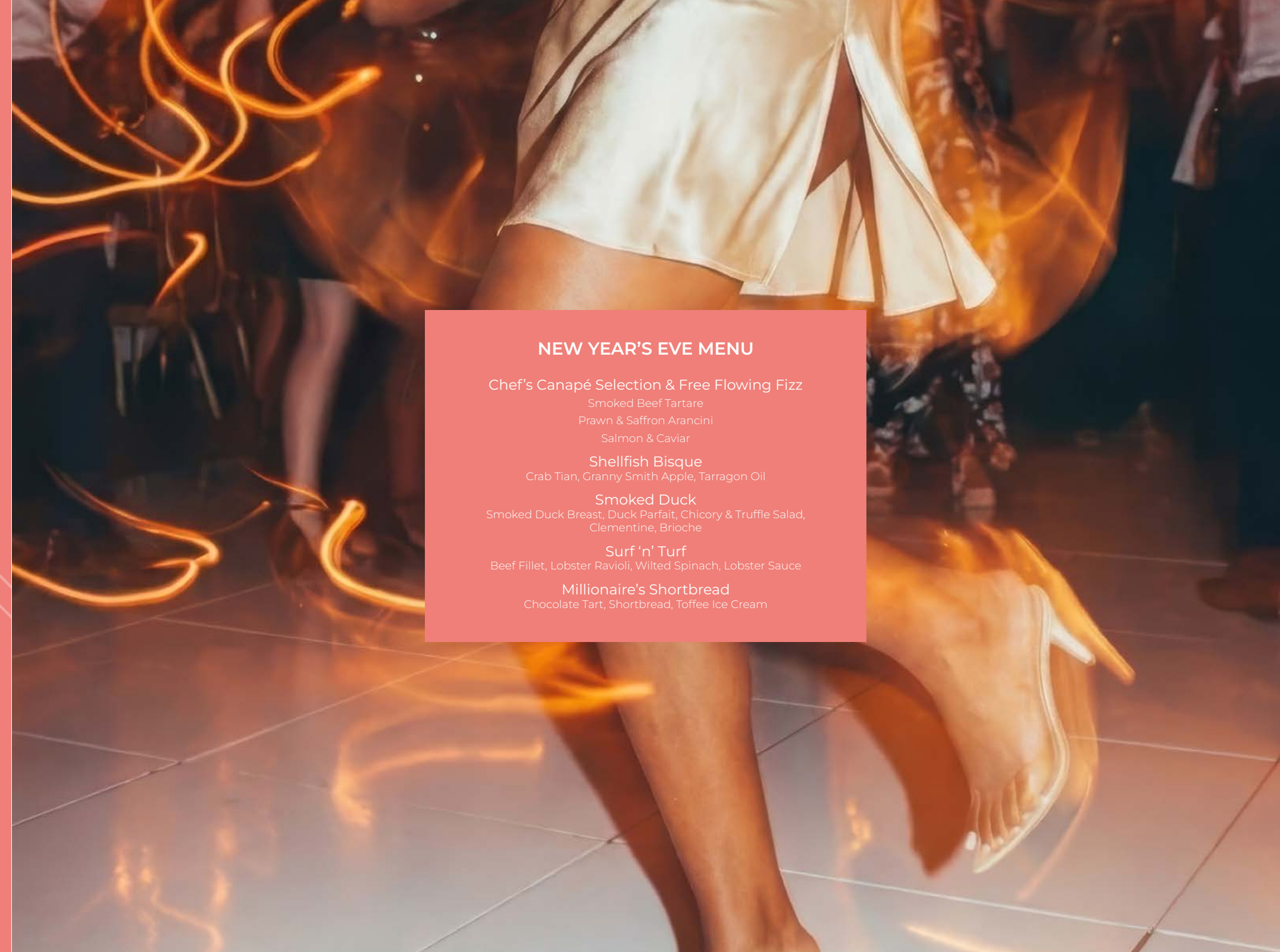
Smoked Duck Breast, Duck Parfait, Chicory & Truffle Salad,
Clementine, Brioche

Surf 'n' Turf

Beef Fillet, Lobster Ravioli, Wilted Spinach, Lobster Sauce

Millionaire's Shortbread

Chocolate Tart, Shortbread, Toffee Ice Cream





NEW YEAR'S EVE PARTY

THE HOTTEST TICKET IN TOWN

Enjoy a feast delivered to your table 'party style' – perfectly paired with a live DJ to keep the party going. Whether you're here for the feast or the beats, it's the ultimate way to say hello to 2027.

£120 PER PERSON



BOOK NOW

NEW YEAR'S EVE MENU

SNACKS

FOR THE TABLE

Lobster Cornet
Caviar

Charcoal Carrot & White Bean Houmous
Sunflower Seeds, Rose Harissa, Flat Bread

MAINS

CHOOSE ONE

Venison Tartare
Hazelnut Mayo, Pickled Blackberries

Dorset Crab Crumpette
Shellfish Bisque

Baked Orzo & Truffle Pasta
Girolles

FOR THE TABLE

Tomahawks & Langoustines
Plancha-Roasted Potato Terrine, Couda,
Buttermilk Cauliflower, Cavolo Nero

DESSERTS

CHOOSE ONE

Champagne Trifle
Raspberries, Elderflower

Tunworth Truffled Cheese
Pumpkin Brioche, Pedro Ximénez Raisins



NEW YEAR'S DAY DINING

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

Kick off 2027 in style at THE NICI Bournemouth. Join us for relaxed coastal dining, sea views, and a vibrant atmosphere - the perfect way to toast the new year.

2 COURSES **£37 PER PERSON**

3 COURSES **£42 PER PERSON**

SOUTH
BEACH

BOOK NOW



NEW YEAR'S DAY MENU

STARTERS

Prawn & Crayfish Cocktail
Cocktail Sauce, Avocado, Baby Gem

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goats Cheese, Candied Walnut, Chicory

MAINS

Beef Wellington
Duck Fat Roast Potatoes, Glazed Winter Vegetables, Red Wine Sauce

Salmon En Croute
Baby Potatoes, Tenderstem Broccoli, Shellfish Saffron Sauce

Fillet Of Seabass
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Half Chicken
Duck Fat Roast Potatoes, Roasted Winter Vegetables,
Chicken Butter Sauce

Smoked Celeriac Risotto
Truffled Celeriac Purée, Sage, Crispy Shallot

DESSERTS

Sticky Toffee Pudding
Vanilla Ice Cream

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

Winterbocker Glory
Dark Cherries & Berries, Mulled Wine Syrup, Meringue

British Cheese Selection
Seasonal Chutney, Crackers



SOUTH
BEACH



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