

Celebrating Dining Out Feb - May - Nov



EEEE 24 FRAST

With a clear focus on great food and drink in local venues, Weymouth businesses bring you **FEAST24**; dedicated to bringing a wonderful variety of fantastic value menus together for a fortnight at key times of the year..



Each venue will have their own terms and conditions so diners are encouraged to call ahead and book quoting **FEAST24** as the reference.

In this booklet are a range of wonderful offers which you can peruse.

Booking early is advised as FEAST is very popular.

Future dates: 10-24 May 1-15 Nov











STARTERS

CAPRESE SALAD - VG

Tomatoes, creamy mozzarella, and aromatic basil, drizzled with extra-virgin olive oil and balsamic vinegar

MACKEREL PATE - GFO

Creamy, smocked mackerel pate served with bread and balsamic onions

MEATBALLS

Savory meatballs in a rich tomato sauce, perfectly paired with fresh bread.

CAPONATA BRUSCHETTA - V - N - DF

A Sicilian classic, our caponata features a delightful medley of eggplant, tomatoes, olives, and capers, all harmoniously blended in a sweet and tangy sauce, served on crispy bread

BAKED RICOTTA - VG

Creamy ricotta cheese, baked and served with a drizzle of balsamic and a sprinkle of herbs.

MAIN

GNOCCHI SORRENTINA - V

Soft potato dumplings smothered in a rich tomato sauce topped with fresh mozzarella

PENNE SALMON

Delicate penne pasta tossed with tender oak-smoked salmon in a luscious creamy sauce

SAUSAGE AND VEG - GF

Savory sausages infused with classic Italian spices, served with creamy mashed potatoes and roasted peppers

TAGLIATELLE RAGU - DF

Tagliatelle pasta in rich beef ragú sauce

CHICKEN SALAD - GF

Tender grilled chicken served on a bed of mixed leaves, potatoes, tomatoes, cucumbers and zesty onions, all crowned with a homemade Caesar dressing and delicate Parmesan shavings

RISOTTO BUTTERNUT SQUASH AND SAUSAGE - VO

Arborio rice infused with sweet butternut squash and savory sausage

DESSERTS

PANNA COTTA

CHEESECAKE

2 SCOOP SORBET OR ICECREAM









VG = Vegetarian | VGO = Vegetarian Option | V = Vegan | VO = Vegan Option GF = Gluten Free | GFO = Gluten Free Option | N = Contains Nuts | DF = Dairy Free







Two courses for £25 or 3 course for £28 on our daily menu





Free bottle of wine* with every evening meal

offer available for table of 4 * 2 glass if only booking a meal for 2





Bw Best Western. Weymouth Hotel Rembrandt



Two courses £20 Three courses £25



FRIDAY & SATURDAY
Evening menu



Soup of the day (GF)

Confit Duck Cake with Asian spiced slaw, soy and coriander dip Scallops with garlic and lemon butter (GF) (supplement £3)
Breaded ham and cheese pancake with pickled green chilli relish Bruschetta with roasted beetroot, goats' cheese & hazelnuts, with an apple and balsamic reduction (GF on request)
Grilled mackerel wrapped in Parma ham with cauliflower puree and

balsamic beetroot (GF)

Chicken cooked in cider, tarragon and mustard sauce with bubble 'n' squeak mash and smoky bacon peas (GF)
Butternut squash and ricotta cheese cannelloni with sundried tomato pine nut and preserved lemon salad

North African Fish Stew (fish stew with Moroccan spices, tomato, vegetables, mussels, prawns, scallops and cod) (GF)

Moussaka with sundried tomato pine nut and preserved lemon salad Squid ink and chilli risotto with crispy salt and pepper squid Sea bass fillet with lime tarragon and black pepper sauce, saute new potatoes, broccoli and pancetta (GF)

Selection of 3 cheeses, biscuits & homemade chutney
Selection of three ice creams
Churros with hot chocolate sauce
Yoghurt pannacotta with berry compote and toasted pistachios(GF)





*On main menu Excludes deal of the week Mon-Thurs.

Prebook only

preorder for tables of 8 or more.









3 COURSE LUNCH £27.95 3 COURSE DINNER £34.95

WEDNESDAY - FRIDAY

Telephone bookings only 01305 772270 quoting FEAST24 as the reference



Sample menu

Mussels Cooked in White Wine, Cream and Garlic Served Bread Grilled Squid with Chickpea and Charred Sweetcorn Salsa, Crispy Parma-Escargots/ Snails 6 With Garlic Butter & Panko Breadcrumbs Tomato Tartare with Red Pepper Gazpacho and Salt Cured Egg Yolk

Baked Filet of Seabass in Foil Papilotte with Leeks, Carrots, Fennel, Thyme, and Pouilly Fume Served with Garlic Baby Potato

"Fish Du Jour" Ask for today's Fish.

Linguini With Beef Bolognaise Sauce or Vegetarian Ratatouille

Indulgent Dark Chocolate Cheesecake with A Cherry Coulis & Pistachio Irresistible Walnut & Honey Cake Served with Vanilla Custard Limoncello Panna cotta & Berry Coulis





25% off

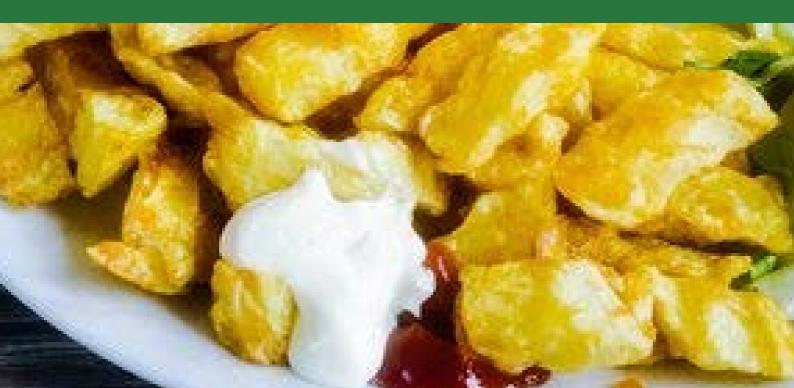
Entire food menu*
Bookings only.
*Not including drinks.





25% off your total bill in our restaurant Sunday - Thursday

*Feast offer must be mentioned when placing order *does not include takeaway (restaurant only)



EBIKE CAFE

@ DEHEERS





PANINI & HOT DRINK £10

COFFEE & CAKE £5





Monday – Burger Night Tuesday - Banger & Mash Night Wednesday – Curry Night Thursday – Pie Night

£13.95*

*Per meal including various choices and trimmings.

Les Enfants Terribles - 19 Custom House Quay, DT4 8BG 01305 772270 www.les-enfants-terribles.co.uk

Oliveto - The Esplanade, Weymouth, DT4 7RN 01305 839888 www.olivetoweymouth.co.uk

Café Oasis - Overcombe Corner, DT3 6PJ 01305 833054 www.cafeoasis.co.uk

Seabeats - 86 The Esplanade, DT4 7AT 01305 767444 www.seabeats.co.uk

Greedy Seagull - 43 Maiden St, DT4 8AZ 07375 927829 www.thegreedyseagull.co.uk

Marlboro Fish & Chips - 46 St Thomas Street, DT4 8AW 01305 785700 www.marlbororestaurant.co.uk

Jurassic Rocks cafe - S W Coast Path, DT4 7SN 01305 561877 www.jurassicrockscafe.co.uk

Red Lion - 1 Hope Square, Weymouth DT4 8TR 01305 786940 www.theredlionweymouth.co.uk

Hardy's Hop House - 62 St Thomas Street DT4 8EQ 01305 300324 www.hardyshophousepub.co.uk

Rembrandt Hotel - 12-18 Dorchester Road, DT4 7JU 01305 764000 www.hotelrembrandt.co.uk

EBike cafe ^{@Deheers} - 9A Custom House Quay, DT4 8BG 01305 786839 www.ebikecafe.co.uk

FEAST.... is back

