



CHRISTMAS PARTY NIGHTS: CELEBRATE IN STYLE!

*For more information or to make a reservation,
please contact our Events Team on 01249 822 228.*

Party the night away at Bowood this Christmas with friends or colleagues. Enjoy our deliciously festive 3-course menu with half a bottle of wine, disco and Christmas novelties.

Party Nights:

Friday 30th November	£48pp	Saturday 1st December	£55pp
Friday 7th December	£53pp	Saturday 8th December	£58pp
Thursday 13th December	£48pp	Friday 14th December	£53pp
Thursday 20th December	£48pp	Friday 21st December	£53pp
Saturday 22nd December	£58pp		

Some Sundays are available, minimum numbers apply. Please ask us for more details.

Midweek Parties

Monday 3rd – Thursday 6th December
Monday 10th – Wednesday 12th December
Monday 17th – Wednesday 19th December

Minimum numbers apply, please ask us for more details.



Stay Overnight...

Why not stay overnight in our luxury hotel and really make a night of it? For those attending a Christmas Party Night at Bowood, we offer the following preferential bed & breakfast rates:

Monday to Thursday from £70 per person*

Friday from £75 per person*

Saturday from £80 per person*

*based on two people sharing a room

CHRISTMAS PARTY NIGHT MENU

Starters:

Roasted Tomato & Red Pepper Soup, Herb Gremolata (VG, N, G)
Chicken Liver Parfait, Onion Marmalade, Sourdough Crostini
Prawn & Pink Grapefruit Cocktail, Bloody Mary Cocktail Sauce (N, G)
Beetroot Carpaccio, Goats' Cheese Mousse, Spiced Walnuts (V, G)

Main Course:

Roasted Turkey Breast Parcel, filled with a Sage & Onion Stuffing,
wrapped in Smoked Bacon, Pigs in Blankets, Thyme Roasted
Potatoes, Carrots, Honeyed Parsnips, Brussel Sprouts, Roast Gravy
Slow Roasted Pork Belly, Caramelised Apple Mash, Carrots, Honeyed
Parsnips, Brussel Sprouts, Roast Gravy
Grilled Fillet of Gilt Head Bream, Herb Crushed New Potatoes,
Chantenay Carrots, Root Vegetable Puree, Herb Oil (N, G)
Butternut Squash, Sage & Toasted Hazelnut Risotto (VG)

Desserts:

Traditional Christmas Pudding, Brandy Sauce (N)
Chocolate & Orange Ganache Tart, Vanilla Anglaise (G)
Raspberry Crème Brulee, Shortbread Biscuit
Baked Fruits of the Forest Cheesecake
Selection of Cheese & Biscuits, Fruit Chutney

Coffee, Mince Pies

G = Gluten Free | V = Vegetarian | VG = Vegan | N = Nut free
Some dishes can be nut free and gluten free on request, please ask us for more details.





3-course Lunch
from £30pp

3-course Dinner
from £38pp

PRIVATE FESTIVE DINING

Looking for a stylish venue to host a private festive gathering; somewhere to treat your staff, to say thank you to an important client or simply enjoy an intimate family gathering? Bowood is the perfect choice, we can arrange private dining for lunch or dinner in festively decorated private rooms.

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Minimum numbers may apply, ask us for more details.

