



BOWOOD
HOTEL, SPA AND GOLF RESORT

CHRISTMAS 2022 AT BOWOOD

VISIT [BOWOOD.ORG/CHRISTMAS](https://www.bowood.org/Christmas)



FESTIVE AFTERNOON TEA

Served daily from 12:00pm until 5:00pm

Available from 25th November through to 4th January, treat yourself or a loved one with a deliciously festive afternoon tea at Bowood.

The Shelburne Bar and Restaurant, along with the Library is the perfect spot to savour a selection of sandwiches, home-made scones and pâtisserie.

Celebrate in style, add a glass of mulled wine or glass of Prosecco for £5pp.

For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.



Afternoon Tea
from: £35pp





SHELBURNE FESTIVE DINING

Served from 29th November to 4th January

The Shelburne Restaurant is open for lunch and dinner throughout December, offering a wonderfully festive menu. Enjoy a three-course lunch or dinner in the beautiful and intimate setting of our hotel restaurant.

For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.



3 Course
Lunch: £35pp

3 Course
Dinner: £45pp



EXCLUSIVE FESTIVE PRIVATE DINING

Looking for a stylish venue to host a private festive gathering; somewhere to treat your staff, to say thank you or simply enjoy an intimate family gathering? Bowood is the perfect choice, we can arrange exclusive use of a private room for a festive lunch or dinner from the smallest group of five to a large gathering.

*For more information or to make a reservation,
please contact our Events Team on 01249 822 228.
Minimum numbers may apply, ask us for more details.*


3 Course
Lunch: £35pp
3 Course
Dinner: £45pp

Starters

Chicken Liver Parfait, Date Chutney, Baby Gherkins,
Toasted Sourdough (D, EG, G, SL)

Breaded Camembert, Caramelised Red Onion Jam,
Garlic Ciabatta (D, EG, G, SL, V)

Spiced Parsnip Soup, Chickpea & Onion Bhajis, Curry Oil (VG)

Cornish Crab Cake, Sweet Chilli Sauce, Crispy Seaweed (EG, G, SF)

Main Courses

Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry
& Chestnut Stuffing, Pig in Blanket, Gravy (D, G, N, SL)

Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket,
Apple Sauce, Crackling (D, EG, G)

Wiltshire Beef Rump Cap (served pink), Pig in Blanket,
Horseradish Sauce (D, EG, G)

Vegan Nut Roast, Butternut Fondant, King Oyster Mushroom (C, N, VG)

Pan-fried Salmon, Roasted Winter Vegetables, Salsify,
Herb Butter Sauce (D, F, SL)

All Roasts served with Roast Potatoes, Parsnips & Carrots,
Creamed Sprouts (D, N, SL)

Desserts

Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, SL, V)

Mulled Fruits Pavlova, Chantilly Cream, Red Wine Syrup (D, EG, SL, V)

Panettone Bread & Butter Pudding, Chocolate Anglaise (D, EG, G, SL, V)

Selection of British Cheeses, Apple Chutney, Celery,
Treacle & Walnut Bread (C, D, G, N, SL, V)

Coffee, Truffles (D, S, V), Mince Pies (G, SL, V)

All main courses are served with a selection of seasonal vegetables.
Some dishes can be nut free, dairy free and gluten free on request,
please advise of any special dietary requirements in advance.

FAMILY CHRISTMAS LUNCH IN THE KERRY SUITE

Sunday 4th December | Sunday 11th December
Sunday 18th December

Sittings between 12:30pm and 1:30pm

Bring the family together and kick off the festive season with a traditional three-course Christmas Lunch. There will be a special visit from the North Pole with gifts for all children under 12yrs, as well as plenty of family fun to keep the little ones entertained.

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

Adult: £45pp

Children:

£22.50pp

(up to 12yrs)



CHRISTMAS PARTY NIGHTS – CELEBRATE AT BOWOOD!

*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 a glass of fizz on arrival, a deliciously festive 3-course menu with half a bottle of wine and a disco with a live DJ.

Christmas Party Night Dates

Friday 25th November	£63.00	Saturday 26th November	£69.00
Thursday 1st December	£63.00	Friday 2nd December	£69.00
Saturday 3rd December	£75.00	Friday 9th December	£75.00
Thursday 15th December	£63.00	Friday 16th December	£75.00
Thursday 22nd December	£63.00		

Prices are per person. Additional Thursdays and some Sundays are available, minimum numbers apply. Please ask us for more details.

Private Party Night Dates

Looking for a private celebration this year? You can book a Private Christmas Party between Sunday and Wednesday throughout December, subject to availability. Please ask us for more details.

Stay Overnight

It's been a while since we've been able to let our hair down, so why not celebrate in style and stay overnight at our beautiful boutique-style hotel?

Bed & Breakfast pricing from £90pp*

*Based on 2 people sharing, Monday to Thursday.
Supplements apply for weekend stays.

CHRISTMAS PARTY NIGHT MENU

Starters

Chicken Liver Parfait, Date Chutney, Baby Gherkins,
Toasted Sourdough (D, EG, G, SL)

Breaded Camembert, Caramelised Red Onion Jam,
Garlic Ciabatta (D, EG, G, SL, V)

Spiced Parsnip Soup, Chickpea & Onion Bhajis, Curry Oil (VG)

Cornish Crab Cake, Sweet Chilli Sauce, Crispy Seaweed (EG, G, SL)

Main Courses

Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry &
Chestnut Stuffing, Roast Potatoes, Carrots & Parsnips,
Brussel Sprouts, Pig in Blanket, Gravy (D, G, N, SL)

Braised Shin of Beef, Green Beans wrapped in Parma Ham,
Dauphinoise Potatoes, Red Wine Sauce (D, SL)

Vegan Nut Roast, Roasted Potatoes, Carrots & Parsnips,
Brussel Sprouts, Madeira Sauce (G, N, VG)

Pan-fried Sea Bream, Roasted Root Vegetables, Wilted Spinach,
Herb Butter Sauce (D, F, SL)

Desserts

Christmas Pudding, Brandy Custard (D, EG, G, SL, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

White Chocolate Profiteroles, Malted Orange Cream (D, EG, G, V)

Local Cheeseboard, Quince, Chutney, Walnuts, Crackers (D, G, N, SL, V)

Coffee, Mince Pies (G, SL, V)

Some dishes can be nut free, dairy free, and gluten free on request.
Please advise of any special dietary requirements in advance.



FESTIVE BREAKS

For a luxury Christmas break, the perfect escape from a busy festive period, or a pre or post-festive stay, Bowood is the perfect choice. Unwind, relax and put your feet up, let us take care of you; you deserve it.

For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.

BOWOOD PRE-CHRISTMAS BREAK

Available between 1st and 23rd December

Unwind before the festivities begin - this package includes overnight accommodation in a Classic Double or Twin Room, a deliciously festive dinner in the Shelburne Restaurant, followed by a full Wiltshire breakfast the following morning.

Price based on a midweek stay.

Please ask for more details.



From only:
£130pp
per night

A cozy living room with a fireplace, bookshelves, and a portrait of a man in a red robe. The fireplace is decorated with a garland of lights and a small Christmas tree. A fire is burning in the hearth. The room is filled with books on the shelves and a lamp is lit on a side table.

TWIXMAS BREAK

Available between
27th and 30th December

Take a break from the festivities with our Twixmas Break. This package includes overnight accommodation in a Classic Double or Twin Room, a deliciously festive dinner in the Shelburne Restaurant, followed by a full Wiltshire breakfast the following morning.

Why not add a luxurious spa treatment or round of golf to your package? For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.



From £165
per person




A PERFECT BOWOOD CHRISTMAS...

Spend a magical Christmas with us at Bowood. Our two and three night breaks offer luxurious surrounds, delicious home-cooked food, entertainment, roaring fires and a fabulously festive atmosphere.

For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.



From £550
per person



Extra night
from £149
per person

TWO NIGHT CHRISTMAS BREAK

Our Two Night Christmas Break includes:

- Champagne Afternoon Tea on arrival on Christmas Eve
- A deliciously festive Dinner in The Shelburne Restaurant with live entertainment
- Wake up to stockings on your door left by Santa, followed by a full Wiltshire Breakfast
- Gifts from Santa for the children, before a traditional Christmas Day Lunch in The Shelburne Restaurant
 - Buffet Dinner on Christmas Day Evening
 - Hearty Boxing Day Breakfast
- Full access to our Spa facilities throughout your stay

THREE NIGHT CHRISTMAS BREAK

Spend Boxing Day with us

Stay a little longer and extend your Christmas break. A three-night stay allows you the time to really relax and enjoy the festive period. Enjoy another delicious dinner at the Shelburne Restaurant along with a winter cocktail, spend time in the Spa or play a round of golf. Boxing day at Bowood, why not?

Prices are based on two people sharing a twin or double room. Please ask for more details and child pricing.

YOUR CHRISTMAS EVE AT BOWOOD

Kick-start your luxurious Christmas at Bowood with a delicious feast on Christmas Eve and enjoy the festivities in style.

MENU

Starters

Smoked Salmon, Crème Fraîche, Buckwheat Blinis, Cucumber, Caviar (D, F, G)

Twice-Baked Goat's Cheese Soufflé, Smoked Tomato, Basil Pesto (D, EG, G, V)

Bowood Gin-Cured Mackerel, Compressed Cucumber, Tonic Gel,
Dill Oil (EG, F, SL)

Wiltshire Game Pithivier, Pickled White Cabbage, Madeira Jus (D, EG, G, SL)

Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing,
Winter Truffle (N, VG)

Chicken Caesar Croquettes, Baby Gem, Anchovies, Parmesan (D, EG, F)

Cornish Hake Scotch Quail Egg, Sweet & Sour Pepper, Saffron (EG, F)

Main Courses

Roasted Venison Loin, Hazelnut Gnocchi, Red Cabbage Purée,
Chanterelle Mushrooms (D, EG, G, SL)

Roasted Skrei Cod, Chickpea, Red Pepper & Chorizo Stew,
Parsnip Purée (D, F, G)

Creedy Carver Duck Leg, Creamy Potatoes, Sprouts, Lardons,
Baby Mushroom, Merlot Sauce (D, SL)

Cauliflower Steak Marinated in Rose Harissa, Wilted Spinach,
Violife Bechamel (S, VG)

Poached Sea Bass, Parmentier Potatoes, Baby Leeks, Capers,
Parsley, Vermouth (D, F, SL)

Vegetable Pithivier, Butternut Fondant, Celeriac Remoulade,
Madeira Sauce (G, SL, VG)



Desserts

Mulled Fruits Pavlova, Chantilly Cream, Red Wine Syrup (D, EG, SL, V)

Champagne Mousse, White Chocolate, Blood Orange Sorbet (D, EG, SL)

Panettone Bread & Butter Pudding, Chocolate Anglaise (D, EG, G, SL, V)

Pineapple Tart, Pink Peppercorns, Rum Syrup, Coconut Sorbet (G, SL, VG)

Granny Smith Apple Mousse, Roasted Apple Compote, Sorbet (VG)

Selection of British Cheeses, Apple Chutney, Celery,
Treacle & Walnut Bread (C, D, G, N, SL, V)

Coffee, Truffles (D, S, V), Mince Pies (G, SL, V)

Some dishes can be nut free and gluten free on request, please
advise of any special dietary requirements.

*For more information or to make a reservation, please contact Hotel
Reception on 01249 822 228.*

BOWOOD'S CHRISTMAS DAY LUNCH

(Hotel Residents Only)

Enjoy a glass of Champagne and canapés followed by a delicious Christmas lunch in the Shelburne Restaurant. Relax and enjoy the festive atmosphere as Santa arrives with presents for the children. Our team of expert Chefs will prepare a delicious lunch to remember.

Starters

Chicken Liver Parfait, Red Onion, Walnuts, Toasted Brioche (D, EG, G, N, SL)
Lobster, Crab & Scallop Ravioli, Wilted Spinach, Ginger,
Shellfish Bisque (D, EG, G, MO, SF)
Jerusalem Artichokes, Poached Duck Egg, Sunflower Seed Broth,
Winter Truffle (D, EG, V)
Oxtail & Sherry Consommé, Mushrooms, Horseradish, Gnocchi (C, EG, G, SL)

Main Courses

Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry
& Chestnut Stuffing, Fondant Potatoes, Roast Parsnips & Carrots,
Creamed Sprouts, Pig in Blanket (D, G, N, SL)
Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket,
Apple Sauce, Crackling (D, EG, G)
Fillet of Wiltshire Beef (served pink), Truffled Confit Potatoes,
Wild Mushrooms, Diana Sauce (D)
Pan-fried Halibut, Baby Button Mushrooms, Pearl Onions, Lardons,
Merlot Sauce (D, F, SL)
Vegan Nut Roast, Butternut Fondant, King Oyster Mushroom (C, N, VG)
All Roasts served with Roast Potatoes, Parsnips & Carrots,
Creamed Sprouts (D, N, SL)

Desserts

Traditional Christmas Pudding, Brandy Anglaise (D, EG, G SL, V)
Hazelnut Praline 'Paris-Brest', Dark Chocolate & Cointreau Sauce (D, EG, G, N, V)
Pineapple Savarin, Chantilly Cream, Passion Fruit & Banana Sorbet (D, EG, G, V)
Selection of British Cheeses, Apple Chutney, Celery,
Treacle & Walnut Bread (C, D, G, N, SL, V)

Coffee, Truffles (D, S, V), Mince Pies (G, SL, V)

Some dishes can be nut free, dairy free and gluten free on request,
please advise of any special dietary requirements in advance.

MENU

Starters

Chicken Liver Parfait, Date Chutney, Baby Gherkins,
Toasted Sourdough (D, EG, G, SL)
Breaded Camembert, Caramelised Red Onion Jam,
Garlic Ciabatta (D, EG, G, SL, V)

Oxtail & Sherry Consommé, Mushrooms, Horseradish, Gnocchi (C, EG, G, SL)
Traditional Smoked Salmon, Capers, Shallots, Dill, Parsley (D, F)

Main Courses

Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry & Chestnut
Stuffing, Pig in Blanket, Gravy (D, G, N, SL)

Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket,
Apple Sauce, Crackling (D, EG, G)

Wiltshire Beef Rump Cap (served pink), Pig in Blanket,
Horseradish Sauce (D, EG, G)

Pan-fried Salmon, Roasted Winter Vegetables, Salsify,
Herb Butter Sauce (D, F, SL)

Vegan Nut Roast, Butternut Fondant, King Oyster Mushroom (C, N, VG)

All Roasts served with Roast Potatoes, Parsnips & Carrots,
Creamed Sprouts (D, N, SL)

Desserts

Traditional Christmas Pudding, Brandy Anglaise (D, EG, G, SL, V)

Mulled Fruits Pavlova, Chantilly Cream, Red Wine Syrup (D, EG, SL, V)

Profiteroles, Hazelnut Praline, Dark Chocolate & Cointreau Sauce (D, EG, G, N, SL, V)

Selection of British Cheeses, Apple Chutney, Celery,
Treacle & Walnut Bread (C, D, G, N, SL, V)

Coffee, Truffles (D, S, V), Mince Pies (G, SL, V)

All main courses are served with a selection of seasonal vegetables.
Some dishes can be nut free, dairy free and gluten free on request,
please advise of any special dietary requirements.

CHRISTMAS DAY LUNCH IN THE KERRY SUITE

Join us this Christmas and celebrate in style with friends and family in our Kerry Suite. Enjoy an arrival drink and a delicious traditional three-course Christmas Lunch with a wonderfully festive atmosphere. Santa will make a special appearance with gifts.

Reservations from 12:00pm – 1:30pm
Early pre-booking is essential

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

Adult: £99pp
Children: £35pp
(up to 12yrs)




CELEBRATE NEW YEAR AT BOWOOD

Choose from two beautiful settings to celebrate with us and bring in the New Year in style! Our New Year's Eve celebrations commence at 7:30pm with dinner served at 8:00pm with carriages at 1:30am. You'll enjoy delicious food, entertainment and a night to remember.


**Dress Code: Black Tie
OVER 18's ONLY**

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



**£125
per person**

NEW YEAR IN THE SHELBURNE RESTAURANT



**£140
per person**

The New Year celebrations include a Champagne and canapé reception on arrival, followed by a delicious tasting menu, live entertainment, countdown to the New Year and a revellers' breakfast.

NEW YEAR'S BALL IN THE KERRY SUITE

The New Year's ball includes a Champagne and canapé reception on arrival, followed by a delicious dinner, DJ, countdown to the New Year and a revellers' breakfast.

STAY OVERNIGHT AT NEW YEAR...

To round off the perfect evening, stay overnight on New Year's Eve, and enjoy a Champagne breakfast on New Year's Day plus the all-important late check-out.

Kerry Suite Experience from £285pp

Shelburne New Year Experience from £300pp

Not ready to leave? Why not extend your visit and stay overnight on New Year's Day and receive a bottle of Prosecco in your room on your last night. From only £140 per person. Please ask us for more details.

SHELBURNE NEW YEAR'S EVE TASTING MENU

Please select one from each course

A Selection of Canapés

(D, EG, G, F, N, SE, SL)

Amuse-bouche

(D, EG, G, N, SL)

Starters

Pressed Duck Liver, Winter Truffle, Sauternes Jelly (G, SL)
Jerusalem Artichoke, Pearl Barley, Peanuts, Parsley (D, G, PE, V)

Fish Courses

Cornish Lobster Ravioli, Pea Velouté (G, EG, SF)
Wild Mushroom Tart, Quail's Egg, Hollandaise (D, EG, G, V)

Main Courses

'Dexter' Beef, Parmesan, Watercress, Pedro Ximénez (D, G, SL)
Spinach, Egg Yolk, Italian Hard Cheese, Pumpkin Seed Broth (D, EG, G, V)

Pre-dessert

Elderflower, Champagne, White Chocolate (D, EG, G, V)

Dessert

Rum Baba, Poached Pineapple, Coconut Sorbet (D, EG, G, SL, V)

Coffee, Petit Fours

(D, EG, G, N, S, V)

Some dishes can be nut free, dairy free and gluten free on request,
please advise of any special dietary requirements in advance.

KERRY SUITE NEW YEAR'S EVE MENU

A Selection of Canapés

(D, EG, G, F, N, SE, SL)

Starters

Confit Duck Leg Terrine, Date Chutney, Pistachios,
Toasted Brioche (D, EG, G, N, SL)
Garden Leek Terrine, Roasted Artichoke, Truffle Crème Fraîche,
Hazelnut Dressing (D, N, V)

Fish Courses

Bowood Gin-Cured Salmon, Tonic Gel, Wasabi,
Compressed Cucumber (EG, F, SL)
Wild Mushroom Tart, Quail's Egg, Hollandaise (D, EG, G, V)

Main Courses

Stokes Marsh Farm Beef Wellington, Dauphinoise Potatoes,
Roasted Shallot, Red Wine Sauce (D, EG, G, SL)
Vegetable Nut Roast Wellington, Dauphinoise Potatoes,
Roasted Shallot, Madeira Sauce (D, EG, G, N, SL, V)

Dessert

Chocolate & Walnut Tart, Crème Fraîche Sorbet (D, EG, G, N, V)

Coffee, Truffles

(D, S, V)

Some dishes can be nut free, dairy free and gluten free on request,
please advise of any special dietary requirements in advance.



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