



Step into
Christmas at
Bowfield

Christmas & New Year 2024



A cosy countryside

Christmas

Gather the family for a traditional Christmas at Bowfield Hotel & Spa. We have a fabulous festive calendar of events including:

Festive Dining

Festive Party Nights

Christmas Day

Hogmanay Celebrations

Wreath Making

Christmas Market
& Family Fun Day

Call 01505 705225
to book or visit
bowfieldhotel.co.uk

Festive *Dining*

**Sunday 1st December –
Wednesday 1st January***
in the Plumpy Duck

Perfect for festive family
get-togethers or celebrating
the countdown to Christmas
with friends or colleagues.
Enjoy delicious dishes and
festive flavours with our
Festive Celebration Menu.

*Excludes Christmas Day

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Festive Party Nights!

Friday 6th &
Friday 13th December

7pm - Midnight

Sparkle this Christmas at one
of our Party Nights!

3 course meal with a glass
of fizz on arrival. Our DJ will
be playing all the best party
tunes after dinner!

£55.95 per person

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Festive Party Night Menu

Starters

**Roast Red Pepper
and Tomato Soup** (*v, vea, gfa*)
Sour cream

**Confit Ham Hough, Picked Carrot
and Mustard Terrine** (*gfa*)
Golden beetroot relish, endive
and fine herbs

Main Courses

Ballotine of Turkey (*gfa*)
Wrapped in bacon, apricot & sage stuffing,
chipolata, honey glazed roots, rosemary roast
potatoes, and a rich turkey jus

Slow Braised Featherblade of Beef (*gfa*)
Glazed roots, rosemary roast potatoes, sauce
bourguignon - pancetta, red wine, baby onion and
button mushroom

Nut Roast, Parsnip and Sage Strudel (*v, vea*)
Crisp seeded pastry, onion gravy, truffled savoy
cabbage and roast vegetables

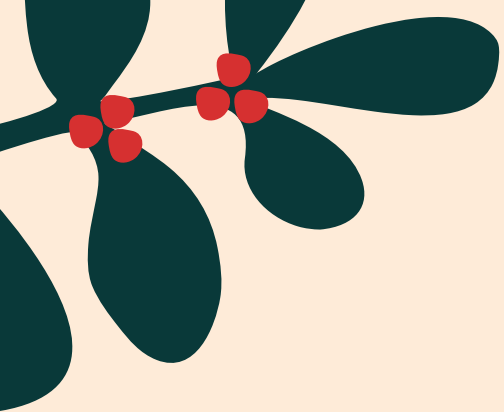
Desserts

Baked Vanilla Cheesecake (*v*)
Honeycomb and mulled berry compote

Dark Chocolate Torte (*v, vea*)
Raspberry crumb, berry coulis and clotted cream

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available.

Sample Menu



Christmas Day

Wednesday 25th December

3 course meal followed by
tea, coffee & mince pies.

Includes a special visit from
Santa & gifts for all the kids.

Adults £79.95
per person

Children £32.95*
per child

*Price applies to children 12 years and under



Christmas Day Menu

Starters

Classic Prawn Cocktail (gfa)

Baby and king prawns, Marie Rose, lemon crouton,
pickled relish and apple salad

Beetroot Hummus and Marinated Feta (v, vea, gf)

Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

Cream of Cauliflower Soup (ve, gfa)

Caramelised onion crisps and truffle oil

Slow Cooked Smoked Ham Hough

Lentil and winter vegetable broth, baby leek and parsley

Confit Chicken, Apricot & Pancetta Terrine (gfa)

Tarragon aioli, watercress and roquette and sherry vinaigrette

Mains

Traditional Roast Turkey (gfa)

Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes, glazed
root vegetables and rich turkey jus

Duo of Scotch Beef (gfa)

Fillet medallion and slow braised shin, rosemary salt roast carrots, rosemary
roast potatoes, and sauce bourguignon - pancetta, red wine, caramelised
shallot and button mushroom

Seared Fillet of Sea Trout (gfa)

Lemon risotto cake, sprouting broccoli, dill oil, lemon and caviar cream

Celeriac and Wild Mushroom Wellington (v, vea)

Tarragon, confit shallot and truffle oil, glazed puff pastry,
roast roots and potatoes and a herb jus

Desserts

Baked Vanilla Cheesecake (v)

Honeycomb and mulled berry compote

Salted Caramel and Dark Chocolate Torte (v, vea)

Raspberry crumb, berry coulis and clotted cream

Glazed Passion Fruit Delice (v)

Passion fruit coulis and coconut ice cream

Traditional Christmas Pudding (v)

Brandy sauce

Selection of Scottish Artisan Cheese (gfa)

Mull cheddar, Hebridean blue and Morangie brie,
house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies

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gluten free, (GFA) gluten free available.

Sample Menu

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Hogmanay Party

Tuesday 31st December

Glass of fizz on arrival, 4 course meal, DJ & piper at the bells.

7.30pm – 1am

£69.95 per person*

*Over 18s only

Call 01505 705225
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Hogmanay Menu

Starters

Haggis, Bashed Neeps and Champit Tatties (ve)
Whisky and peppercorn cream

Terrine of Salmon (gfa)
Smoked, poached and cured salmon, baby potato, lemon and dill crème fraîche and savoury tuile

Beetroot Hummus and Marinated Feta (ve, gf)
Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

Intermedate

Cream of Cauliflower Soup (gfa, v)
Toasted almonds and herb oil

Main Courses

Ballotine of Chicken with Haggis and Parma Ham
Thyme roast carrot, fondant potato, Arran mustard and whisky sauce

Slow Braised Featherblade of Beef (gfa)
With confit cheek croquette, caramelised shallot, rosemary salt roast carrots, and sauce bourguignon – pancetta, red wine and button mushroom

Seared Fillet of Sea Bass (gfa)
Lemon and dill potato cake, sprouting broccoli and a parsley cream

Celeriac and Wild Mushroom Wellington (vea)
Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots, potatoes and herb jus

Desserts

Sticky Toffee Pudding (v)
Caramel sauce and vanilla ice cream

Selection of Scottish Artisan Cheese (gfa)
Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oaties

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote

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Sample Menu

Make your own Wreath

Thursday 28th November
7pm - 9pm

Enjoy a glass of fizz on arrival before
making your own festive wreath.

£59.95 per person

Call 01505 705225 to book
or visit bowfieldhotel.co.uk



Oh what fun it is to...

shop at the Bowfield Christmas Market

Christmas Market & Family Fun Days

Sunday 8th & Sunday 15th December
12pm - 4pm

Santa's Grotto, Christmas activities & a variety of
stalls offering unique gifts & treats for all the family.

Free Entry!

Your winter escape *starts here!*

Subject to availability

Christmas Festive Break

Enjoy a two night stay on Tuesday 24th & Wednesday 25th December, including Christmas Day lunch, full Scottish breakfast each day & more!

Hotel Room
From **£284.50**
per person*

Lodge
From **£349.50**
per person*

*Price based on two adults sharing.

Children and additional adults can be added, subject to availability.

Supplement charges will apply. Ask our team or visit our website for full details.

Hogmanay Festive Break

Celebrate the New Year with a two night stay on Tuesday 31st December & Wednesday 1st January, including access to our Hogmanay Party with dinner and live entertainment, full Scottish breakfast each day & more!

Hotel Room
From **£274.50**
per person*

Lodge
From **£329.50**
per person*

*Price based on two adults sharing.

Additional adults can be added to lodge breaks, subject to availability.

Supplement charges will apply. Ask our team or visit our website for full details.



**Scan below to find out
What's On this festive season**



Bowfield

Bowfield Rd, Howwood, PA9 1DZ
01505 705225 | bowfieldhotel.co.uk