Step into Christmas at

Bowfield

Christmas & New Year 2025





A cosy countryside

Christmas

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

> Wreath Making Christmas Market & Family Fun Days Festive Dining Festive Party Nights Christmas Day Hogmanay Party Festive Breaks

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



with Dinner & Drinks

Thursday 27th November 5pm – 9pm

Enjoy a 2 course meal in the Plumpy Duck with canapé desserts, followed by a glass of fizz and festive wreath making.

£79.95 per person

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





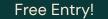
Oh what fun it is to ...

shop at the Bowfield Christmas Market

Christmas Market & Family Fun Days

Sunday 7th & Sunday 14th December 12pm - 4pm

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



Festive Dining

Monday 1st December -Friday 2nd 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

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



Festive Party

Nights!

Friday 5th & Friday 12th 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

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

Festive Party Night Menu

Starters

Roast Red Pepper & Tomato Soup (v, vea, gfa) Sour cream and herb croutons

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa) Golden beetroot relish, endive and fine herbs

Main Courses

Ballotine of Turkey (gfa)

Wrapped in bacon, chestnut & sage stuffing, pigs in blankets, honey-glazed root vegetables, rosemary roast potatoes and a rich turkey jus

Slow Braised Shin of Beef (gfa) Honey-glazed root vegetables, rosemary roast potatoes and sauce bourguignon – pancetta, red wine, baby onion & button mushroom

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

Desserts

Pecan & Cranberry Tart (*v*) Crème fraîche and butterscotch sauce

Chocolate Orange Torte (*v, vea, gfa*) Cointreau anglaise and lemon crumb

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

Thursday 25th December

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

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

> Adults £84.95 per person

Children £34.95* per child

*Price applies to children 12 years and under

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

Christmas Day Menu

Starters

Smoked Salmon & Baby Prawn Cocktail (gfa) Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta (v, vea, gf) Golden beetroot relish, pickled watermelon & shallot and salad

> Parma Ham & Fresh Mozzarella Bruschetta Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup (*ve, gfa*) Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa) Golden beetroot relish, endive and fine herbs

Main Courses

Traditional Roast Turkey (gfa) Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (gfa) Fillet medallion & slow braised shin, rosemary salt roast carrots, rosemary roast potatoes and sauce bourguignon – pancetta, red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout (gfa) Lemon risotto cake, sprouting broccoli, dill oil and lemon & caviar cream

> Celeriac & Wild Mushroom Wellington (v, vea) Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and a herb jus

Desserts

Baked Vanilla Cheesecake (v) Honeycomb and mulled berries

Chocolate Orange Torte (*v*, *vea*, *gfa*) Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (v) Crème fraîche and butterscotch sauce

Traditional Christmas Pudding (v) Brandy sauce

Scottish Artisan Cheeses (gfa) Mull cheddar, Hebridean blue and Clava brie, house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies

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Sample Menu

Hogmanay Party



Wednesday 31st December

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

7pm - 1am

£69.95 per person*

*Over 18s only

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

Hogmanay Menu

Starters

Haggis, Bashed Neeps & Champit Tatties (vea) Whisky & peppercorn cream

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

Beetroot Hummus & Marinated Feta (v, vea, gf) Golden beetroot relish, pickled watermelon & shallot and salad

Intermediate

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

Main Courses

Ballotine of Chicken

Stuffed with haggis, wrapped in Parma ham, thyme roasted carrots, fondant potato and Arran mustard & whisky sauce

Slow Braised Shin of Beef (gfa)

Herb & confit garlic potato croquette, caramelised shallot, rosemary salt roasted carrots and sauce bourguignon - pancetta, red wine & button mushrooms

Seared Fillet of Sea Bass (gfa)

Lemon & dill potato cake, sprouting broccoli and parsley cream

Celeriac & Wild Mushroom Wellington (vea)

Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and herb jus

Desserts

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

Chocolate Orange Torte (v, vea, gfa) Cointreau anglaise & lemon crumb

Scottish Artisan Cheeses (gfa)

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

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Sample Menu

Your winter escape starts here!

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 £299 per person*

Lodge From £389 per person*

Christmas Day Stay

Relax with a one night stay on Thursday 25th December, including Christmas Day lunch and a full Scottish breakfast on Boxing Day.

> Hotel Room From £182 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 Wednesday 31st December & Thursday 1st January, including access to our Hogmanay Party with dinner and live entertainment, full Scottish breakfast each morning & more!

> Hotel Room From £274 per person*

Lodge From £369 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