

CHRISTMAS PACKAGES



# CHRISTMAS AT THE BRISTOL

The Bristol Golf Club has something for everyone, from an informal get together to intimate lunches or just a night out with colleagues. Family and friends can enjoy a traditional Christmas in beautiful surroundings, so let us spoil you with our warm hospitality and mouth-watering food.

On behalf of the events team here at The Bristol Golf Club, we look forward to welcoming you and making your Christmas one to remember.

# CHRISTMAS PARTY NIGHTS

If you are looking to party, then let us be the hosts. Enjoy a glass of Prosecco on arrival before dinner is served in our beautiful, newly refurbished St Swithins Suite followed by dancing the night away to our resident DJ.

# DATES

| November, Sunday – Thursday        | £34.95 per person |
|------------------------------------|-------------------|
| Friday 26 <sup>th</sup> November   | £39.95 per person |
| Saturday 27 <sup>th</sup> November | £39.95 per person |
| Friday 3 <sup>rd</sup> December    | £39.95 per person |
| Saturday 4 <sup>th</sup> December  | £39.95 per person |
| Friday 10 <sup>th</sup> December   | £39.95 per person |
| Saturday II <sup>th</sup> December | £39.95 per person |
| Friday 17 <sup>th</sup> December   | £39.95 per person |
| Saturday 18 <sup>th</sup> December | £39.95 per person |



## STARTERS

Chicken and Wild Mushroom Terrine, Spiced Pear Chutney, Endive Salad

Beetroot Cured Salmon Gravadlax, Pickled Beetroot, Horseradish Cream, Rock Chive

Caramelised Red Onion and Goats Cheese Tart, Spiced Dukkha, Watercress

#### MAINS

Turkey Roulade, Pistachio and Cranberry Stuffing, with all the trimmings

Roast Seabass, Cauliflower Puree, Buttered Sprout Tops, Serrano Ham and Cheese Croquette

Portobello Mushroom, Lyonnaise Onion and Spinach Pithivier, Potato Dauphinoise,

Green Beans, Mustard Cream Sauce

## **DESSERTS**

Christmas Pudding, Brandy Ice Cream

Black Forest Triffle, Raspberry Sorbet

Selection of Cheese and Biscuits, Local Honey

# Terms & conditions

Please note a £10 deposit per person is required to confirm your date with the final balance settled by 1st November. For bookings after this date, full prepayment is required. Please note that your menu choices will be required 3 weeks prior to your event. Parties of fewer than 8 guests may be seated with other guests. We regret that children under the age of 16 are not able to attend. Pre booking for all Christmas events is essential with a minimum period of 7 days in advance of the required date.

#### . FESTIVE AFTERNOON TEA

The ultimate Pre – Christmas treat. Our festive afternoon tea includes an indulgent selection of sandwiches and cakes for you to enjoy with family and friends in front of our roaring fire. Relax, indulge and soak up the festive atmosphere of our welcoming venue at the most wonderful time of the year.

## SANDWICHES

Turkey, cranberry sauce, sage & onion stuffing

Honey glazed ham, mustard

Cheddar cheese, chutney (v)

Salmon & cucumber, crème fraiche

Free range egg & cress (v)

# PASTRIES & CAKES

Fruit & plain scones, strawberry jam, clotted cream

Mini Christmas cake

Mini chocolate fudge cake

Seasonal macaroons

# DRINKS

English breakfast tea

Fruit & herbal teas also available

Freshly brewed coffee

# FESTIVE CHRISTMAS LUNCHES

Enjoy a special celebratory lunch with family and friends in our stunning newly refurbished St Swithins Suite. Our chef has created delicious festive dishes sourced from local and regional producers. The menu includes all your favourites to be enjoyed in the run up to Christmas and served with a festive Christmas cracker followed by coffee & mince pies.

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#### **DESSERTS**

Christmas Pudding, Brandy Ice Cream

Black Forest Triffle, Raspberry Sorbet

Selection of Cheese and Biscuits, Local Honey

Dates: Available from 29<sup>th</sup> November to 23<sup>rd</sup> December
Timings: Lunch is served from 12pm until 2.30pm
Price: 2 course - £21.95 per person | 3 course - £24.95 per person

# CHRISTMAS DRINK PACKAGES

Why not pre-order drinks for your Christmas party and have them waiting for you and your guests on arrival?

# ALL THE TRIMMINGS PACKAGE

2 x bottles of house red

2 x bottles of house white

2 x bottles of Prosecco

I x jug of Elderflower

£130.00

## GIFT WRAPPED PACKAGE

8 x bottles of beer

2 x bottles of house white

2 x bottles of house red

I x jug of Elderflower

£116.00

# VERY MERRY PACKAGE

8 x bottles of beer

3 x Pitchers of Winter Pimms

I x jug of Elderflower

£85.00