



— THE —
BRISTOL

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 alcoholic punch on arrival before dinner is served in our beautiful, newly refurbished St Swithins Suite followed by dancing the night away to our resident DJ.

Don't forget to also say hello to our caricature artist who will be on hand to provide you with a personalised drawing which will have you in fits of laughter!

DATES

Friday 25 th November	£34.95 per person
Saturday 26 th November	£34.95 per person
Thursday 1 st December	£34.95 per person
Friday 2 nd December	£39.95 per person
Saturday 3 rd December	£39.95 per person
Thursday 8 th December	£34.95 per person
Friday 9 th December	£39.95 per person
Saturday 10 th December	£39.95 per person
Sunday 11 th December (mixed retail party night)	£34.95 per person
Thursday 15 th December	£34.95 per person
Friday 16 th December	£39.95 per person
Saturday 17 th December	£39.95 per person
Friday 6 th January	£39.95 per person
Saturday 7 th January	£39.95 per person

MENU

MAINS

Traditional roast turkey, honey glazed parsnip, carrots, brussel sprout tops,
pigs in blankets and seasonal stuffing

Pan-fried seabass, crushed new potato, frying garlic and chili kale




Bubble and squeak with red peppers, coriander and cabbage served with avocado  

DESSERTS

Traditional Christmas Pudding with brandy sauce 

Trio of chocolate puddings 

Sticky toffee pudding with pouring cream  

-  vegetarian option
-  vegan option
-  vegan option available

Terms and conditions

Please note a £10.00 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 and onion stuffing

Honey glazed ham, mustard

Cheddar cheese, chutney 

Salmon & cucumber, crème fraiche

Free range egg and cress 

PASTRIES & CAKES

Fruit and plain scones, strawberry jam and clotted cream

Mini Christmas cake

Mini chocolate fudge cake

Seasonal macaroons and stollen

DRINKS

English breakfast tea

Fruit and herbal teas also available

Freshly brewed coffee

 vegetarian option

 vegan option

 vegan option available

Dates: Only available on the 3rd or 10th of the month.

Price: £16.95 per person – Why not add a glass of mulled wine for only £4.00 per person.

Please note a £5.00 per person deposit is required with fully payment 2 weeks prior to your event.

FESTIVE CHRISTMAS LUNCHESES

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 and mince pies.

STARTERS

Winter vegetable soup and rustic bread 

Smoked salmon blini with cream cheese

Ham hock terrine with melba toast and fruit chutney

MAINS

Traditional roast turkey, honey glazed parsnip, carrots, brussel sprout tops, pigs in blankets and seasonal stuffing

Pan-fried seabass, crushed new potato, frying garlic and chili kale

Bubble and squeak with red peppers, coriander and cabbage served with avocado  

DESSERTS

Traditional Christmas pudding with brandy sauce 

Trio of chocolate puddings 

Sticky toffee pudding with pouring cream  

 vegetarian option

 vegan option

 vegan option available

Dates: Available from 25th November 2022 to 7th January 2023

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

1 x jug of elderflower

£135.00

GIFT WRAPPED PACKAGE

8 x bottles of beer

2 x bottles of house white

2 x bottles of house red

1 x jug of elderflower

£120.00

VERY MERRY PACKAGE

8 x bottles of beer

2 x Pitchers of winter pimm's

1 x jug of elderflower

£90.00