



— 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 take full advantage of our 360's luxury video experience. It captures your best moves in 360 degrees at the push of a button, then creates a 4k live motion video which is then instantly shared via airdrop or WhatsApp – A keepsake from your Christmas party and something extra special to share on your social media.

Friday 24 th November	£45.95 per person
Saturday 25 th November	£45.95 per person
Friday 1 st December	£45.95 per person
Saturday 2 nd December	£45.95 per person
Friday 8 th December	£45.95 per person
Saturday 9 th December	£45.95 per person
Friday 15 th December	£45.95 per person
Saturday 16 th December	Fully booked

*mixed retail party night

MENU

STARTERS

WINTER VEGETABLE SOUP

served with rustic bread

HAM HOCK TERRINE

served with melba toast and fruit chutney

MAINS

TRADITIONAL ROAST TURKEY

Honey glazed parsnips, seasonal vegetables, pigs in blankets
served with roast potatoes

SALMON EN CROUTE

Succulent salmon, cream cheese and dill encased in crisp puff pastry, served with
crushed new potatoes and seasonal vegetables

BAKED PORTOBELLO MUSHROOM

Stuffed with spinach, onions, garlic and parmesan, served with roast potatoes
and seasonal vegetables




DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

STICKY TOFFEE PUDDING

Served with a toffee sauce

-  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.



CHRISTMAS DRINK PACKAGES

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

A VERY MERRY PACKAGE

8 x bottles of beer
2 x pitchers of winter pimm's
1 x jug of elderflower

£90.00

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 and 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 macarons and stollen

Terms and conditions

Dates: Sunday 3rd December and Sunday 17th December

Price: £24.95 per person (Children under the age of 12 years - £12.95 per child)

Mulled wine available at £5.00 per person. A variety of boozy hot chocolates available from £5.00 per person. Please note a £5.00 per person deposit is required with fully payment two weeks prior to your event.

DRINKS

English breakfast tea

Freshly brewed coffee

Fruit and herbal teas available

 vegetarian option

 vegan option

 vegan option available

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 and mince pies.

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Terms and conditions

Dates: Available from 24th November 2023 to 7th January 2023

Timings: Lunch is served from 12pm until 2.30pm

2 course Christmas lunch: £27.95 per person

3 course Christmas lunch: £30.95 per person (Including tea, coffee & mince pies)



THE
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www.thebristolgolfclub.co.uk

Contact gemma@bristolgolfclub.co.uk or call 01454 620000