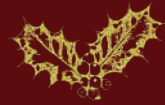




BOWOOD

CHRISTMAS 2026



FESTIVE BOWOOD AFTERNOON TEA



**Celebrate the season with a beautifully festive
Bowood Afternoon Tea.**

Served in the elegant surroundings of the Shelburne Restaurant,
the experience brings together freshly prepared sandwiches,
freshly baked scones, homemade pâtisserie and a carefully
selected range of British-grown teas from
Tregothnan, Britain's first tea plantation.

Adults: £39.50 per person

Children: £17.00 per person (2 to 12 years)

**Available from Wednesday 25th November 2026
to Tuesday 5th January 2027**

Monday to Saturday: 1.00pm to 4.00pm

Sunday: 3.00pm to 5.00pm

**For more information or to make a reservation,
please visit www.bowood.org or contact
Hotel Reception on 01249 822 228.**

Images are for illustrative purposes only and are intended to reflect the style
and presentation of the experience. Menu items and presentation may vary.





FESTIVE BOWOOD AFTERNOON TEA MENU



Finger Sandwiches & Savoury Tartlet

Bronze Turkey

Sage & Onion Stuffing, Cranberry Mayonnaise

Smoked Salmon

Dill Cream Cheese, Pickled Cucumber

Honey-Roasted Wiltshire Ham

Wholegrain Mustard & Apple Slaw

West Country Mature Cheddar

Spiced Apple & Ale Chutney

Caramelised Onion, Chestnut Mushroom & Thyme Tartlet

Freshly Baked

Plain & Spiced Orange Scones

Ivy House Farm Clotted Cream, Bowood Mulled Berry Jam

Homemade Pâtisserie

Black Forest Délice

Pistachio & White Chocolate Éclair

Snowman Macaron

Spiced Apple & Cinnamon Mousse Dome

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Café du Monde Coffee or Rich Hot Chocolate

SHELBURNE RESTAURANT FESTIVE DINING



**Celebrate the season at our two AA Rosette-awarded
Shelburne Restaurant.**

Festive dining in the Shelburne Restaurant brings together seasonal flavours, elegant surroundings and a warm Bowood welcome.

Join us for a relaxed lunchtime gathering, a traditional Sunday lunch, or a refined evening dining experience, with dishes carefully crafted by Bowood's team of talented chefs.

Festive Lunch Menu

Two Courses: £35.00 per person | Three Courses: £40.00 per person
Served from 12.00pm to 2.30pm, Monday to Saturday
Please visit www.bowood.org to view the menu.

Festive Sunday Lunch Menu

Two Courses: £29.95 per person | Three Courses: £35.00 per person
Served from 12.00pm to 2.30pm

Festive Dinner Menus

Three-course Table d'hôte Dinner Menu: £60.00 per person
À La Carte Dinner Menu: Dishes individually priced
Served from 5.30pm to 9.00pm daily
Please visit www.bowood.org to view the menus.

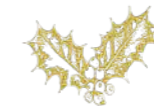
**Available from Wednesday 25th November 2026
to Tuesday 5th January 2027**

**For more information or to make a reservation,
please visit www.bowood.org or contact
Hotel Reception on 01249 822 228.**





SHELBURNE RESTAURANT FESTIVE TABLE D'HÔTE DINNER MENU



Starters

Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage
Wiltshire Game Pâté de Campagne, Spiced Plum Chutney, Cornichons ~ *Zero Mile*
Bowood Venison Tartare, Cured Egg Yolk, Parsnips, Balsamic Pickled Onions
Gin-Cured Loch Duart Salmon, Pickled Cucumber, Dill Crème Fraîche
Twice-Baked Goat's Cheese Soufflé, Walnut, Pear, Chicory
Caramelised Red Onion Tart, Westcombe Cheddar, Mascarpone
Roasted Scallops, Cauliflower, Black Pudding, Hazelnut Crust
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce

Main Courses

Roast Bronze Turkey Ballotine, Pig in a Blanket, Chestnut Stuffing, Fondant Potato,
Brussels Sprouts, Honey-Roasted Roots, Rich Jus
Celeriac Tagliatelle, Pickled Mushrooms, Chestnuts, Herb Butter Emulsion ~ *Zero Mile*
Free-Range Chicken Supreme, Braised Lentils, Roasted Brussels Sprouts,
Creamy Mash, Thyme Sauce
Monkfish Tail, Parma Ham, Cauliflower Purée, Buttered Leeks, Fondant Potato, Red Wine Jus
Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter
Herb-Crusted Cod, Braised Fennel, Samphire, Saffron Potato Terrine,
Champagne Beurre Blanc, Caviar
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus

Desserts

Bowood's Christmas Pudding, Brandy Crème Anglaise, Rum & Raisin Ice Cream
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream ~ *Zero Mile*
Classic Tiramisu, Espresso-Soaked Sponge, Mascarpone Cream, Cocoa Dust
White Chocolate Mousse, Confit Orange, Blood Orange Sorbet
Pineapple Tarte Tatin, Toasted Coconut Sorbet
Festive Baked Alaska, Mixed Peel, Glacé Cherries
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

Zero Mile

Special dishes prepared using seasonal produce from our kitchen garden, grown by David Glass and his team.

FESTIVE PRIVATE DINING & AFTERNOON TEA



Gather, celebrate and savour the season.

Celebrate the festive season at Bowood with an exclusive private dining experience, perfect for an intimate gathering or larger celebration. Choose from festive lunch, afternoon tea or dinner, each served in a beautiful private dining room decorated for Christmas.

Festive Private Dining Lunch Menu*

Two Courses: £35.00 per person | Three Courses: £40.00 per person

Festive Private Dining Afternoon Tea Menu*

£36.00 per person

Festive Private Dining Dinner Menu*

Two Courses: £50.00 per person | Three Courses: £55.00 per person

**Available from Wednesday 25th November 2026
to Tuesday 5th January 2027**

*Private dining room hire charges are applicable.
Complimentary room hire is available Monday to Thursday when dining from our festive three-course lunch menu, three-course dinner menu or afternoon tea menu.

Minimum numbers may apply, please ask for further details.

**For more information or to make a reservation,
please visit www.bowood.org or contact
our Events Team on 01249 823 886.**





PRIVATE FESTIVE DINING LUNCH & DINNER MENU



Starters

Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage
Gin-Cured Loch Duart Salmon, Pickled Cucumber, Dill Crème Fraîche
Twice-Baked Goat's Cheese Soufflé, Walnut, Pear, Chicory
Wiltshire Game Pâté de Campagne, Spiced Plum Chutney, Cornichons
Caramelised Red Onion Tart, Westcombe Cheddar, Mascarpone

Main Courses

Roast Bronze Turkey Ballotine, Pig in a Blanket, Chestnut Stuffing, Fondant Potato,
Brussels Sprouts, Honey-Roasted Roots, Rich Jus
Pigs in Blankets Toad-in-the-Hole, Creamy Mash, Charcutière Sauce
Free-Range Chicken Supreme, Braised Lentils, Roasted Brussels Sprouts,
Creamy Mash, Thyme Sauce
Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus
Celeriac Tagliatelle, Pickled Mushrooms, Chestnuts, Herb Butter Emulsion

Desserts

Bowood's Christmas Pudding, Brandy Crème Anglaise, Rum & Raisin Ice Cream
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream
Classic Tiramisu, Espresso-Soaked Sponge, Mascarpone Cream, Cocoa Dust
White Chocolate Mousse, Confit Orange, Blood Orange Sorbet
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

To Finish

Filter Coffee, Mini Mince Pie

FESTIVE FAMILY LUNCH WITH SANTA & ENTERTAINMENT



**Gather the family for a festive lunch filled with good food,
Christmas cheer and plenty to keep younger
guests entertained.**

Taking place in The Kerry Suite, our Festive Family Lunch with Santa & Entertainment brings together a traditional three-course Christmas lunch, a special visit from the North Pole with a gift for each child*, and plenty of festivities to enjoy, including a children's disco, party games and face painting.

**Saturday 5th December | Sunday 6th December
Saturday 12th December | Sunday 13th December
Saturday 19th December | Sunday 20th December**

Adult: £45.00 per person
Children: £24.00 per person (2 to 12 years)*

Timings: Kerry Bar opens: 11.30am | Lunch announced: 12.15pm
Lunch served: 12.30pm | Carriages: 4.00pm

**For more information or to make a reservation,
please visit www.bowood.org or contact
our Events Team on 01249 823 886.**





FESTIVE FAMILY LUNCH MENU

(Children's menu also available)



Starter Platter

(For the table to share)

Hummus, Crudités

Goat's Cheese & Parma Ham Crostini

Butternut Squash & Sage Arancini

Maple Glazed Smoked Bacon Pigs in Blankets

Smoked Salmon Roulade, Dill Pickles

Main Courses

Roast Turkey Breast, Rolled Leg Stuffed with Cranberry & Sage Stuffing

Roasted Loin of Wiltshire Pork, Crackling, Apple Sauce

Roasted Rump of Rare Breed Beef, Horseradish Sauce

Our roasted meats are served with Yorkshire Pudding, Pig in a Blanket,
Roasted Root Vegetables & Potatoes, Braised Red Cabbage,
Brussels Sprouts, Red Wine Gravy

Spiced Butternut Squash & Lentil Wellington, Roasted Root Vegetables & Potatoes,
Braised Red Cabbage, Brussels Sprouts, Madeira & Roasted Onion Sauce

Pan-Fried Sea Bream, Saffron New Potatoes, Wilted Spinach, Roasted Butternut Squash,
White Wine & Chive Cream Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard

Pear & Frangipane Tart, Salted Caramel Ice Cream

Dark Chocolate Tart, Whipped Vanilla Cream, Hazelnut Praline

Local Cheeseboard, Plum & Apple Chutney, Quince, Crackers

To Finish

Filter Coffee, Mini Mince Pie

CHRISTMAS CELEBRATIONS AT BOWOOD!



A Season of Festive Celebrations with a Bowood Twist!

Celebrate Christmas at Bowood with a wonderful choice of festive events, each designed to bring people together in beautiful surroundings.

Whether you are gathering with colleagues, friends or family, enjoy seasonal dining, warm hospitality and a little festive sparkle, with experiences starting from £69.00 per person.

Retro Decades: 80s, 90s & 00s Party Nights

Festive Casino Disco Party

Classic Festive Party Nights

Bowood Festive Ball

Festive Murder Mystery

Festive Friday Celebration Lunches

Family Festive Lunches with Santa & Entertainment

Please visit www.bowood.org for full details.



Private Christmas Parties

Celebrate the season in your own private setting, offering a beautifully festive backdrop, attentive service, carefully prepared seasonal dining and an occasion that feels personal, memorable and effortless from the moment you arrive.

Stay The Night

Extend the celebration with a relaxing overnight stay in our beautiful boutique hotel, including use of The Spa facilities.

Bed & Breakfast | From £170.00 per room

Based on two people sharing a Classic double or twin bedroom.
Supplements apply on Fridays and Saturdays.

For more information or to make a reservation, please visit www.bowood.org or contact our Events Team on 01249 823 886.





FESTIVE PARTY NIGHT MENU



Starters

Wiltshire Smoked Ham Hock Terrine, Piccalilli, Toasted Sourdough
Breaded Camembert, Spiced Tomato Chutney, Rocket Salad
Sweet Potato, Carrot & Fennel Fritter, Sweet Chilli Sauce
Smoked Salmon & Crème Fraîche Roulade, Cucumber, Dill Dressing
Wild Mushroom Soup, Black Truffle Cream, Chives

Main Courses

Roast Turkey Breast, Rolled Leg Stuffed with Cranberry & Sage Stuffing, Pig in a Blanket,
Roasted Root Vegetables & Potatoes, Braised Red Cabbage, Brussels Sprouts, Rich Turkey Gravy
Braised Shin of Beef, Truffled Dauphinoise Potatoes, Carrots & Green Beans,
Roasted Shallot, Red Wine Sauce
Spiced Butternut Squash & Lentil Wellington, Roasted Root Vegetables & Potatoes,
Braised Red Cabbage, Brussels Sprouts, Madeira & Roasted Onion Sauce
Pan-Fried Sea Bream, Saffron New Potatoes, Wilted Spinach, Roasted Butternut Squash,
White Wine & Chive Cream Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard
Pear & Frangipane Tart, Salted Caramel Ice Cream
Dark Chocolate Tart, Whipped Vanilla Cream, Hazelnut Praline
Local Cheeseboard, Plum & Apple Chutney, Quince, Crackers

To Finish

Filter Coffee, Mini Mince Pie

A PERFECT BOWOOD CHRISTMAS...

Celebrate the magic of Christmas at Bowood with a two, three or four-night festive stay, surrounded by the beauty of the estate. With locally sourced food, roaring fires and the warmth of the season woven into every moment, it is a wonderful way to enjoy Christmas in the Wiltshire countryside.

For more information or to make a reservation, please visit www.bowood.org or contact our Reservations Team on 01249 822 228.



TWO-NIGHT CHRISTMAS EXPERIENCE

Arrival: Thursday 24th December

Christmas Eve

Bowood Cream Tea on arrival
Full access to The Spa facilities throughout your stay
A delightfully three-course festive dinner in the Shelburne Restaurant with live entertainment

Christmas Day

Wake up to stockings on your door left by Santa
Full Wiltshire breakfast in the Shelburne Restaurant
Spend the morning at leisure
Pre-lunch drinks reception and canapés in the Shelburne Bar
Traditional three-course Christmas Day lunch in the Shelburne Restaurant
A visit from Santa with gifts for the children
The King's Speech will be shown in the Library at 3.00pm, followed by a Christmas Day quiz
Two-course buffet dinner in the Shelburne Restaurant with live entertainment

Boxing Day

Full Wiltshire breakfast in the Shelburne Restaurant
Check-out at 11.00am

Pricing: From £710 per adult

Based on two people sharing a Classic double or twin bedroom.
Please contact us for further details and child pricing.

Terms and Conditions:

A 50% non-refundable deposit is required at the time of booking.
The remaining non-refundable balance is due by 1st November.





THREE-NIGHT CHRISTMAS EXPERIENCE

Arrival: Wednesday 23rd December

23rd December

Bowood Cream Tea on arrival
Full access to The Spa facilities throughout your stay
Drinks reception and canapés in the Shelburne Bar
Festive three-course dinner in the Shelburne Restaurant

Christmas Eve

Full Wiltshire breakfast in the Shelburne Restaurant
Guided morning walk through the resort grounds
Light lunch in the Shelburne Restaurant
Bowood Cream Tea

A delightfully festive three-course dinner in the Shelburne Restaurant with live entertainment

Christmas Day

Wake up to stockings on your door left by Santa
Full Wiltshire breakfast in the Shelburne Restaurant
Spend the morning at leisure
Pre-lunch drinks reception and canapés in the Shelburne Bar
Traditional three-course Christmas Day lunch in the Shelburne Restaurant
A visit from Santa with gifts for the children
The King's Speech will be shown in the Library at 3.00pm, followed by a Christmas Day quiz
Two-course buffet dinner in the Shelburne Restaurant with live entertainment

Boxing Day

Full Wiltshire breakfast in the Shelburne Restaurant
Check-out at 11.00am

Pricing: From £840 per adult

Based on two people sharing a Classic double or twin bedroom.
Please contact us for further details and child pricing.

Terms and Conditions:

A 50% non-refundable deposit is required at the time of booking.
The remaining non-refundable balance is due by 1st November.

THREE-NIGHT CHRISTMAS EXPERIENCE

Arrival: Thursday 24th December

Christmas Eve

Bowood Cream Tea on arrival

Full access to The Spa facilities throughout your stay

A delightfully three-course festive dinner in the Shelburne Restaurant with live entertainment

Christmas Day

Wake up to stockings on your door left by Santa

Full Wiltshire breakfast in the Shelburne Restaurant

Spend the morning at leisure

Pre-lunch drinks reception and canapés in the Shelburne Bar

Traditional three-course Christmas Day lunch in the Shelburne Restaurant

A visit from Santa with gifts for the children

The King's Speech will be shown in the Library at 3.00pm, followed by a Christmas Day quiz

Two-course buffet dinner in the Shelburne Restaurant with live entertainment

Boxing Day

Full Wiltshire breakfast in the Shelburne Restaurant

Spend the day at leisure

Drinks reception and canapés, followed by a seafood buffet lunch in the Shelburne Restaurant

Three-course dinner in the Shelburne Restaurant

27th December

Full Wiltshire breakfast in the Shelburne Restaurant

Check-out at 11.00am

Pricing: From £895 per adult

Based on two people sharing a Classic double or twin bedroom.

Please contact us for further details and child pricing.

Terms and Conditions:

A 50% non-refundable deposit is required at the time of booking.

The remaining non-refundable balance is due by 1st November.





FOUR-NIGHT CHRISTMAS EXPERIENCE

Arrival: Wednesday 23rd December

23rd December

Bowood Cream Tea on arrival
Full access to The Spa facilities throughout your stay
Drinks reception and canapés in the Shelburne Bar
Festive three-course dinner in the Shelburne Restaurant

Christmas Eve

Full Wiltshire breakfast in the Shelburne Restaurant
Guided morning walk through the resort grounds
Light lunch in the Shelburne Restaurant
Bowood Cream Tea

A delightfully festive three-course dinner in the Shelburne Restaurant with live entertainment

Christmas Day

Wake up to stockings on your door left by Santa
Full Wiltshire breakfast in the Shelburne Restaurant
Spend the morning at leisure
Pre-lunch drinks reception and canapés in the Shelburne Bar
Traditional three-course Christmas Day lunch in the Shelburne Restaurant
A visit from Santa with gifts for the children
The King's Speech will be shown in the Library at 3.00pm, followed by a Christmas Day quiz
Two-course buffet dinner in the Shelburne Restaurant with live entertainment

Boxing Day

Full Wiltshire breakfast in the Shelburne Restaurant
Spend the day at leisure
Drinks reception and canapés, followed by a seafood buffet lunch in the Shelburne Restaurant
Three-course dinner in the Shelburne Restaurant

27th December

Full Wiltshire breakfast in the Shelburne Restaurant
Check-out at 11.00am

Pricing: From £1050 per adult

Based on two people sharing a Classic double or twin bedroom.
Please contact us for further details and child pricing.

Terms and Conditions:

A 50% non-refundable deposit is required at the time of booking.
The remaining non-refundable balance is due by 1st November.

SHELBURNE RESTAURANT CHRISTMAS EVE DINNER MENU

(Hotel Residents only)



Starters

Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage
Bowood Venison Tartare, Cured Egg Yolk, Parsnips, Balsamic Pickled Onions
Gin-Cured Loch Duart Salmon, Pickled Cucumber, Dill Crème Fraîche
Twice-Baked Goat's Cheese Soufflé, Walnut, Pear, Chicory
Wiltshire Game Pâté de Campagne, Spiced Plum Chutney, Cornichons
Roasted Scallops, Cauliflower, Black Pudding, Hazelnut Crust
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce

Main Courses

Chateaubriand for Two, Béarnaise Sauce, Tomato Fondue, Charred Onions, Triple-Cooked Chips
Free-Range Chicken Supreme, Braised Lentils, Roasted Brussels Sprouts,
Creamy Mash, Thyme Sauce
Roasted Bowood Venison, Celeriac, Savoy Cabbage, Chanterelles, Peppercorn Sauce
Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter
Herb-Crusted Cod, Braised Fennel, Samphire, Saffron Potato Terrine,
Champagne Beurre Blanc, Caviar
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus

Desserts

Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream
Classic Tiramisu, Espresso-Soaked Sponge, Mascarpone Cream, Cocoa Dust
White Chocolate Mousse, Confit Orange, Blood Orange Sorbet
Pineapple Tarte Tatin, Toasted Coconut Sorbet
Festive Baked Alaska, Mixed Peel, Glacé Cherries
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

To Finish

Filter Coffee, Chocolate Truffle, Mini Mince Pie





SHELBURNE RESTAURANT

CHRISTMAS DAY LUNCH MENU

(Hotel Residents only)



Starters

Seared Scallops, Parsnip Purée, Pancetta Crumb, Apple & Cider Gel
Roast Jerusalem Artichoke Risotto, Crumbled Goat's Cheese, Lovage Pesto
Loch Duart Salmon, Leek & Dill Tart, Horseradish Crème Fraîche
Whipped Duck Liver Parfait, Orange Chutney, Toasted Brioche

Main Courses

Wiltshire Rolled Turkey Breast, Leg Croquette, Cranberry & Sage Stuffing, Pig in a Blanket,
Roasted Root Vegetables & Potatoes, Braised Red Cabbage, Brussels Sprouts,
Cauliflower Cheese, Rich Turkey Gravy
Herb-Crusted Rack of Lamb, White Onion Purée, Green Beans,
Dauphinoise Potatoes, Rosemary Jus
Pan-Fried Halibut, Braised Leeks, Samphire, Pomme Purée, Champagne Beurre Blanc
Wild Mushroom, Spinach & Truffle Wellington, Caramelised Onion Purée,
Roasted Winter Vegetables, Madeira Sauce

Desserts

Traditional Christmas Pudding, Brandy Crème Anglaise, Candied Orange
Chocolate & Biscoff Yule Log, Caramelised Banana, Hazelnut Praline, Vanilla Bean Ice Cream
Caramelised Apple Turnover, Calvados Cream, Oat Crumble, Apple Sorbet
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

To Finish

Filter Coffee, Mini Mince Pie



CHRISTMAS DAY LUNCH IN THE KERRY SUITE



A relaxed and memorable Christmas Day, with festive dining and a special visit from Santa.

Join us for a festive celebration in the Kerry Suite, where everything is taken care of so you can simply enjoy the occasion.

Begin with a glass of fizz on arrival, before sitting down to a three-course festive menu, thoughtfully prepared by our chefs and served in a warm and welcoming atmosphere.

With seasonal touches, attentive service and a sense of occasion throughout, it is a lovely way to spend Christmas Day without the preparation at home.

Santa will also be joining us, bringing gifts and adding a little extra magic for younger guests.

Whether you are celebrating with family or friends, Christmas Day Lunch in the Kerry Suite offers the perfect opportunity to relax, indulge and make lasting memories together.

Adult: £124.00 per person
Children: £45.00 per person (2 to 12 years)

Timings: Kerry Bar opens: 12.00pm | Lunch announced: 12.45pm
Lunch served: 1.00pm

**For more information or to make a reservation,
please visit www.bowood.org or contact
our Events Team on 01249 823 886.**

CHRISTMAS DAY LUNCH IN THE KERRY SUITE MENU



Starters

Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage
Smoked Salmon & Crème Fraîche Roulade, Cucumber, Dill Dressing
Breaded Camembert, Spiced Tomato Chutney, Rocket Salad
Duck Liver Parfait, Red Onion Marmalade, Toasted Brioche

Main Courses

Roast Turkey Breast, Rolled Leg Stuffed with Cranberry & Sage Stuffing, Pig in a Blanket, Roasted Root Vegetables & Potatoes, Braised Red Cabbage, Brussels Sprouts, Rich Turkey Gravy

Braised Shin of Rare Breed Beef, Truffled Dauphinoise Potatoes,
Carrots & Green Beans, Roasted Shallot, Red Wine Sauce

Wild Mushroom, Spinach & Truffle Wellington, Roasted Root Vegetables & Potatoes,
Braised Red Cabbage, Brussels Sprouts, Madeira & Roasted Onion Sauce

Pan-Fried Sea Bream, Saffron New Potatoes, Roasted Root Vegetables,
Champagne Beurre Blanc

Desserts

Traditional Christmas Pudding, Brandy Crème Anglaise, Candied Orange
Chocolate & Biscoff Yule Log, Whipped Vanilla Cream, Hazelnut Praline

Pear & Frangipane Tart, Salted Caramel Ice Cream

Local Cheeseboard, Plum & Apple Chutney, Quince, Crackers

To Finish

Filter Coffee, Mini Mince Pie



TWIXMAS BREAK



Retreat to the calm of the Bowood Estate between Christmas and New Year, and enjoy a restorative countryside stay after the festive celebrations.

Available between Sunday 27th and Wednesday 30th December

Enjoy time away after the festivities with our Twixmas Break. Settle into one of our Classic bedrooms, with a delicious three-course festive meal in the Shelburne Restaurant, a full Wiltshire breakfast the following morning and use of The Spa all included.

From £340.00 per room, per night

Based on two people sharing a Classic double or twin bedroom.

Make your stay even more memorable by adding a relaxing spa treatment or a round of golf on our PGA Championship course.

For more information or to make a reservation, please visit www.bowood.org or contact our Reservations Team on 01249 822 228.



CELEBRATE THE NEW YEAR AT BOWOOD



Make the final night of the year one to remember, with a choice of sparkling New Year's Eve celebrations at Bowood.

Choose from two superb settings, each with its own distinctive atmosphere.

Enjoy a lively New Year's Eve Ball in the Kerry Suite, or a more intimate dining experience in the Shelburne Restaurant. Whichever you choose, it promises to be a memorable evening in beautiful surroundings.

OVER 18's ONLY

NEW YEAR'S EVE BALL IN THE KERRY SUITE

For a New Year's Eve celebration with dinner, dancing and a countdown to midnight, join us for the Kerry Suite Ball.

Begin the evening with a Champagne and canapé reception, before sitting down to a five-course dinner followed by coffee and chocolate truffles. The celebrations continue with a Magic Mirror, disco with our house DJ, countdown to the New Year and a revellers' breakfast.

Dress code: Smart dress, suits and cocktail dresses

Adult: £129.00 per person

For more information or to make a reservation, please visit www.bowood.org or contact our Events Team on 01249 823 886.

NEW YEAR'S EVE DINNER IN THE SHELburne RESTAURANT

For a more intimate celebration, choose our Shelburne Restaurant experience.

Begin the evening with Champagne and canapés on arrival, before sitting down to a five-course dinner followed by coffee and petit fours.

Dress code: Smart dress, suits and cocktail dresses

Adult: £99.00 per person

For more information or to make a reservation, please visit www.bowood.org or contact our Hotel Reception Team on 01249 822 228.

STAY OVER AND MAKE A NIGHT OF IT, OR TWO!

Our one-night New Year's Eve experiences include the event of your choice, luxury accommodation, a full Wiltshire breakfast and use of The Spa.

One-night Kerry Suite Experience: From £360.00 per person

One-night Shelburne Restaurant Experience: From £305.00 per person

Our two-night New Year's Eve experience includes the event of your choice, luxury accommodation, a three-course dinner in the Shelburne Restaurant on 30th December or 1st January, a full Wiltshire breakfast each morning and use of The Spa.

Two-night Kerry Suite Experience: From £550.00 per person

Two-night Shelburne Restaurant Experience: From £520.00 per person

Terms and Conditions:

Subject to availability. Based on two people sharing a Classic double or twin bedroom. Full payment is required at the time of booking. 50% of the payment is refundable if cancellation is received by 1st November. For cancellations received after 1st November, full payment will be retained.

For more information or to make a reservation, please visit www.bowood.org or contact our Reservations Team on 01249 822 228.



KERRY SUITE NEW YEAR'S EVE BALL

DINNER MENU



Starters

Pressed Duck & Chicken Terrine, Spiced Plum Chutney, Toasted Brioche
Salt-Baked Beetroot & Goat's Cheese Mille-Feuille, Balsamic Pearls, Micro Watercress

Fish Courses

Bowood Gin-Cured Salmon, Root Vegetable Salad, Thyme Crackers, Citrus Dressing
Artichoke Mousse, Endive, Pear & Walnut Salad, Artichoke Crisps, Lemon Dressing

Main Courses

Fillet of Wiltshire Beef, Wild Mushroom Fricassee, Fondant Potato, Peppercorn Sauce
Herb-Crusted Cod, Braised Fennel, Spinach, Saffron Potato Terrine,
Champagne Beurre Blanc, Caviar
Wild Mushroom, Spinach & Truffle Wellington, Caramelised Onion Purée,
Roasted Winter Vegetables, Madeira Sauce

Desserts

Lemon & Mascarpone Mousse, Champagne Sorbet
Champagne Jelly, Elderflower Mousse, Candied Citrus

Cheeseboard

Wyfe of Bath, Quince Jelly
Ash Rolled Goat's Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chutney

To Finish

Filter Coffee, Chocolate Truffles

SHELBURNE RESTAURANT NEW YEAR'S EVE

DINNER MENU



Starters

Pressed Duck Leg, Whipped Duck Liver Parfait, Cherries, Toasted Brioche
Ham Hock, Westcombe Cheddar, Crispy Egg Yolk, Sherry Gel, Crisp Parsley
Artichoke Mousse, Endive, Pear & Walnut Salad, Artichoke Crisps, Lemon Dressing

Fish Courses

Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples
Wild Mushroom & Caramelised Onion Ravioli, Onion Broth

Main Courses

Fillet of Beef, Butter-Poached Lobster, Pressed Potato, Green Beans, Bordelaise Sauce
Roasted Bowood Venison, Celeriac, Savoy Cabbage, Chanterelles, Peppercorn Sauce
Pan-Fried Halibut, Braised Leeks, Samphire, Pomme Purée, Champagne Beurre Blanc, Caviar
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus

Desserts

Veliche Chocolate Soufflé, Pistachio Ice Cream
Champagne Jelly, Elderflower Mousse, Candied Citrus
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream

Cheeseboard

Wyfe of Bath, Quince Jelly
Ash Rolled Goat's Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chutney

To Finish

Filter Coffee, Petit Fours



BOWOOD

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