





CELEBRATE PARTY NIGHTS CHRISTMAS & NEW YEAR



GARFIELD HOUSE HOTEL

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www.bw-garfieldhouse.co.uk Find us on  Facebook and  Twitter

PARTY NIGHTS

Arrival at 7.00pm for dinner at 7.30pm. DJ midnight finish.
Enjoy your party night meal then dance the night
away to the sounds of our resident DJ.

Duo of melon

pineapple and coriander salsa

Tomato and lentil soup

with a crusty roll

Roast turkey

all the trimmings and a sage scented gravy

Slow roasted sirloin

rosemary & garlic sauce

Seared salmon

lemon & herb butter sauce

Butternut squash, spinach, harissa & sage strudel

with tomato fondue

All served with seasonal vegetables and potatoes

Chocolate mousse

with dark chocolate shavings

Freshly brewed filter coffee or tea

Booking secured with £20 per person non-refundable deposit.
All dietary requirements can be catered for, prior notice would be appreciated.
Accommodation from £90 based on 2 sharing.
No under 18

Saturday 2nd December

£40 PER PERSON

Friday 8th December

£40 PER PERSON

Friday 15th & 22nd December
£45 PER PERSON

Saturday 9th & 16th December
£45 PER PERSON

JANUARY BLOW OUT

Friday 26th January
(Set Menu)

**£30
PER PERSON**

CHRISTMAS DAY

A sumptuous 5 course meal to take the stress out of Christmas Day. Children will have the opportunity to visit Santa's Grotto and receive a gift. Please advise if highchair is required at time of booking.

Bar/Grill 1.00pm, Campsie 1pm, Buchanan 3pm, Bar/Grill 5.00pm

Cold smoked salmon

mini prawn cocktail and wrapped lemon

Chicken liver parfait

toasted brioche & onion marmalade

Whipped goats cheese & hazelnut roulade

leek fondue

Melon spheres

ruby port sorbet

Lentil soup

warm roll

Traditional roast turkey

all the trimmings and a sage gravy

Medallions of beef fillet

diane sauce

Seared halibut

saffron, mussel and dill emulsion

Butternut squash, spinach, harissa & sage strudel

with tomato fondue

All served with seasonal vegetables and potatoes

Chefs assiette of desserts

Lemon & thyme glazed tart, chocolate & cherry mousse, Xmas pudding, ice cream, mini cheesecake

Tea or filter coffee with
homemade Christmas fudge

£90.00
PER ADULT

Kids Menu

Starters

Mini prawn cocktail with fresh lemon

Lentil soup

Melon spheres with popping candy

Mains

Small portion of turkey

(with all Trimmings)

Small portion of fillet

(with gravy)

Turkey burger with stuffing & fries

Easy peasy mac & cheesy

Desserts

Strawberry jelly

Chocolate mousse

Ice cream & chocolate dipping sauce

Children under 12
£35

highchairs FOC

All dietary requirements can be catered for, prior notice would be appreciated.

HOGMANAY

Informal Hogmanay celebrations,
3 course set meal with ceilidh & DJ till 1am.

Menu

Scotch broth
crusty roll

Steak pie
seasonal vegetables & mash

Cranachan



£50
PER PERSON
OVER 16S ONLY



Vegetarian and vegan alternatives available.

All dietary requirements can be catered for, prior notice would be appreciated.

Accommodation from £110 based on 2 sharing.

BAR/GRILL FESTIVE MENU

Soup of the day
warm roll

Fishcake
tartar salad & lemon

Chicken liver parfait
onion marmalade & oatcakes

Traditional roast turkey
all the trimmings with a sage gravy

Slow cooked beef
red wine sauce

**Butternut squash, spinach, harissa & sage
strudel**
with tomato fondue

All served with seasonal vegetables and potatoes

No deposit required for numbers of 9 and under.
£5.00 per person deposit required for numbers of 10 and over.
All dietary requirements can be catered for, prior notice would be appreciated.

LUNCH

Monday to Thursday
12.00 - 5.00pm

£16.50 - 2 courses
£20.50 - 3 courses

LUNCH

Friday to Sunday
12.00 - 5.00pm

£19.50 - 2 courses
£23.50 - 3 courses

DINNER

Monday to Sunday
5.00pm onwards

£21.50 - 2 courses
£25.50 - 3 courses



TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £20 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 27th October 2023.

Balances for January Blow Out no later than Friday 24th November 2023.

Once final payment is received, no refunds or credit will be given. In the event of any function being cancelled by the hotel, an alternative venue or date will be offered or a full refund will be given. The hotel reserves the right to move Christmas events to a smaller function suite if numbers dictate. Management reserve the right to refuse entry.

The hotel reserves the right to amalgamate smaller parties onto larger tables.

Menus are subject to changes. If any guest suffers from a food allergy, intolerance or special dietary requirement please contact the hotel before the event. All details correct at time of going to press but may be subject to alteration without prior notice.

All prices quoted include VAT at the current rate.