





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.

Lentil soup
with a crusty roll

Roast turkey
all the trimmings, sage gravy

Shin of beef
rosemary and garlic sauce

Mushroom wellington
rich gravy

All served with seasonal vegetables and potatoes

Freshly brewed filter coffee or tea

Friday
5th, 12th &
19th December
£45 PER PERSON

Saturday
6th, 13th &
20th December
£45 PER PERSON

Booking secured with a £25 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

CHRISTMAS DAY

Children will receive a visit and a gift from Santa.
Please advise if highchair is required at time of booking.

Buchanan 2pm (minimum table size of 4), Bar & Grill 4pm (maximum table size of 12)

Lentil soup

with a crusty roll

Smoked salmon

mini prawn cocktail and lemon wedge

Chicken liver parfait

oatcakes and onion marmalade

Goats cheese and sun-dried tomato tartlet

pesto dressing

Melon spheres

raspberry sorbet

Traditional roast turkey

all the trimmings, sage gravy

Medallions of beef fillet

diane sauce

Seared salmon

saffron, mussel and dill emulsion

Mushroom wellington

rich gravy

Roast gammon

all the trimmings, mustard sauce

All served with seasonal vegetables and potatoes

Chef's assiette of desserts

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

Tea or filter coffee with fudge

£105.00
PER ADULT

Kids Menu

Starters

Mini prawn cocktail with fresh lemon
Lentil soup
Melon spheres

Mains

Small portion of turkey
with all trimmings
Small portion of fillet
with gravy
Chicken goujons with chips and beans
Mac N Cheese served with garlic bread

Desserts

Chocolate brownie with ice cream
Sticky toffee pudding with ice cream
Ice cream with sauce

£45
PER CHILD

Children under 12
highchairs FOC

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

CHRISTMAS DAY

HOST YOUR ROAST THIS CHRISTMAS!

Invite the family around for a special private event. Book one of our private rooms to celebrate with your nearest & dearest. 10-25 people, glass of fizz on arrival, full festive meal, all hosted by you. Starters & desserts served to the table, and full Christmas dinner all out on the table to help yourselves. 2 roasts and all the trimmings. £1750 for the room. Room available from 12-8 and food served at 1pm, 3pm or 5pm to suit you.

Lentil soup

with a crusty roll

Smoked salmon

mini prawn cocktail and lemon wedge

Chicken liver parfait

oatcakes and onion marmalade

Goats cheese and sun-dried tomato tartlet

pesto dressing

Melon spheres

raspberry sorbet

Choose two from the following

Roast Turkey Crown

Roast Gammon

Roast Beef Joint

Roast Chicken

Roast Pork Fillet

All served with seasonal vegetables and potatoes

Chef's assiette of desserts

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

Tea or filter coffee with fudge

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

HOGMANAY

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

Lentil soup
with a crusty roll

Steak pie
seasonal vegetables and mash

Sticky toffee pudding
vanilla ice cream and butterscotch sauce



£65

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 and lemon

Chicken liver parfait

onion marmalade and oatcakes

Traditional roast turkey

all the trimmings, sage gravy

Shin of beef

rosemary and garlic sauce

Mushroom wellington (vegan)

rich gravy

All served with seasonal vegetables and potatoes

Christmas pudding

brandy sauce

Chocolate brownie

chocolate sauce and whipped cream

Sticky toffee pudding

butterscotch sauce

LUNCH

12.00 - 4.30pm

£19.50 - 2 courses

£23.50 - 3 courses

DINNER

5.00pm onwards

£21.50 - 2 courses

£25.50 - 3 courses

£10.00 per person deposit required.

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



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TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £25 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 31st October 2025.

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.