





CELEBRATE  
PARTY NIGHTS  
CHRISTMAS  
& NEW YEAR



GARFIELD HOUSE HOTEL

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[www.bw-garfieldhouse.co.uk](http://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.

**Tomato and lentil soup**  
*with a crusty roll*

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**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*

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**Strawberry cheesecake**  
*white chocolate shavings*

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**Freshly brewed filter coffee or tea**

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

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

Saturday 7th, 14th &  
21st December  
£45 PER PERSON

**JANUARY  
BLOW OUT**

Tribute act -  
Saturday 25th January

**£35**  
PER PERSON

# 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 1pm, Campsie 1pm, Buchanan 3pm, Bar/Grill 5pm

## 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*

## Lentil soup

*with a crusty roll*

## Traditional roast turkey

*all the trimmings, sage gravy*

## Medallions of beef fillet

*diane sauce*

## Seared halibut

*saffron, mussel and dill emulsion*

## Mushroom wellington

*rich gravy*

## Roast gammon

*all the trimmings, mustard sauce*

*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 fudge

£95.00  
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

£39  
PER CHILD  
Children under 12  
highchairs FOC

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

# HOGMANAY

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

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**Scotch broth**  
*with a crusty roll*

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**Steak pie**  
*seasonal vegetables and mash*

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**Sticky toffee pudding**  
*vanilla ice cream and butterscotch sauce*



£60  
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*

## Strawberry cheesecake

*white chocolate shavings*

## Sticky toffee pudding

*butterscotch sauce*

£10.00 per person deposit required.

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

### 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



## 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 25th October 2024.

Balances for January Blow Out no later than Friday 29th November 2024.

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.