



Christmas at BOWCLIFFE HALL & THE YORKE ARMS



Celebrate with us



Christmas is just around the corner, and our festive calendar is packed with plenty to look forward to. From catching up with friends and family to celebrating with colleagues and clients, there's something for everyone. So, raise a glass, get into the festive spirit and let us take care of the celebrations this Christmas.



Festive Lunches



Our festive lunches are back! From Monday 30th November, right through to Wednesday 23rd December, bookings will be available in the Drivers' Club from 12:00pm - 2pm.

We have a range of private rooms available for your special Christmas Lunches that exceed 8 guests.

Drivers' Club lunches (available Monday to Friday):

£50.00 two-courses, £60.00 three-courses

Tea, coffee and mince pies - £3.50 per person.

Pre-orders will be requested ahead of your booking. Bookings for Drivers' Club lunches (Monday to Friday) can be made through the Drivers' Club directly. Please call 01937 840018 or email driversclub@bowcliffehall.co.uk



Christmas Sunday Lunch



Bring your loved ones together this December for a special Christmas Sunday Lunch at Bowcliffe Hall. Settle into the beautifully decorated Ballroom or Bowcliffe Room and enjoy a delicious three-course festive lunch, surrounded by the magic of the season.

Join us on Sunday 6th, Sunday 13th or Sunday 20th December, between 12:00pm – 2:30pm.

Adults are £75.00 and children are £37.50 per head, which includes a three-course festive lunch and a glass of fizz for adults.

Bookings can be made directly with the Events Team. Please head to our website, www.bowcliffehall.co.uk and book your table directly. A member of the team will be in touch to confirm your time upon booking.



Bowcliffe's Christmas Menu

Available in the Bowcliffe Drivers' Club, Monday - Friday, at our Christmas Sunday Lunches and Private Events.



TO START

Hand Dived Isle of Skye Scallops

Salt Baked Celeriac Brushed with Estate Apple Reduction, Hazelnut, Caramelised Celeriac Purée, Roast Celeriac Skin Jus with English Truffles

(contains molluscs, celery, nuts, milk)

Braised Laudale Venison Shin Boulangère

Smoked Leek Emulsion, Roscoff Onion Tempura, Blackcurrant and Venison Sauce

(contains milk, celery)

North Yorkshire Moors Game Terrine

With Sloe Gin and Damson 'Ketchup', Walnut Brioche, Bitter Leaves with Spiced Pear

(contains gluten, milk, egg, nuts)

Roast Delica Pumpkin Soup

With Sage and Brown Butter, Pumpkin Pie Wontons, Toasted Seeds, Hot Honey Crème Fraîche

(contains milk, gluten)

TO FOLLOW

Salt Aged Shorthorn Beef Sirloin

Braised Ox Cheek, Mushroom Persillade, Shallot Miso, Black Trumpet Mushroom, Silverskin Onion and Pancetta Jus Gras

(contains soya, milk, celery)

Ballontine of Thirkleby Free Range Bronze Turkey

Confit Turkey, Sage and Onion Croquette, Old Spot 'Pigs n Blankets, Madeira and Thyme Jus

(contains gluten, egg, milk, soya)

Fillet of Scottish Brill

Grilled Buttered Asparagus, Samphire and Baby Leeks, Lobster Sauce, Bridlington Lobster Tempura, Caviar and Roast Lobster Oil

(contains fish, milk, crustacean, gluten)

Truffle and Tunworth Dauphinoise Pithivier

Sticky Red Onion Marmalade, Heritage Roasted Beetroots

(contains gluten, milk, egg)

All Mains Served With Duck Fat and Thyme Roast Potatoes, Crushed Root Vegetables with Honey and Toasted Seeds, Creamed Sprouts with Pancetta, Mustard and Chestnuts and Braised Festive Red Cabbage.

TO FINISH

Jaffa Orange

Rich Chocolate Sponge Layered with Dark Chocolate Ganache, Orange Zest, Vanilla Bean Mousse, Sea Salt, Candied Orange Caramel with Blood Orange Sorbet

(contains gluten, milk, egg, soya)

Chestnut Mont Blanc

With Dark Sugar Meringue, Chestnut Cream, Medjool Dates Pedro Ximéz, Pecan Crumble

(contains egg, milk, nuts, gluten, soya)

Figgy Pudding

With Spiced Rum and Pine Custard, Vanilla Poached Plums, Cinnamon Arlettes

(contains nuts, gluten, egg, milk)

A Courtyard Dairy Cheeseboard

Avrils Fruit Cake, Artisan Biscuits, Red Onion and Apple Chutney

(contains milk, nuts, egg, gluten, sulphites)

Wreath Making & Afternoon Tea



Daytime events: Tuesday 24th, Wednesday 25th, Thursday 26th November, Tuesday 1st, Wednesday 2nd, Thursday 3rd December.

Step into the festive spirit with a day of creativity, indulgence and Christmas cheer. Join us in the Potting Shed from 10am, where you'll be welcomed with tea and coffee before getting creative with Kirsty Beverley in a hands-on festive wreath-making workshop. Once your wreath is complete, relax and enjoy a festive Afternoon Tea accompanied by a glass of fizz. A wonderful way to celebrate the season, with your beautiful wreath to take home and enjoy throughout Christmas.

Pricing: £105.00 per person.

Bookings can be made on our website: www.bowcliffehall.co.uk



The Menu



SANDWICHES

Rare Breed Dry Cured Honey and Mustard Glazed Ham
Truffle Leeds Pecorino, Red Onion and Apple
Chutney on Rosemary Focaccia
(contains gluten, milk, mustard, sulphites)

Roast Chicken

Little Gem Lettuce,
Lemon and Tarragon Mayonnaise on Malted Bread
(contains gluten, egg)

Severn and Wye Smoked Salmon

Brown Shrimp and Rock Samphire on Rye Bread
(contains gluten, fish, crustacean, egg)

Clarence Court Egg Mayonnaise

Mustard Cress on White Bread
(contains gluten, egg, mustard)

SAVOURIES

Hafod Cheddar and Roscoff Onion Tartlet

With Cranberry Jam
(contains gluten, milk, soya)

Panko Crusted Fishfinger

Crayfish Tartare and Gem Lettuce
(contains fish, crustacean, egg, sulphites)

Confit Duck Spring Roll

With Leek and Hoisin
(contains gluten, soya, sesame)

SWEET TREATS

Warm Scone

With Clotted Cream and House Preserves
(contains gluten, egg, milk, sulphites)

Wensleydale and Cranberry

With Avril's Fruit Cake
(contains milk, gluten, egg, nuts, sulphites)

Chocolate and Raspberry Choux

Raspberry Compote and Chocolate Creameux
(contains gluten, milk, egg, soya)

Tart Bordaloue

Mulled Poached Pear and Almond Cream
(contains gluten, nuts, egg, milk, soya, sulphites)

Mandarin and Passionfruit Cheesecake

Passionfruit Gel and Stem Ginger Biscuit
(contains milk, gluten)

Evening Wreath Making



Evening events: Tuesday 1st and Wednesday 2nd December

Unwind after work and get into the Christmas spirit with an evening of wreath making at Bowcliffe Hall. From 5.30pm, join Kirsty Beverley and create your own festive wreath, with a delicious Yorkshire Ploughman's and a glass of wine to enjoy along the way. A relaxed and creative evening, with your finished wreath to take home.

Pricing: £105.00 per person.

Bookings can be made on our website: www.bowcliffehall.co.uk



The Menu



Festive Yorkshire Ploughman's

Freshly Baked Rosemary and Sea Salt Focaccia

With a Whipped Sage and Onion Butter

(contains gluten, milk)

Hand Carved Rare Breed Ham

With Spiced Estate Honey and Mustard Glaze

(contains mustard)

Pork Pie

With Fig and Cranberry Chutney

(contains gluten, egg)

Wensleydale Cheese With Cranberries

(contains milk)

Harrogate Blue Cheese

With Pickled Walnuts, Grapes, Celery and Biscuits

(contains milk, nuts, gluten, celery)

Butternut Squash, Spinach and Ricotta Tartlets

With Red Onion Marmalade

(contains gluten, milk, soya)

Winter Leaf Salad

With and Honey and Mustard Vinaigrette

(contains mustard)

SOMETHING SWEET

Yule Log

With Kirsch Poached Cherries and Orange Crème

Fraîche

(contains gluten, egg, milk, sulphites)



Family & Corporate Christmas Parties



Planning a Christmas celebration for your colleagues, clients, friends or family? Make Bowcliffe Hall the setting for a festive gathering to remember. With a choice of distinctive spaces, from the elegant Ballroom and light-filled Bowcliffe Room to the characterful Blackburn Wing, we have the perfect setting for celebrations of all styles and sizes.

Christmas Dinner Package

- Hire of the Ballroom, Bowcliffe Room or Blackburn Wing
- Arrival Drink - Festive Cocktail, Bellini or Bottled Beer
- Three-Course Christmas Dinner
- Tea and coffee included
- £85.00 per person

Upgrade to hire two of the above rooms for an additional £10.00 per person, perfect for dinner and celebrations into the evening!

December too busy? Keep the festive spirit going into the New Year. We have limited availability in January for those who didn't have the opportunity to celebrate with their team over the busy Christmas period. Gather your colleagues, enjoy a memorable festive celebration and make your Christmas party one to remember — just a little later.

To enquire, please email events@bowcliffehall.co.uk or call on 01937 541111



Corporate & Family Packages at The Yorke Arms



Offering full exclusivity, The Yorke Arms is the perfect location for your festive celebrations.

24 Hour Christmas Delegate Rate (minimum of 12 guests):

- Exclusive use hire from 9:00am on the first day, until 11:00am the following day
 - Arrival tea and coffee
 - Mid-morning refreshments
 - Light sandwich lunch
 - Mid-afternoon refreshments
 - Three-course Christmas dinner
 - Full English breakfast the next morning
- £245.00 per person

Christmas Party Package (minimum of 12 guests):

- Arrival and check in from 4:00pm
 - Three-course Christmas dinner
 - Bed and breakfast
- £210.00 per person

The Yorke Arms is available throughout January for those looking to enjoy a festive gathering without the December rush. Gather your team, friends or family and make the most of the season with exceptional food, beautiful surroundings and plenty of time to celebrate.

To enquire, please email privatehire@theyorkearms.co.uk or call on 01937 541111.



Gifts



Bowcliffe Drivers' Club Personalised Folio Cases

Add a touch of timeless luxury to your workday with a personalised folio case in Laudale Tweed from the Bowcliffe Drivers' Club. Available to order for Bowcliffe Drivers' Club Members, as well as their friends and family. A stylish and practical addition to any work outfit, or a thoughtful gift for someone special.

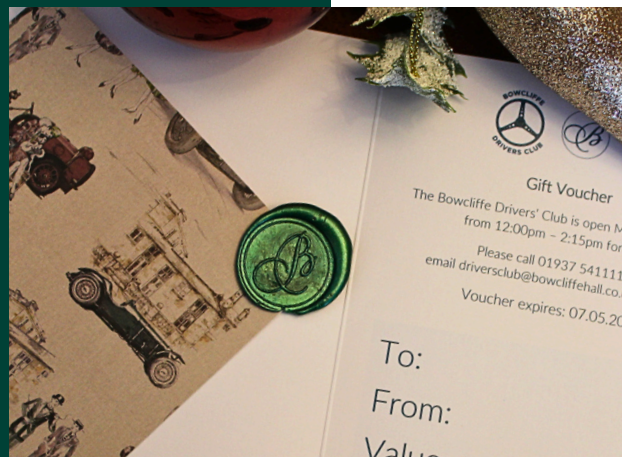
Personalised with initials - £160.00

Non-personalised - £150.00.

Bowcliffe Drivers' Club Gift Vouchers

Not sure what to get your loved ones for Christmas? A Bowcliffe Drivers' Club gift voucher is the perfect option!

If you would like any more information about the Folio Cases or Bowcliffe Drivers' Club vouchers, please contact the Events Team on 01937 541111 or events@bowcliffehall.co.uk.





As 2026 draws to a close, we'd like to thank you for your continued support.
Wishing you a wonderful festive season and a happy, successful and memorable 2027.



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