



Enchanted Christmas

MERCURE
HOTELS

Step into a spellbinding
experience at
Mercure Gloucester Bowden Hall Hotel

Discover the wonder of a Mercure Christmas

Something extraordinary is happening at Mercure Gloucester Bowden Hall Hotel this Christmas. And we're inviting you to discover it all. The fantastic festive feasts and tasty tipples. The spectacular parties and magical getaways. All in a spellbinding setting.

It's everything you could wish for and more, so join us for an unforgettable experience.



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The Enchanted Christmas Party

Discover a secret world hidden deep in the Enchanted Forest. A festive land filled with wonder, where forest flora fills the room and lights glitter and twinkle on high. It's time to take Christmas back to its roots as we celebrate all the magic of the winter solstice.

This picture-perfect party where festive charm rules is one you won't forget. Enjoy a festive feast among the forest canopy before dancing the night away under the glow of the enchanted lights.

PARTY DATES

Thursday: 2nd, 9th, 16th December

Friday: 10th, 17th December

Saturday: 11th, 18th December

£40.00 per person.

Private parties available on request.

A £10.00 deposit per person is required at the time of booking.



A festive forest feast

A DELICIOUS, TRADITIONAL CHRISTMAS FEAST IN ENCHANTING SURROUNDINGS. THE PERFECT WAY TO START THE SEASON.

TO START

Duck and orange
parfait
Plum and apple
chutney and toasted
sourdough

OR

Winter spiced parsnip
and apple soup (V)

OR

Roast beet
and butternut
squash salad
Goat's cheese and
rocket (V)

MAINS

Roast turkey
Sausage wrapped
in bacon, sage,
onion and cranberry
stuffing and pan-
roast gravy

OR

Butternut, chickpea,
sweet potato and
walnut wellington
Smoky red pepper
and redcurrant
chutney (Ve)

OR

Baked salmon fillet
Leek and tarragon
cream sauce

DESSERTS

Traditional Christmas
pudding
Spiced rum sauce (Ve)

OR

Chocolate and salted
caramel torte (V)

OR

Baked vanilla
cheesecake
With mulberry
compote (V)

TIMINGS

Party start: 7.00pm

Dinner served: 7.30pm

Bar until: 12.30am

Disco until: 1am

Dress code: dress to impress, no trainers

(V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.

Festive Wreath Making

What better way to get into the Christmas spirit than making your own Christmas wreath! Enjoy a glass of Prosecco and tapas whilst making a wreath with our professional florist which you can take home to add that extra special touch at Christmas.

Available on the following dates:

Wednesday 24th November
Wednesday 1st December
Wednesday 8th December

Arrival: 6.30pm - 9.30pm

£45.00 per person*

*A non-refundable deposit of £10.00 per person is required at the time of booking plus a signed booking contract, with full balance due 4 weeks prior to the event.



Seasonal savings

Don't forget – you can make your Christmas parties extra special with a wonderful range of offers on food, drinks, entertainment and accommodation.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Rooms start from £55 per person sharing a twin or double room including breakfast.

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at your table, saving you time and money.

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 30 guests.

Festive lunches

PLATEFULS OF CHEER

At Mercure Gloucester Bowden Hall Hotel, the party starts at lunch. So join your family, friends or colleagues around the table for a pre-Christmas celebration full of fantastic food.

Our delicious festive-themed menus are served in our Bar & Brassiere, throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Discounts apply for the over-60s.

Bar opens: 12 noon

Lunch served: from 12.30pm until 3pm

Dress code: dress to impress, no trainers

THROUGHOUT DECEMBER

From £24.95 per person*
for three courses

Children 4-12 from £12.00, under-3s eat FREE

Pre-booking is required:
please call 01452 255 012 to book
direct with our sales team or
events@mercuregloucester.co.uk

*A £10.00 deposit per person is required to secure the date confirmed. All deposits are non-refundable and non-transferable.

Lunch Menu

STARTER:

Winter spiced parsnip
and apple soup (V)

Duck and orange parfait, plum and
apple chutney, toasted sourdough

Roast beet and butternut squash
salad, goat's cheese and rocket (V)

MAINS:

Roast turkey, sausage wrapped in
bacon, sage, onion and cranberry
stuffing, pan-roast gravy

Baked salmon fillet, leek and
tarragon cream sauce

Butternut, chickpea, sweet potato
and walnut wellington, smoky red
pepper and redcurrant chutney (Ve)

DESSERT:

Traditional Christmas pudding and
spiced rum sauce (Ve)

Chocolate and salted caramel torte

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Afternoon tea...

WITH A SEASONAL TWIST

Treat yourself to a luxurious afternoon tea of delicious festive goodies.

SANDWICH SELECTION:

A selection of finger sandwiches:

Ham and English mustard white bloomer

Egg mayonnaise, white bloomer (V)

Turkey and cranberry brown bloomer

Smoked salmon and dill mayonnaise brown bloomer

CAKE SELECTION:

Cake selection

Festive gingerbread

Stollen bite

Mince pie

Vanilla slice

Scone with clotted cream and jam

Your choice of speciality brewed tea or freshly brewed coffee

Available throughout December*
£19.00 per adult, £8.95 per child



WITH A GLASS OF BUBBLY

Includes a glass of Prosecco

Available throughout December*
£23.95 per adult

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A magical escape

Ready to unwind? Take some time out in cosy Christmas surroundings here at Mercure Gloucester Bowden Hall Hotel.

THREE-NIGHT STAY

Friday 24th – Monday 27th December

£345.00 per person double occupancy in a twin or double room. £525.00 per person in a single room.

FRIENDS & FAMILY BED & BREAKFAST

Selected dates throughout December

£50.00 bed & breakfast for two per room per night, £25 single supplement, subject to availability.

Room upgrades available from: £20.00 per room per night.

For information on our child prices, please contact Reservations direct.



We always ask for a £50.00 deposit per person for residential packages, with the balance due 4 weeks prior to the arrival date. For friends and family bookings we need a credit card at the time of booking to guarantee the room, with payment taken on arrival. All deposits are non-refundable and non-transferable.

The holiday experience

Lose yourself in an enchanted Christmas with our amazing holiday itinerary, sure to bring wonder to your festive season.

CHRISTMAS EVE

Arrive at your leisure and check in with our friendly reception team. Relax in the lounge and bar and enjoy a glass of wine, followed by a festive three-course dinner. Celebrate midnight mass at the local church then join us back at the hotel for a hot chocolate and a delicious homemade cookie.

CHRISTMAS DAY

Open your presents and wander downstairs for a full choice English breakfast. Enjoy a glorious four-course lunch with all the trimmings and the afternoon is yours to enjoy as you please. Don't forget to join us for the Queen's Speech and a slice of homemade Christmas cake! In the early evening enjoy a light buffet supper before taking part in our house bingo and entertainment – the winning team gets a bottle of Champagne to share!

BOXING DAY

Have a well-deserved lie-in and start the day with a hearty breakfast in our restaurant – or have it served in your room! Set your own pace for the morning, relax and unwind in the hotel or explore the Boxing Day sales at the Gloucester Quays. Our staff will be more than happy to provide tips on things to do. We then invite you to the Everyman Theatre for this year's performance of Jack & the Beanstalk (note your own transport is required). When we return to the hotel, enjoy a three-course meal whilst listening to the resident pianist.

27TH DECEMBER

Enjoy a breakfast buffet before the journey home. We wish you a safe trip back!



Christmas Day lunch

THE GRAND OCCASION

Celebrate the big day with a magnificent four-course feast, with all the traditional trimmings you could wish for.

Bar & Brasserie at Bowden will be be decked out for the big day. A glass of Prosecco awaits at your table (juice for children). Sit back, relax, enjoy the festive surroundings and let us do all the hard work.

TO START

Winter spiced parsnip and apple soup (V)

OR

Ham hock terrine, baked pancetta-wrapped fig, maple dressing, toasted sourdough

OR

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

OR

King prawn, smoked salmon and crayfish cocktail, iceberg lettuce, Marie Rose, brown bloomer

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, celeriac puree, spinach, lobster sauce

OR

Caramelised shallot, celeriac cream and beetroot tart, balsamic and thyme gravy (Ve)

OR

Roast sirloin of beef, Yorkshire pudding, creamed horseradish and red wine jus

Served with winter vegetables and potatoes (V)

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, and chocolate ice cream

OR

Baked vanilla cheesecake, mulberry compote

OR

Oat milk and vanilla panna cotta, strawberry and cracked black pepper salsa (Ve)

FOLLOWED BY

Stilton, cheddar and Brie, red onion marmalade, grape and celery salad

TO FINISH

Tea, coffee and mince pies

£76.00 per adult, £38.00 per child (4-12), under-3s eat FREE. Bar opens: 12:00 noon. Lunch served: from 12.30pm onwards. Dress code: **dress to impress, no jeans or trainers.**

A deposit of £10.00 per person is required, with the full balance due 4 weeks prior. All deposits are non-refundable and non-transferable. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.

New Year's Eve

NEW YEAR'S EVE GALA DINNER

Make a stylish entrance for the party night of the year. There's a welcome drink on arrival, then take your seats and enjoy a delicious four-course meal, followed by a sensational line up of entertainment from Will Blake Band, our resident DJ and casino tables. Raise your glasses to toast Auld Lang Syne at midnight as you welcome in 2022 in style.

Guest arrival: 7.00pm

Guests seated: 7.30pm

Dinner served: 7.45pm

Dress code: Black tie & cocktail dresses – dress to impress

£88.00 per person



New Year's Eve break packages

Enjoy a gala dinner on New Year's Eve with entertainment and a hearty breakfast on New Year's Day.

ONE-NIGHT PACKAGE

Arrival on 31st December for one night
£210.00 per adult
£270.00 per sole-occupancy room

New Year's Eve Gala Ball and breakfast based on two people sharing a double or twin room.

A deposit of £50.00 per person is required, all deposits are non-refundable, with the full balance due 4 weeks prior. For child prices, please contact Reservations direct on 01452 255012.

TWO-NIGHT PACKAGE

Arrival on 30th December for two nights
£245.00 per adult
£305.00 per sole-occupancy room

Sparkling New Year's Party

RING IN 2022

Get ready for a sparkling party night to remember!

TO START

Winter spiced parsnip and apple soup (V)

Ham hock terrine, baked pancetta-wrapped fig, maple dressing, toasted sourdough

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

Seared scallops with a pea and spinach puree

MAINS

Baked salmon fillet, celeriac puree, spinach, lobster sauce

Caramelised shallot, celeriac cream and beetroot tart, balsamic and thyme gravy (Ve)

Slow-cooked beef steak, red wine, baby onions and mushrooms, herb mashed potato

Served with winter vegetables and potatoes (Ve)

DESERT

Strawberry and Champagne torte

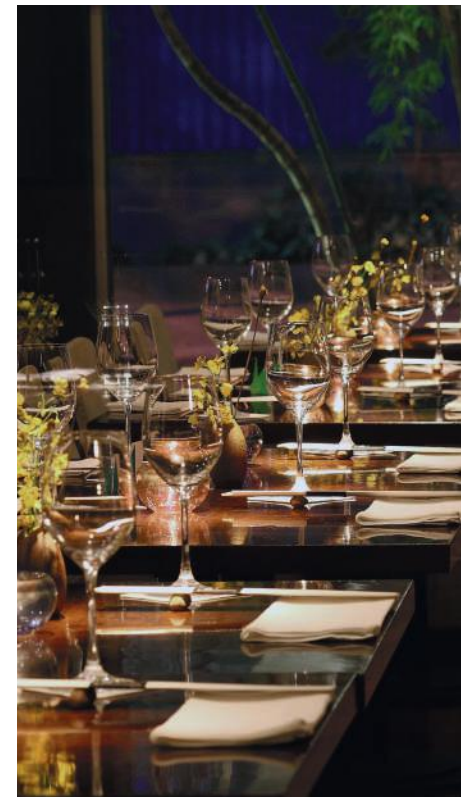
Assiette of chocolate - tart, opera cake and torte

Oat milk and vanilla panna cotta, strawberry and cracked black pepper salsa (Ve)

CHEESE MENU

Stilton, cheddar and Brie, red onion marmalade, grape and celery salad

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**For more information on our festive events
and offers, please contact us on:
01452 255012**

events@mercuregloucester.co.uk

www.mercuregloucester.co.uk

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