

CHRISTMAS PARTY

28th November – 23rd December

Menu

Starters

Tomato & Red pepper soup

served with crusty bread. (V).

Homemade salmon and Champagne Pate

served with Crusty white bread

Slow roasted belly pork bites (GF)

With crispy pork crackling and apple and cider chutney .

Jewelled Couscous

with apricot's, cucumber, peppers and olives. Drizzled with lemon infused oil. (Vegan)

Mains

Hand carved Turkey

With pigs in blankets, sage & onion stuffing and honey roasted parsnips

served with seasonal vegetables, rich turkey gravy, roast potatoes and cranberry sauce on the side

Homemade beef bourguignon.

With a rich red wine, shallot and mushroom gravy and crispy horseradish dumplings
on a bed of creamy mashed potato

Homemade fish pie

With smoked Haddock, Cod, Salmon and Prawns in a rich Cheddar cheese and spring onion sauce.
Topped with mashed potato and served with a selection of seasonal vegetables (GF)

Mushroom, chestnut and ale pot pie

with a sweet potato crust, served with green beans, carrots and roast potatoes. (Vegan)(GF)

Desserts

Traditional Christmas pudding
with whipped Brandy cream.

Homemade Chocolate and orange Cheesecake
drizzled with dark chocolate sauce.

Vegan Christmas pudding
served with plant based whipped Brandy cream. (Vegan)

Stilton and Port
with a selection of biscuits and apple and brandy chutney

Mango Sorbet with winterberry coulis and fresh
fruit garnish (Vegan) (GF)

Homemade Christmas crumble
with apple and mincemeat served with custard.

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CHRISTMAS PARTY BOOKING FORM

A £15 per person non-refundable deposit is required to secure your table booking,

Deposits must be paid at the premises in person and are payable at the time the reservation is made. Your requested seating time must fall between the hours of 12:00 pm and 2:00 pm. Or 6:00 pm and 8:30 pm Monday to Saturday and 12:00 pm and 3 pm on Sundays. For groups of 8 or more persons, we request that just one person gathers the deposits, final payments and pre orders

Booking forms should be returned completed with your meal choices no later than 7 days prior to your table booking either by hand, or email to: bolingbrokearms@hotmail.com

						ADULTS		CHILDREN	
						2 courses	3 courses	2 courses	3 courses
BOOKING DETAILS						STARTERS			
						Tomato soup (v)			
						Salmon pate			
						Belly pork			
						Couscous			
						Total starters			
YOUR DETAILS						MAINS			
						Roast turkey & trimmings			
						Bourguignon			
						Fish Pie			
						Chestnut pot pie			
						Total Mains			
NAME						DESSERTS			
						Christmas pudding			
						Cheesecake			
						Vegan Xmas pudding			
						Stilton and Port			
						Mango Sorbet			
						Christmas Crumble			
						Total Desserts			

ALLERGIES / DIETRY REQUIREMENTS

IF YOU OR SOMEONE IN YOUR PARTY HAS SPECIAL DIETARY REQUIREMENTS, PLEASE CONTACT US DIRECTLY BY EMAIL AND WE WILL BE HAPPY TO DEAL WITH YOUR QUERIES AND WHERE NECESSARY ACCOMMODATE YOUR SPECIAL DIETARY REQUIREMENTS. PLEASE ALSO MENTION IT ON THE ORDER FORM ABOVE

The Bolingbroke Arms and Hotel Ltd.

Nr Royal Wootton Bassett Swindon

Wiltshire

Email bolingbrokearms@hotmail.com

Telephone 01793 852357