

CHRISTMAS PARTY

28th November – 23rd December

Menu

Starters

Parsnip and honey soup

with Bramley apple crisps and crusty bread. (V).

Homemade. salmon and Champagne Pate

served with Crusty white bread

Slow roasted belly pork (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 and King 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, carrot batons 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

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	PARTY DATE	SIT-DOWN TIME	NUMBER OF ADULTS	NUMBER OF CHILDREN	DEPOSIT PAID £	STARTERS				
						Parsnip soup (v)				
						Salmon pate				
						Belly pork				
						Couscous				
						Total starters				
YOUR DETAILS	NAME	ADDRESS	TELEPHONE	EMAIL		MAINS				
						Roast turkey & trimmings				
						Bourguignon				
						Fish Pie				
						Chestnut pot pie				
						Total Mains				
						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.

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Wiltshire

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