

Christmas Day Menu

Adults £120
Children £50 (12 and under)



UPON ARRIVAL

a glass of champagne or warm mulled wine.

STARTERS

Parsnip & honey soup
with Bramley apple crisps and crusty bread. (v)

Pan-fried scallops
on pea puree with crispy pancetta and a lemon drizzle

Individual smoked salmon terrine,
Served with cucumber and avocado salsa.

Slow-roasted belly pork
with crispy pork-crackling and apple and cider compote.

Savoury pumpkin tart,
with puff pastry, garlic sage sauce and crowned with
caramelized red onion and pomegranate seeds. (Vegan)

MAINS

SERVED WITH SPICED RED CABBAGE, MAPLE PARSNIPS, ORANGE
GLAZED CARROTS & CRISPY ROAST POTATOES

Hand carved roast turkey
with pork and cranberry stuffing, pigs in blankets, Yorkshire pudding and
rich turkey gravy.

Baked lemon salmon fillet,
With butter carrots and leeks. Served with a jug of champagne and
dill cream sauce

Peppered roast beef fillet (served pink)
With caramelized onions Yorkshire pudding
and red wine gravy

Ginger beer & tangerine glazed ham
served with parsley sauce.

Vegan chestnut, squash and sweet-potato loaf,
Served with plant-based pigs in maple parsnip blankets
and vegan gravy

DESSERTS

Traditional Christmas pudding with whipped brandy cream.

Homemade Goode Christmas crumble with apple and
mincemeat served with custard.

Homemade chocolate & orange crème-brulé served with
vanilla ice cream.

Homemade Baileys cheesecake drizzled with chocolate
sauce.

Winterberry pavlova with clotted-cream-ice cream &
homemade meringue.

Selection of cheeses, served with biscuits and an apple &
cider chutney.

Vegan Christmas pudding with plant based whipped
brandy cream



2025

The
Bolingbroke
Hotel & Restaurant
Arms

Christmas Day booking form

A £50 per person non-refundable deposit is required in order to secure your table booking. Booking forms must be returned completed no later than the 6th of December. Your requested time to be seated must fall between the hours of 12:00pm and 3:30pm. (we will endeavor to give you a seating time as close to your requested time as possible and will contact you in due course with your confirmed seating time)

Please state any allergies or dietary requirements on the booking form.

Booking Details		Number required		
Name	Preferred sit down time	Adults	Children 3yrs-12yrs	
Your Details	Number of infants 3yrs and under (free)	STARTERS		
		Roast parsnip & honey soup (v)		
	Highchairs required	Pan-fried scallops		
		Smoked salmon terrine		
	Number of Adults	Belly pork & apple compote		
		Pumpkin tart (Vegan)		
	Number of children	TOTAL STARTERS		
		MAINS		
	Your Details	Address	Roast turkey	
			Salmon fillet	
Telephone Number		Peppered roast beef		
		Glazed ham		
Email		Vegan loaf		
		TOTAL MAINS		
Email		DESSERTS		
		Christmas pudding		
		Goode Christmas crumble		
		Cinnamon & orange Brulé		
	Cheesecake			
	Winterberry pavlova			
	Selection of cheeses			
Vegan Christmas pudding				
TOTAL DESSERTS				

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