

CHRISTMAS DAY MENU

ADULTS £79.95
CHILDREN £34.95



UPON ARRIVAL

A glass of chilled champagne or warm mulled wine.



STARTERS

Homemade spiced butternut squash soup with cinnamon and ginger served with freshly baked white bread. (v)

Oak smoked and poached salmon terrine with horseradish cream and cucumber salad.

Warm goats cheese and red onion tartlet in homemade walnut pastry served with a pear salad. (v)

Pan seared Scallops with black pudding and pea puree.



MAIN COURSE

Traditional hand carved roast turkey breast, bacon wrapped chipolatas, cranberry and orange stuffing and red wine gravy served with roast potatoes.

Char-grilled 8oz fillet steak, cooked to your liking, on horseradish mashed potato and served with a madeira & wild mushroom sauce.

Slow, cider braised (over 8 hours) belly of pork with crackling, black pudding, Bramley apple compote and cider sauce, served with roast potatoes.

Homemade Nut Roast with butternut squash puree and cherry jus with roast potatoes. (v)

The above are served with side dishes of spiced red cabbage, honey glazed parsnips, buttered carrots and Brussels sprouts

Char-grilled Whole Sea Bass with lemon and olive oil on a bed of roasted root vegetables with rosemary.



DESSERTS

Homemade Baileys and Honeycomb cheesecake drizzled with chocolate sauce.

Homemade Vanilla Panna cotta with a clementine and Cointreau compote.

Traditional Christmas pudding served with whipped brandy cream.

Homemade Chocolate Torte served with clotted-cream-ice cream.

Homemade Sticky Toffee Pudding served warm with butterscotch sauce and vanilla ice-cream.

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



COFFEE AND WARM MINCE PIES

The
Bolingbroke
Arms



2017

If you have any special dietary requirements, please email us your request.

CHRISTMAS DAY BOOKING FORM

*A £20 per person non-refundable deposit is required in order to secure your table, payable within 7 days of making your reservation.
Your requested time to be seated must fall between the hours of 12:00pm and 3:30pm.*

Booking forms should be returned completed with your meal choices no later than Monday the 4th of December either by hand, or email your pre-order to: bolingbrokearms@hotmail.com or by mail to:
The Bolingbroke Arms & Hotel, Hook, Swindon, Wiltshire, SN4 8DZ

| BOOKING DETAILS | | ARRIVAL TIME | SIT DOWN TIME | NUMBER OF ADULTS | NUMBER OF CHILDREN | DEPOSIT PAID £ | NUMBER REQUIRED | |
|-----------------------|------|--------------|------------------|------------------|--------------------------------------|----------------|-----------------|----------------------------|
| | | | | | | | ADULTS | CHILDREN (12 AND UNDER) |
| YOUR DETAILS | NAME | ADDRESS | TELEPHONE NUMBER | EMAIL | STARTERS | | | |
| | | | | | Butternut squash soup (v) | | | |
| | | | | | Oak smoked salmon terrine | | | |
| | | | | | Goats cheese & red onion tartlet (v) | | | |
| | | | | | Pan seared scallops | | | |
| | | | | | Total starters | | | |
| | | | | | M A I N S | | | |
| | | | | | Roast turkey & trimmings | | | |
| | | | | | 8oz Fillet steak (rare - well done?) | | | |
| | | | | | Braised belly of pork | | | |
| | | | | | Homemade nut roast (v) | | | |
| | | | | | Char grilled whole sea bass | | | |
| | | | | | Total Mains | | | |
| | | | | | D E S S E R T S | | | |
| | | | | | Baileys cheesecake | | | |
| | | | | | Vanilla panna cotta | | | |
| | | | | | Traditional Christmas pudding | | | |
| | | | | | Chocolate torte | | | |
| | | | | | Sticky toffee pudding | | | |
| | | | | | Stilton and port with biscuits | | | |
| Total Desserts | | | | | | | | |

*The Bolingbroke Arms and Hotel Ltd.
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