

CHRISTMAS PARTY
BOOKING FORM

A non-refundable £5 per person deposit is required to secure your table booking. The balance is payable on the date of your party.

Service charge is not included.

Please return your pre-order to us, either by email, post or in person; no later than 14 days prior to the date of your party booking

LUNCHTIME BOOKING

NAME	TEL
ADDRESS	
EMAIL	
PARTY DATE	SIT DOWN TIME
NUMBER OF PEOPLE	DEPOSIT PAID

STARTERS	NUMBER
Garlic mushrooms(v)	
Tomato soup (v)	
Brie tart (v)	
Crab cakes	
Total Number	

MAINS	NUMBER
Roast turkey	
Beef bourguignon	
Fish pie	
Lamb shank	
Blue cheese tart (v)	
Total Number	

DESSERTS	NUMBER
Christmas pudding	
Baileys cheesecake	
Mango sorbet	
Chocolate torte	
Sticky toffee pudding	
Total Number	

EVENING BOOKING

NAME	TEL
ADDRESS	
EMAIL	
PARTY DATE	SIT DOWN TIME
NUMBER OF PEOPLE	DEPOSIT PAID

STARTERS	NUMBER
Garlic mushrooms(v)	
Tomato soup (v)	
Brie tart (v)	
Salmon pâté	
Teriyaki steak	
Total Number	

MAINS	NUMBER
Roast turkey	
Cod loin	
Lamb shank	
Belly of pork	
Blue cheese tart (v)	
Total Number	

DESSERTS	NUMBER
Christmas pudding	
Baileys cheesecake	
Vanilla panna cotta	
Chocolate torte	
Sticky toffee pudding	
Stilton & biscuits	
Total Number	

The
Bolingbroke
Hotel & Restaurant
Arms

Lunchtime & Evening
**CHRISTMAS
PARTY MENU**

2017



DECEMBER 1ST - 23RD

The Bolingbroke Arms and Hotel Ltd.

Hook

Nr Royal Wootton Bassett

Swindon

Wiltshire

SN4 8DZ

PHONE: 01793 852357

WEB: www.thebolingbroke.co.uk

EMAIL: bolingbrokearms@hotmail.com

LUNCHTIME

Any 2 courses £18.95

3 courses £22.95



STARTERS

Creamy garlic and stilton mushrooms in a puff pastry basket. (v)

Homemade tomato and mascarpone soup with crusty French bread. (v)

Warm Brie and cranberry tart with mixed leaves. (v)

Homemade crab cakes served with chilli jam and salad garnish.



MAINS

Traditional hand carved turkey, bacon wrapped chipolata, herbed stuffing, and red wine gravy served with roasted potatoes.

Homemade beef bourguignon, with mushrooms, bacon, shallots and red wine. Served on a bed of horseradish mashed potato.

Homemade fish pie, with fresh smoked haddock, prawns, cod and salmon in a rich cheesy sauce, topped with creamy mashed potato.

Slow braised minted lamb shank with a rich minted gravy on a bed of mashed potato.

All the above served with seasonal vegetables.

Blue cheese spinach and chestnut mushroom tart, served warm with a mixed salad and new potatoes. (v)



DESSERTS

Christmas pudding, served with whipped brandy cream.

Homemade Baileys & honeycomb cheesecake with an Oreo base.

Mango sorbet with a passion fruit coulis.

Homemade chocolate torte, served with vanilla ice cream.

Homemade sticky toffee pudding with butterscotch sauce, served with vanilla ice cream.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. We will do our utmost to avoid cross contamination but cannot guarantee. Full allergen information is available, please ask a member of staff, if required, for details

EVENING

3 courses £29.95



STARTERS

Creamy garlic and stilton mushrooms in a puff pastry basket. (v)

Homemade tomato and Mascarpone soup with crusty French bread. (v)

Warm Brie and cranberry tart with mixed leaves. (v)

Homemade smoked salmon, lemon and dill pâté served with warm brown toast.

Char-grilled teriyaki steak skewers, with a spicy peanut sauce with mixed leaves and spring onion garnish.



MAINS

Traditional hand carved turkey, bacon wrapped chipolata, herbed stuffing, and red wine gravy served with roasted potatoes.

Fresh cod loin wrapped in pancetta, pan-fried, with a cherry tomato and basil sauce, served with new potatoes.

Slow braised minted lamb shank with a rich minted gravy on a bed of mashed potato.

Cider roasted belly of pork and crackling served with black pudding on a bed of Bramley apple infused mashed potato.

All the above served with seasonal vegetables.

Blue cheese, spinach and chestnut mushroom tart served warm with a mixed salad and new potatoes. (v)



DESSERTS

Christmas pudding, served with whipped brandy cream.

Homemade Baileys & honeycomb cheesecake with an Oreo base.

Homemade vanilla panna cotta served with a clementine and Cointreau compote.

Homemade chocolate torte, served with vanilla ice cream.

Homemade sticky toffee pudding with butterscotch sauce, served with vanilla ice cream.

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