

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
Bruschetta (v)	
Tomato soup (v)	
Goats' cheese (v)	
Crab cakes	
Total Number	

MAINS	NUMBER
Roast turkey	
Beef bourguignon	
Fish pie	
Pot pie (v)	
Total Number	

DESSERTS	NUMBER
Christmas pudding	
Baileys cheesecake	
Mango sorbet	
Bread & butter pud.	
Total Number	

EVENING BOOKING

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

STARTERS	NUMBER
Bruschetta (v)	
Tomato soup (v)	
Goats' cheese(v)	
Salmon parcels	
Teriyaki steak	
Total Number	

MAINS	NUMBER
Roast turkey	
Pot pie (v)	
Cod loin	
Lamb shank	
Belly of pork	
Total Number	

DESSERTS	NUMBER
Christmas pudding	
Baileys cheesecake	
Mango sorbet	
Bread & butter pud	
Winterberry Pavlova	
Stilton & biscuits	
Total Number	

The
Bolingbroke
Hotel & Restaurant
Arms

Lunchtime & Evening
CHRISTMAS
PARTY MENU
2018



NOVEMBER 30TH - DECEMBER 22ND

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

Mushroom and Thyme bruschetta with balsamic dressing on mixed leaves. (v)

Homemade tomato and roasted red pepper soup with crusty bread. (v)

Honey toasted goats' cheese with balsamic dressing on mixed leaves. (v)

Cornish crab cakes served with chilli jam and salad garnish.



MAINS

Traditional hand carved turkey, bacon wrapped chipolata, herb 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.

Homemade individual pot pie with lentils, chestnuts and cranberry with mushroom gravy and served with roast potatoes. (v)

(All mains served with spiced red cabbage, honey roasted parsnips, orange glazed carrots and Brussels sprouts).



DESSERTS

Traditional Christmas pudding served with whipped brandy cream.

Homemade Bailey's cheesecake with a salted caramel biscuit base.

Mango sorbet with a passion fruit coulis. Homemade chocolate torte served with vanilla ice cream.

Amaretto bread and butter pudding topped with toasted almonds and served with vanilla ice cream or custard.

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

Mushroom and thyme bruschetta on mixed leaves. (v)

Homemade tomato and roasted red pepper soup with crusty bread. (v)

Honey toasted goats' cheese with balsamic dressing on mixed leaves. (v)

Homemade smoked salmon & poached salmon parcels with dill served on mixed leaves and cucumber salad with lemon and dill vinaigrette.

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, herb stuffing and red wine gravy served with roasted potatoes.

Homemade Individual Pot pie with mushrooms, chestnuts, lentils and cranberry. Served with mushroom gravy and roasted potatoes. (v)

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 mains served with spiced red cabbage, honey roasted parsnips, orange glazed carrots and Brussels sprouts).



DESSERTS

Christmas pudding served with whipped brandy cream.

Homemade Baileys cheesecake with a salted caramel biscuit base.

Mango sorbet with a passion fruit coulis. Homemade chocolate torte, served with vanilla ice cream.

Amaretto brioche bread and butter pudding topped with toasted almonds and served with vanilla ice cream or custard.

Winterberry Pavlova with whipped double cream, homemade meringue, clotted cream Ice-cream and winterberry coulis.

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