

CHRISTMAS PARTY
BOOKING FORM

A non-refundable £10 per person deposit is required within 14 days of making your reservation to secure your table booking. The balance is payable on the date of your party. (For groups of 8 or more, we would request that just one person collects and pays the deposits, arranges the pre-order and settles the final balance) *Service charge is at your discretion.*

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

STARTERS	NUMBER
Butternut Soup (v)	
Salmon mousse	
Goats' cheese (v)	
Bruschetta (v)	
Total Number	

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

DESSERTS	NUMBER
Christmas pudding	
Mango sorbet	
Baileys cheesecake	
Goode Crumble	
Sticky toffee pud.	
Total Number	

EVENING BOOKING

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

STARTERS	NUMBER
Butternut soup (v)	
Salmon parcels	
Goats' cheese (v)	
Chicken satay	
Bruschetta (v)	
Total Number	

MAINS	NUMBER
Roast turkey	
Roast beef	
Lamb shank	
Smoked haddock	
Pot pie (v)	
Total Number	

DESSERTS	NUMBER
Christmas pudding	
Goode Crumble	
Baileys Cheesecake	
Chocolate torte	
Bread & butter pud.	
Mixed berry Pavlova	
Stilton & biscuits	
Total Number	

The
Bolingbroke
Hotel & Restaurant
Arms

Lunchtime & Evening
**CHRISTMAS
PARTY MENU**

2019



NOVEMBER 29TH - DECEMBER 23^{R.D}

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

Homemade butternut squash soup with crusty bread (v)

Fresh salmon and dill mousse with cucumber garnish and crusty bread

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

Mushroom & thyme bruschetta with balsamic dressing on mixed leaves (v)



MAINS

Traditional hand carved turkey, bacon wrapped chipolata, cranberry & herb stuffing and red wine gravy served with roast potatoes

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

Poached smoked haddock on colcannon mashed potato topped with a rich Cheddar cheese sauce

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 Brussel sprouts)



DESSERTS

Traditional Christmas pudding served with whipped brandy cream

Mango sorbet with a passion fruit coulis

Baileys cheesecake with chocolate biscuit base

Homemade Goode crumble with apple and mincemeat served with custard

Homemade sticky toffee pudding served warm with butterscotch sauce and 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

Homemade butternut squash soup with crusty bread (v)

Homemade smoked salmon parcels filled with a poached salmon and dill mousse served on mixed leaves

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

Chargrilled chicken satay skewers with a soy sauce dip and garnished with spring onions and cucumber julienne

Mushroom & thyme bruschetta with truffle oil on mixed leaves (v)



MAINS

Traditional hand carved turkey, bacon wrapped chipolata, cranberry & herb stuffing and red wine gravy served with roast potatoes

Roast sirloin of beef with Yorkshire pudding and red wine gravy served with roast potatoes

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

Smoked haddock, mature Cheddar cheese and spinach gratin with roast potatoes

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 Brussel sprouts)



DESSERTS

Traditional Christmas pudding served with whipped brandy cream

Homemade Goode crumble with apple and mincemeat served with custard

Homemade Baileys cheesecake with a chocolate biscuit base

Homemade chocolate and orange torte with vanilla ice-cream

Homemade Amaretto bread and butter pudding topped with toasted almonds and served with custard

Mixed berry Pavlova with whipped double cream, homemade meringue, clotted cream ice-cream and winterberry coulis

Stilton Cheese served with a selection of biscuits and an apple, cider and brandy chutney