

UPON ARRIVAL

A glass of chilled champagne or mulled wine.

STARTERS

Butternut squash soup with cinnamon croutons and warm crusty bread. (v)

Caramelised scallops, black pudding and minted pea puree.

Honey toasted goats cheese with cherry tomatoes and balsamic dressing with mixed leaves. (v)

Ham hock terrine served with locally made piccalilli, mixed leaves and warm crusty bread

Smoked salmon and dill parcels, filled with poached salmon mousse and served with cucumber crème fraiche.

Mushroom and thyme brushetta with truffle oil. (v)

MAIN COURSE

Hand carved roast turkey with cranberry & red wine Jus and all the trimmings.

Fillets of sea bass and seared scallops with a champagne parsley and fennel sauce.

6oz Char grilled fillet steak, cooked to your liking, with a shallot, chestnut mushroom and Port sauce.

Mushroom, spinach, chestnut and cranberry wellington. (v)

Ginger beer and tangerine glazed ham hock with parsley sauce.

(All mains are served with roast potatoes, spiced red cabbage, orange glazed carrots and Brussels sprouts)

DESSERTS

Traditional Christmas pudding served with whipped brandy cream.

Homemade goode crumble with apple and mincemeat served with custard.

Homemade salted caramel crème brulee served with homemade shortbread biscuit.

Homemade rum and raisin cheesecake with a chocolate biscuit base.

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

Homemade chocolate torte served with vanilla ice-cream.

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

COFFEE AND WARM MINCE PIES

CHRISTMAS DAY BOOKING FORM

*A £25 per person non-refundable deposit is required within one week of booking a table in order to secure your reservation. Booking forms should be returned completed with your choices (incl. how you would like your steak cooked) no later than Monday the 2nd of December. Your requested time to be seated must fall between the hours of 12:00pm and 3:30pm. Please return your pre-order 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			YOUR DETAILS			STARTERS		NUMBER REQUIRED	
								ADULTS	CHILDREN	ADULTS	CHILDREN
		RESERVATION TIME	NUMBER OF ADULTS	NUMBER OF CHILDREN	DEPOSIT PAID £						
		NAME	ADDRESS	TELEPHONE NUMBER	EMAIL						
								Butternut squash soup (v)			
								Scallops			
								Honey toasted goat cheese (v)			
								Ham hock terrine			
								Smoked salmon and dill parcels			
								Mushroom bruschetta (v)			
								Total starters			
								MAINS			
								Roast turkey & trimmings			
								Fillets of sea bass and scallops			
								6 oz. Char grilled fillet steak			
								Mushroom wellington (v)			
								Ham hock			
								Total Mains			
								DESSERTS			
								Christmas pudding			
								Goode crumble			
								Salted caramel crème brûlée			
								Rum & raisin cheesecake			
								Winterberry pavlova			
								Chocolate torte			
								Selection of cheeses			
								Total Desserts			

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