

  
UPON ARRIVAL

\*A glass of chilled champagne or warm mulled wine

  
STARTERS

- \*Homemade tomato, roasted red pepper and mascarpone soup served with crusty bread (V)
- \*Smoked salmon and dill parcels filled with poached salmon mousse and served with cucumber crème fraiche
- Creamy garlic and Stilton mushrooms encased in puff pastry (V)
- \*Pan seared Scallops with smoked bacon and minted pea puree
- \*Ham Hock terrine served with locally made piccalilli, mixed leaves and crusty bread
- \*Honeydew Melon with mulled wine berries and fruit sorbet (Vegan)

  
MAIN COURSE

- \*Traditional hand carved Roast Turkey breast served with all the trimmings, red wine gravy and roast potatoes
- \*Char-grilled 10 oz Sirloin 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 black pudding, Bramley apple compote and cider gravy, served with roast potatoes
- \*Spinach, mushroom, blue cheese and chestnut en-croute served with a peppercorn sauce and roast potatoes (V)  
(Can also be made Vegan on request)
- \*Oven baked Cod Loin wrapped in Prosciutto served with Champagne and prawn sauce and roast potatoes

*(The above are served with side dishes of spiced red cabbage, maple parsnips, orange glazed carrots and Brussels sprouts)*

  
DESSERTS

- \*Traditional Christmas Pudding served with whipped brandy cream
- Homemade Baileys and Honeycomb cheesecake drizzled with chocolate sauce
- Homemade Xmas “Goode” crumble with mincemeat and apple served with warm custard
- Homemade Chocolate and Orange Torte served with vanilla ice cream
- \*Homemade coconut crème brulee served with chocolate ice cream and homebaked shortbread
- \*Winterberry Pavlova with clotted cream ice cream and homemade meringue
- \*Stilton and shot of Port with a selection of biscuits and apple and brandy chutney

  
COFFEE AND WARM MINCE PIES

Items marked with \* are either gluten free or can be adapted upon request.

# CHRISTMAS DAY BOOKING FORM

A £20 per person deposit is required in order to secure your table, payable within 7 days of making your reservation.

Your requested time to arrive and be seated must fall between the hours of 12:00pm and 3:30pm.

Due to Covid-19 this year and social distancing we have limited capacity and therefore are offering sittings for two and a quarter hours for each table with each table group arriving in 5 minute intervals to avoid close contact with other groups.

Booking forms should be returned completed with your meal choices no later than Friday the 4th of December either by hand, or email your pre-order to: bolingbrokearms@hotmail.com or by mail to

bolingbrokearms@hotmail.com or by mail to:

The Bolingbroke Arms & Hotel, Hook, Swindon, Wiltshire, SN4 8DZ.

BOOKING DETAILS		RESERVATION TIME	NUMBER OF ADULTS	NUMBER OF CHILDREN	DEPOSIT PAID £	NUMBER REQUIRED	
						ADULTS	CHILDREN
YOUR DETAILS	NAME	ADDRESS	TELEPHONE NUMBER	EMAIL	STARTERS		
					Tomato soup (v)		
					Salmon Parcels		
					Garlic Mushrooms (v)		
					Scallops with bacon		
					Ham hock terrine		
					Honeydew Melon (vegan)		
					<b>Total starters</b>		
					MAINS		
					Roast turkey & trimmings		
					Sirloin Steak		
					Braised Pork Belly		
					Spinach, mushroom en-croute (v)		
					Cod Loin		
					<b>Total Mains</b>		
					DESSERTS		
					Christmas pudding		
					Baileys cheesecake		
					Crumble		
					Chocolate Orange torte		
Coconut crème brulee							
Winterberry pavlova							
Stilton and port w/ biscuits							
<b>Total Desserts</b>							

The Bolingbroke Arms and Hotel Ltd.

Hook

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