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## **Bolton Arms 2020 Christmas Function Menu**

**for Parties / Functions up to 48 people**

**Deposit of £10 per head required to confirm Booking and, meals to be Pre-Ordered at least 72 hours in advance, thank you**

Where possible, all our dishes are prepared from locally sourced fresh produce by our Head Chef, Emily Self, and his Team...

 ...to commence, a selection of homemade dishes... 

**Homemade Broccoli and Pea Soup, Cream**

**Homemade Smoked Haddock Rilette, Toasted Ciabatta, Pickled Cucumber**

**Artichoke and Onion Tartlet, Herb Vinaigrette, Rocket**

**Smooth Chicken Liver Parfait, Toast, Cranberry Butter, Cornichons**

 ...followed by... 

**Roast Turkey Breast and Leg, Pigs in Blankets, Chestnut and Cranberry Stuffing, Roast Potatoes**

**Seared Salmon Fillet, roasted Green Beans, Saffron Potatoes, Lemon Butter**

**Slow cooked Pork Belly, Roast Potatoes, Parsnips, Red Wine Gravy**

**Basil Pesto and Pea Risotto, Olive Oil, Rocket, shaved Parmesan**

 ...and to finish... 

**Christmas Pudding, Brandy Sauce**

**Crème Caramel, Candied Orange, Brandy Snap**

**Cheese and biscuits, Grapes and Fruit Chutney**

**Dark Chocolate and Amaretto Tart, whipped Cream**

*...complemented with Coffee and an individual Mince Pie...*



**£30.00 for 3 courses**

**£25.00 for 2 courses**



