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## **Bolton Arms 2021 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 her Team...**



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



**Leek, Pea & Watercress Soup, warm Bread Roll**

**Ham Hock & Pistachio Roll, pickled Apple, Watercress, Mustard Dressing**

**Baked Goats Cheese, Beetroot Purée, charred Orange, Rocket, Port Dressing**

**Crab & Herby Hollandaise Tart, Avocado, Rocket**



*...followed by...*



**Roast Breast and Leg of Turkey, Cranberry and Chestnut Stuffing, Roast Potatoes, Pigs in Blanket, Red Wine Sauce**

**Creamy Mushroom & Parmesan Risotto, Chestnut, Rocket, Parmesan Twirl**

**Pan Fried Duck Breast, Sauté Potatoes, Caramelized Chicory, Red Wine sauce**

**Pan fried Cod Supreme, Sauté Potatoes, Samphire & Mussel Cream**



*...and to finish...*



**Christmas Pudding, Brandy Sauce**

**Apple, Blackberry & Cinnamon Crumble, Custard**

**Dark Chocolate Cheesecake, Orange Coulis, Candied Orange**

**Cheese and Biscuits, Fruit, Chutney**

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

**£30.00 for 3 courses**

**£25.00 for 2 courses**

