

Make a Night of it!

Our rooms are available from just £60 per night and include a full English Breakfast!

GET IN TOUCH TO BOOK

☎ 01793 522 156

✉ info@thekingsswindon.com

The Kings Arms, 20 Wood Street,
Old Town, Swindon SN1 4AB

www.thekingsswindon.com

The event room will be shared with other company parties, each table being reserved per group. Christmas parties can be booked for January dependant on numbers.

We require a £10pp deposit to secure the booking, with full balance and food pre orders due 2 weeks prior to your party.

All monies paid to secure your deposit/balance are non refundable and non transferable.

Please see our full terms & conditions on our website

*Gluten free option available, please ask
All Gravy will be GF



Christmas

AT THE KINGS ARMS



Lunch

To start

Roasted Tomato & Red Pepper Soup (GF)*

Smoked Mackerel Pate,
Pickled Cucumber & Crostini (GF)*

Smoked Chicken, Caramelised Walnuts
& Blue Cheese Cream (GF)

Main

Turkey Escalope and Festive Stuffing,
wrapped in Bacon served with Turkey Gravy

Sicilian Aubergine Caponata (V)

Pan Fried Roasted Cod Loin, on a Bed of Samphire
with a White Wine & Chervil Sauce (GF)

All Served with Roast Potato's
& Seasonal Vegetables

To finish

Traditional Christmas Pudding & Brandy Sauce
Syrup Sponge Pudding & Vanilla Custard (GF)
Belguim Chocolate Truffle & Pouring Cream

£19.00
per person

Dinner

To start

Roasted Tomato & Red Pepper Soup (GF)*

Smoked Mackerel Pate,
Pickled Cucumber & Crostini (GF)*

Smoked Chicken, Caramelised Walnuts
& Blue Cheese Cream (GF)

Thyme & Garlic Roasted Camembert
served with Artisan Breads & Chutney

Main

Turkey Escalope and Festive Stuffing,
wrapped in Bacon served with Turkey Gravy

Roast Sirloin of Beef, Yorkshire Pudding,
Caramelised Grelot Onions & Red Wine Jus (GF)

Sicilian Aubergine Caponata (V)

Pan Fried Roasted Cod Loin, on a Bed of Samphire
with a White Wine & Chervil Sauce (GF)

All Served with Roast Potato's & Seasonal Vegetables

To finish

Traditional Christmas Pudding & Brandy Sauce
Syrup Sponge Pudding & Vanilla Custard (GF)
Vanilla Cheesecake & Winterberry Compote
Belguim Chocolate Truffle & Pouring Cream

£28.00
per person

Buffet

Sirloin of Beef

Honey & Clove Roasted Gammon Ham

Roast Turkey Crown

Tomato, Onion & Puy Lentil Salad

Orzo, Courgette, Spinach & Pesto Pasta

Herby Buttered New Potato's

Winterslaw

Dressed Green Salad

Asian Vegetable Sesame Noodle Salad

Fresh Artisan Mini Breads

Selection of Dips & Chutneys

Vanilla Cheesecake & Winterberry Compote

Chocolate & Salted Caramel Delice

£25.00
per person