

*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

*We wish all of
our customers
old and new
a very
Merry Christmas
and a
Happy New Year*

Customers should be aware that they may
have to share the function room with other
christmas parties.

A deposit of £10 per person is required at the
time of booking. Payment for the full balance
is required two weeks prior to the party.

All payments are non-refundable
and non-transferable.

Please see our full terms & conditions
on our website

All dishes may contain nuts, please specify any
dietary requirements upon placing an pre-order.

* gluten free on request

Christmas

AT THE
KINGS ARMS



Christmas Lunch Menu

Arrive at 12pm. Food service starts at 12.30pm

Starter

Spicy Parsnip Soup with Warm Ciabatta*

Brussels Pate with Melba Toast and an
Apricot and Red Onion Chutney*

Sautéed Mushroom and Garlic Sauce Gratin with
Toasted Brioche and a Watercress Micro Salad

Prawn and Crayfish Cocktail in Marie Rose Sauce
with Wedges of Bloomer Bread*

Main



Traditional House Carved Roasted Turkey, Sage and
Onion Stuffing, Pig in Blanket with a Rich Gravy*

Slow Roasted Beef Sirloin with Yorkshire Pudding
and Red Wine Gravy*

Oven Baked Salmon Fillet, with Buttered Samphire
and a Champagne and Tarragon Cream (GF)

Cumin Butternut Squash & Lentil Wellington
with a Warm Chunky Tomato Chutney (VE)

All of the Above Served with Roasted Potatoes or
New Potatoes and Seasonal Vegetables (V, VE, GF)

Dessert

Traditional Christmas Pudding with Brandy Sauce*
Baileys, White Chocolate and Raspberry Cheesecake

Sticky Toffee Pudding (GF)

Vegan Chocolate Truffle Brownie Torte
with Vegan Vanilla Ice Cream (VE, GF)

£30.00
per person



Christmas Dinner Menu

Arrive at 7pm. Food service starts at 7.30pm

Starter

Spicy Parsnip Soup with Warm Ciabatta*

Brussels Pate with Melba Toast and an
Apricot and Red Onion Chutney*

Sautéed Mushroom and Garlic Sauce Gratin with
Toasted Brioche and a Watercress Micro Salad

Prawn and Crayfish Cocktail in Marie Rose Sauce
with Wedges of Bloomer Bread*

Main

Traditional House Carved Roasted Turkey, Sage and
Onion Stuffing, Pig in Blanket with a Rich Gravy*

Slow Roasted Beef Sirloin with Yorkshire Pudding
and Red Wine Gravy*

Oven Baked Salmon Fillet, with Buttered Samphire
and a Champagne and Tarragon Cream (GF)

Cumin Butternut Squash & Lentil Wellington
with a Warm Chunky Tomato Chutney (VE)

All of the Above Served with Roasted Potatoes or
New Potatoes and Seasonal Vegetables (V, VE, GF)

Dessert

Traditional Christmas Pudding with Brandy Sauce*
Baileys, White Chocolate and Raspberry Cheesecake

Sticky Toffee Pudding (GF)

Vegan Chocolate Truffle Brownie Torte
with Vegan Vanilla Ice Cream (VE, GF)

£35.00
per person

Christmas Buffet Menu

Minimum of 20 people

Selection of Freshly Made Sandwiches & Wraps

Pigs in Blankets

Mini Savoury Puff Tart Selection

Scottish Smoked Salmon & Prosecco Parfait
with Toasted Sliced Ciabatta

Breaded Butterfly Coconut King Prawns

Mini British Peppered Steak Pies

Garlic & Herb Breaded Mushrooms



£15.50
per person

Dessert

Vanilla & Mixed Winter Berry Cheesecake*

Chocolate Profiteroles

£5.50
per person

Cheeseboard

Serves 4 – 5 people

A Selection of Four Delicious Cheeses
Handmade in Lancashire:

Button Mill Mould Ripened Soft Cheese
Stratford Blue Soft Blue Veined Cheese
Kidderton Ash Mould Ripened Soft Goats Cheese
Rothbury Red- Red Leicester Cheese

£30.00
per board

