

We have pleasure in presenting you The Tollgate Inn festive seasons menu for Christmas 2009 ,
Enclosed are the Gourmet set lunch and Dinner menus. These menus are available for all guests.
Large tables of Ten and over may only order from the set menus enclosed and must pre-order their dishes from these set menus.
Individual and small tables of guests will have a choice from the set menus, daily changing a la carte and the specials menu. also At lunchtimes the lite- bite menu will also be available.
Sunday lunch menu will stay the same price of £10.95 for one course, £12.50 for two courses and £14.95 for three.

The Menus enclosed are available from Tuesday 1st December until Thursday lunchtime
24th December

The Tollgate Inn also has four luxury en-suite double rooms available for your guests. Tariff prices are based on double occupancy and are priced per room per night. The tariff includes full English breakfast, complementary beverages and fresh fruit in the room. Rooms from £80 per night to £100 per room per night.

Christmas Party Bookings

For groups of ten and over we do require your guests to pre- order their individual choices which we require seven days prior to your party.

We also require a £10 non- refundable deposit upon booking for tables of eight and over and this deposit will be removed from your final bill for guests who actually dine.

If you wish to make a group reservation, please complete the reservation form on the back of this brochure and enclose your deposit. This can be paid in person or posted with a cheque made payable to “The Tollgate Inn “

This only applies to groups of eight and over.

May we also remind guests that we don't allow children under the age of sixteen on the premises after 7pm with the exception of Christmas eve. Children are always very welcome at lunchtimes throughout the week

The Tollgate Inn recommended by
AA pub guide 2009 AA Bed and Breakfast guide 2009
AA Restaurant guide 2009 Camra Good beer guide 2009
Alistair Sawdays Special places to stay 2009
Michelin red guide 2009, Michelin eating out in pubs 2009,
“Which” Good Food Guide 2009
The Tollgate Inn is the National winner of “The Publican”
Catering pub of the year 2004
Gold medallist for Taste of the west Wiltshire Dining pub 2006/ 2007/2008
“Taste of The West” Gold Medal Wiltshire Dining Pub 2007
Holder of two AA rosettes for cuisine

If you have any queries regarding menu options please do feel free to call us. If you have dietary requirements we can adapt our menus to suit you.

Please remember that if you are a table of less than ten you have the options of the set menus, the daily changing A la carte, and the specials board

We will of course be in the thick of the game season & plenty of game will be available.

For the larger groups, for each group of eight and over booking lunch or dinner during December, we will give you a bottle of sparkling wine to enjoy with your meal 8 guests = 1 bottle 16 guests = 2 bottles etc

Let us know if any of your guests have dietary requirements or there is a special request for a particular dish. Please do call us and we will only be too happy to help

Italian supper We thought you may enjoy a dinner in December with a difference. There is no set time for tables for this event, just book your tables as normal requesting a time. We will require a £10 per head deposit to attend this dinner as numbers will be limited,

Boxing day After last years runaway success of our welly flinging competition we are now holding the 2009 championships, three groups, under tens, under 18s and adults, furthest thrown in each group and the best decorated welly. Great fun for the children and adults, please do come along, all welcome, bar opens at 11.30am and welly flinging from 12.30, there will be hot roast pork rolls with apple sauce and stuffing on offer and an outside bar so you don't have to walk too far if you are flinging

Opening times over Christmas and New Year Week

Thur	24th December	11.30 to 2.30pm	Bar only evening from 6.30pm
Fri	25th December	Christmas Day	Closed All Day
Sat	26th December	11.30am	Bar & Welly Flinging Competition to 3.30pm
Sun	27th December	11.30 to 3pm	Closed in the evening
Mon	28th December	Closed all day	
Tue	29th December	11.30 to 3pm	5.30pm to 11pm
Wed	30th December	11.30 to 3pm	5.30pm to 11pm
Thur	31st December	11.30 to 3pm	7.00pm to 1am New Years Eve Ball
Fri	1st January 2009	Closed All Day	
Sat	2nd January 2009	11.30am to 3pm	5.30pm to 11pm

Italian supper

Friday 4th December 2009 £30 per person

*A complimentary glass of Prosecco will be served at your table
Tables for this event will be limited so an early booking is advisable*

To Start

Carpaccio of church farm beef with a classic dressing & parmesan & a root vegetable remoulade

Vincigrassi alla maceratese, layers of fresh pasta with fresh ceps mushrooms, parmesan, Parma ham and béchamel baked in the oven, (fabulous)

Spicy Chilli mussel soup with garlic croutons and olive oil drizzle

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Bellini Granita

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Main course

Osso Bucco Milanese, British veal braised in tomatoes olives and red wine, served on Milanese (saffron) risotto

Local pheasant wrapped in prosciutto, pan fried, with a Marsala sauce and garden herb polenta

Red Mullet Saltimbocco (sage and Parma ham) on Caponata, aubergine and tomato stew

*Main courses are served with olive oil mashed potato
and braised lettuce and peas*

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Dessert

Moist Lemon & almond polenta cake with baked pears in Marsala

Classic Tiramisu

Deep fried ricotta balls with an orange syrup & home made cinnamon ice

An Espresso with a glass of Vin Santo and cantuccini biscuits

10% service charge for tables of six and above is added to the final account

Christmas Season Gourmet lunch menu

1st December to 24th December

Luncheon 2 courses £14.75 3 courses £17.75

(note for tables under eight or less, daily Changing A la Carte menu & specials
will also be available)

**(for tables of eight and over a bottle of sparkling wine will be served
with our compliments)**

Local Game Broth with vegetables and pearl barley

Prawn and crayfish and smoked salmon cocktail with a tomato and brandy sauce

Chicken liver and duck parfait with Spiced apples and pears with toasted brioche

Bruschetta topped with local mushrooms, garlic, crumbled goats cheese and truffle oil

“Church Farm” free- range roasted turkey, roast potatoes, buttered
sprouts, Chestnut and a sage, onion and lemon stuffing with a Rosemary jus

Individual local game pie with spiced braised red cabbage with apple and sultanas

Confit of duck leg on a bed of Savoy cabbage and Wiltshire bacon
with an caramelised orange and honey sauce

Pitivier of leek, potato, onions & Cheshire cheese served on a Rosemary butter sauce

Smoked haddock and Smoked salmon risotto
topped with a free range poached egg and hollandaise sauce

Traditional Christmas pudding with brandy sauce
Selection of local cheeses with our own walnut bread, grapes & Christmas chutney

Dark chocolate torte with poached orange segments in brandy
Winter fruits, apples, pears, apricots, prunes and figs poached in a rich stock muscatel dessert wine
and orange juice served with cinnamon pannacotta

Selection of home made ice creams

(For parties of ten and over this is the offered lunch menu and must be pre-ordered)

Unfortunately we can not offer a choice of two menus to party groups)

10% service charge for tables of six and above is added to the final account

Christmas Season Gourmet Dinner menu

1st December to 23rd December

Dinner 2 courses £19.75 3 courses £23.50

(Note for tables of eight or less, A la Carte menu & specials will also be available)

(for tables of eight & over a bottle of sparkling wine will be served with our compliments)

Local game broth with winter vegetables and pearl barley

Crayfish and smoked salmon sausage on a pea puree with a champagne veloute

Chicken liver and duck parfait with spiced pears and apples with toasted brioche
Try with a glass of Chapelle de Lafaurie-Peyraguey 2005 Sauternes France £4.50

Local mushroom risotto, parmesan and truffle oil

Carpaccio of Church farm beef with winter leaves and a lemon dressing

“Church Farm” free-range roasted turkey, roast potatoes, buttered sprouts, Chestnut
and apricot stuffing with a Rosemary jus

Braised shin of beef, in red wine and beef stock reduction with root vegetables,
Thyme, and Rosemary on a parsnip and carrot puree

Puff pastry case filled with Mediterranean vegetables topped with tarragon béarnaise sauce

Salmon & haddock fish cake with a sweet & sour dressing & a free range poached hens egg

Pan fried breast of pheasant on a game risotto with a cider & apple sauce

Traditional Christmas pudding with brandy sauce

Selection of local cheeses with our own walnut bread, grapes & Christmas chutney

Dark chocolate torte with poached orange segments in brandy

Winter fruits, apples, pears, apricots, prunes & figs poached in a rich stock muscatel dessert wine
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Selection of home made ice creams

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Christmas Menus 2009

The Tollgate Inn

Ham Green

Holt

Trowbridge

Wiltshire

BA14 6PX

01225 782326

www.tollgateholt.co.uk

alison@tollgateholt.co.uk