



Ham Green, Holt, BA14 6PX.

Christmas at The Tollgate

Christmas is fast approaching and now is the time to start planning those festive parties and meals.

The Tollgate Inn is a beautiful country Inn.

It is nestled between Bradford on Avon, Melksham & Trowbridge.

We can cater for private parties for up to 32 people in our upstairs restaurant or if it's a more intimate get together then one of our tables by our log burners would make your festive meal complete.

We are open all day unless stated

Food served 12pm-2pm & 6.30pm-9pm Tues-Sat & 12pm-2.30pm Sun

Opening Times & What's on in December

Thurs 11th ~ 5.30pm ~ Holt School Christmas Carols

Snow Machine & Hot Chocolate for the children & Mulled Wine for the adults

Thurs 16th ~ 7.30pm ~ Beer & Carols

A good old fashioned night of carol singing & beer (of course)

Wed 24th ~ 9pm ~ Live music

Menu served as normal

Christmas Day - Closed

Fri 26th ~ Open 11am - 4pm ~ Boxing Day

Serving our now legendary 'Tollgate Burgers' from the BBQ

Sat 27th ~ 7.30pm ~ Live music

With 'The Winding Lanes'

Wed 31st ~ 9pm ~ New Year's Eve Disco

Menu served as normal 12pm-2pm & 6.30pm-9pm

Booking essential for food - just come along for the disco

Thurs 1st ~ New Year's Day

Normal menu served 12pm-3pm. Closed in the evening



Christmas Menu

2 Courses £19.95 3 Courses £24.95

Starters

Cream of White Onion & Cider Soup, Cheese Pastry Biscuit served with Bread & Butter

Slow Cooked Pork Belly served with Caramelised Apple, Pressed Black Pudding,
finished with Sage Truffle Oil

Broccoli, Spinach & “Colston Bassett” Stilton Short Crust Tart served with a Pickled Vegetable Salad

Herb Crusted Smoked Salmon & Cod Croquet, Horseradish & Dill Crème Fraiche
served with Mixed Leaves

Main Courses

Free Range “Church Farm” Roast Turkey, Duck Fat Roast Potatoes, Chestnut & Cranberry Stuffing
served with Red Cabbage, Seasonal Vegetables & Sausage wrapped in Bacon

Slow Cooked Brisket Of “Church Farm” Beef, Miniature Ox-Tail Pie & Roasted Bone Marrow
served with Red Cabbage & Seasonal Vegetables

Pan Fried Sea Bass served with a Crayfish Lemon Risotto,
finished with a Lemon & Basil Crème Fraiche

Mushroom, Leek & Cheddar Steamed Suet Pudding, Butterbean & Artichoke Stew,
finished with a Drizzle of Truffle Oil

Desserts

Christmas Pudding Terrine with Brandy Cream

Stewed Apple & Raisin Filo Roll, Cinnamon Sugar & Spiced Ice-Cream

Walnut Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate & Berry Cheesecake, Ginger Biscuit Crumble with Almond Berry Ice Cream

Selection of Cheese & Biscuits with Chutney, Apple & Grapes (£2 supplement)

Early Bird Offer

Book before 14th November for the following dates:

**Tue 2nd, Wed 3rd, Thurs 4th,
Tues 9th, Wed 10th, Thurs 11th December
& get these prices:**

Lunch - 2 courses £15.95 or 3 courses £19.95

Dinner - 2 courses £17.95 or 3 courses £21.95

