

Christmas Party Menu 2018

www.swanhotelalresford.com | 01962 732302

Creamy roasted pumpkin and ginger soup, parmesan crisp, warm bread roll (1)

Duck and pigeon pate, homegrown plum chutney, rosemary focaccia crutes (2)

Thai style crab cake, homemade sweet chilli sauce, bean sprout, spring onion and cashew nut salad (3)

Ratatouille arancini, olive tapenade, rocket and shallot salad, basil pesto dressing (4)

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Local roasted turkey with pigs in blankets, sage and apricot stuffing, roast potatoes and a selection of seasonal vegetables (1)

Manor Farm braised beef, red onions and wild mushroom, parsley in a red wine jus (2)

Pork medallions with a grainy mustard sauce, pomme puree, wilted curly kale (3)

Baked cod fillet, dauphinoise potato, wilted spinach, pink grapefruit and coriander butter (4)

Homemade nut roast, sage and apricot stuffing, roast potatoes and a selection of seasonal vegetables (5)

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Homemade Christmas pudding served with brandy sauce (1)

Christmas tasting - mini mince pie, trifle, Christmas ice cream, mini chocolate roulade (2)

White truffle cake, raspberry coulis, shortbread (3)

Apple and redcurrant crumble pie with a baileys custard (4)

Selection of local cheeses and biscuits served with spicy tomato chutney, walnut halves and banana chips (£2 supplement) (5)

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Tea or filter coffee

2 Courses - £19

3 Courses - £24

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.

