



01962 732302 | swanhotel@btinternet.com

OR, POP IN AND SEE US!

Christmas Day Menu

AMUSE BOUCHE

Smoked duck breast, fig, roasted almond and watercress

STARTERS

Creamy celeriac and Champagne soup, crusty bread *(gfo)*

Smoked salmon and prawns parcel, sauce vierge, wasabi, caviar, and micro herb salad *(gf)*

Pigeon breast and chicken terrine with sour cherries, spicy tomato chutney, Melba toast *(gfo)*

Roasted chestnut, wild mushroom and goat cheese gnocchi topped with a micro herb salad *(v)*

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MAINS

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

Beef wellington, potato dauphinoise, roasted baby vegetable, red wine jus

Red wine poached hake fillet, mini fondant potatoes, artichoke puree, wilted spinach and a saffron butter *(gf)*

Homemade nut roast, roast potatoes, and a selection of seasonal vegetables, vegetable gravy *(v)*

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PUDDINGS

Assiette: mini Christmas pudding, mini sherry trifle, mince pie ice cream, mini chocolate fondant

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Fine cheese and biscuits Camembert, Lynburn Garlic & Nettle, Barkam Blue, Old Winchester with Port *(gfo/v)*

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YORKSHIRE TEA OR FRESH FILTER COFFEE

£75.00 per person



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.

