



01962 732302 | swanhotel@btinternet.com

OR, POP IN AND SEE US!

# Christmas Party Menu

## STARTERS

Cauliflower and roasted chestnut soup with goat cheese croustade, fresh crusty bread *(gfo/v)*

Smoked duck breast, fig and roasted almond salad *(gf)*

Breaded Camembert, cranberry sauce, watercress salad

Traditional prawn cocktail in a Marie Rose sauce, shredded lettuce, brown bloomer bread *(gfo)*



## MAINS

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

Beef bourguignon (beef stew braised in red wine, beef stock, garnished with pearl onions, mushrooms, and bacon) served with creamed horseradish potatoes

Rollad pork belly, breaded black pudding, dauphinoise potatoes, apple puree, braised baby fennel drizzled with jus

Vegan mushroom and cashew nut wellington, thyme and garlic roasted baby vegetable, roast potatoes, jus *(v)*

Chilli and lemon poached salmon fillet, dauphinoise potato, thyme and garlic roasted baby vegetable *(gf)*



## PUDDINGS

Assiette: mini Christmas pudding, chocolate chip brownie, salted caramel ice cream and Christmas shortbread

Christmas pudding, brandy sauce *(gfo)*

Bramley apple and cinnamon crumble with custard

Warm home baked white chocolate chip brownie, salted caramel ice cream

Fine cheese and biscuits Camembert, Lynburn Garlic & Nettle, Barkam Blue, Old Winchester *(gfo/v)*  
(£5 supplement)



## TEA OR FILTER COFFEE

2 COURSES £20    3 COURSES £25

- AVAILABLE THROUGHOUT DECEMBER -



*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.*

