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OR, POP IN AND SEE US!

## Christmas Party Menu

### STARTERS

Roasted peppered onion soup, topped with a cheese croute (*gfo/v*)

Chilli mayonnaise Atlantic baby prawns, smoked salmon, and micro herb salad (*gf*)

Roasted fig with parma ham, goats' cheese and rocket salad finished with balsamic glaze (*gf*)

Roasted chestnut, wild mushrooms and blue cheese gnocchi topped with watercress and white truffle oil (*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*)

Duck confit, dauphinoise potato, roasted vegetables, orange puree thyme jus (*gf*)

Baked hake fillet, mini fondant potatoes, green vegetable medley, saffron cream sauce (*gf*)

Homemade nut roast, roast potatoes and a selection of seasonal vegetables, gravy (*gf/vg*)

Twice baked goat cheese souffle with apple and watercress garnish (*v*)

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### PUDDINGS

Christmas trio: mini Christmas pudding, chocolate mousse and Christmas shortbread (*gfo*)

Milk chocolate mousse, chocolate cup, mango coulis (*gf*)

Christmas pudding, brandy sauce (*gfo/v*)

Apple and raisin crumble tart, custard

Fine cheese and biscuits Brie, Lynburn Garlic & Nettle, Stilton, Winchester (*gfo/v*)  
(£5 supplement)

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2 COURSES £20    3 COURSES £25.00

**OPTIONAL TEA OR FILTER COFFEE £2.00 PER PERSON**

*An optional 10% service charge will be added to parties over 10 guests*

- 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.*

