

## New Year's Eve Menu for The Swan Hotel 2022

Amuse-bouche: Breaded Brie, cranberry sauce, watercress salad (*gf/v*)

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Creamy celeriac and Champagne soup, crusty bread

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

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

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

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Red wine poached hake fillet, fondant potato, artichoke puree, pea, fine green beans and leek medley  
saffron and dill butter (*gf*)

Mushroom and cashew nut wellington, thyme and garlic roasted baby vegetables,  
sauté potatoes (*vegan*)

Homemade chicken kiev, peri peri parmentier potatoes, pea, fine green beans and leek medley

Lamb rump sliced on a bed of ratatouille, fondant potato, redcurrant jus (*gf*)

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### **Sharing Platter:**

Profiteroles, Macaroons, white chocolate chip brownie,  
Plum and almond slice, raspberry and white chocolate roulade and dips

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*4 Course Dinner: £60 per person including a glass of prosecco on arrival*

*If you would like to include accommodation, breakfast and 4 course dinner and a  
glass of prosecco on arrival:  
£260 per couple*

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.

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