



# Christmas party menu

## STARTERS

**French Onion Soup:** Rich, slow-cooked onion broth topped with a golden Gruyère cheese croute and served with a rustic bread wedge (v/vgo/gfo)

**Crispy Tempura King Prawns:** Lightly battered king prawns, served with a zesty wasabi mayo and a micro leaf salad

**Chicken Liver Pâté:** Smooth and creamy pâté, paired with our homemade red onion chutney and toasted brown bread (gfo)

**Peppered Stilton-Stuffed Mushroom:** Baked field mushroom filled with creamy Stilton, on a bed of fresh watercress, finished with a balsamic glaze (v/gf)

## MAINS

**Roasted Turkey Feast:** Served with a pig in blanket. Sage and onion stuffing, roast potatoes, seasonal vegetables, and a rich red wine jus (gfo)

**Slow-Cooked Beef Brisket:** Tender brisket served with roasted vegetables, golden diced potatoes, and a punchy horseradish jus (gf)

**Pan-Fried Salmon Fillet** with sautéed potatoes, seasonal vegetables, roast cherry vine tomatoes, and a lemon & parsley cream sauce (gf)

**Coq au Vin:** Classic French dish of chicken braised in red wine with pancetta, mushrooms, onions, and garlic. Served on silky pomme purée and topped with crispy kale

**Beetroot Wellington** wrapped in golden pastry and served with festive trimmings and vegetarian gravy (v/vgo)

## DESSERT

**Traditional Christmas Pudding** laced with festive fruits and spices, served warm with a generous splash of brandy sauce (gfo/v/vgo)

**Hot Chocolate Fudge Cake** indulgently rich and gooey, paired with vanilla bean ice cream (v/vgo)

**A Festive Tasting:** A little taste of everything: a mini mince pie, chocolate caramel delice, festive ice cream, and a crisp fruit pavlova (gfo/v)

**Vegan Speculoos Cheesecake:** Creamy, spiced biscuit base cheesecake served with fresh fruit and vegan ice cream (v/vg)

**Lemon Meringue Sundae:** A layered treat with pastry crumble, white chocolate mousse, lemon meringue ice cream, crushed meringue, and torched meringue topping (gf/v)

2 COURSES £30.00

3 COURSES £37.50

OPTIONAL TEA OR FILTER COFFEE £2.50 PER PERSON

Private dining options available; additional charges may apply

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

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