



Festive Christmas Menu 2017



SWAN HOTEL

Homemade Vegetable Soup

With herb toasted croutons

Smoked Haddock and Spring Onion Fishcake

With dill and lemon dressing

Goat's Cheese and Tomato Bruschetta

With dressed balsamic glaze and salad garnish

Duck Liver and Pork Pate with Orange and Brandy Cognac

Served with toasted bloomer bread



Traditional Roast Turkey Dinner with all the trimmings

Hand carved British turkey, pigs in blankets, leek and sage stuffing, roast potatoes, and turkey gravy

Slow-Cooked Beef Brisket with a Port and Red Wine Sauce

Sliced cuts of brisket, creamy mash potatoes, green bean parcel, and a port and red wine sauce

Baked Salmon and King Prawns with a Cream, Chive and Lemon Sauce

Salmon steak, king prawns baked with a chive and lemon sauce, served with crushed buttered new potatoes

Slow-Roast Pork Loin Cooked with and Apple and Cider Sauce

Slowly cooked in thyme, sage, mustard, and cider, served with roast potatoes and apple compote

Home-made Christmas Vegetarian Nut Roast, Cranberry and Red Onion Jus

Thick-cut slice, cashew nuts, mushrooms, and chestnuts, served with new potatoes

Everything served with seasonal vegetables



Traditional Christmas Pudding

Served with brandy sauce

Rich Chocolate Fudge Cake

Served with fresh whipped cream

Winter Berry Pavlova

Served with fresh whipped cream

Bailey's Cheesecake

Served with fresh Irish pouring cream

Lunch 2 Courses £14.95, 3 Courses £16.95 per person

Dinner 2 Courses £16.95, 3 Courses £19.95 per person

To avoid delays during Christmas all parties are asked to pre-order their meals 14 days prior to arrival

The Swan Hotel, Market Street, Wotton under Edge, Gloucestershire. GL12 7AE Tel. 01453 843004 www.swanhotelwotton.com