



Christmas Day Lunch 2017 SWAN HOTEL WOTTON

Canapés and Buck's Fizz on Arrival

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Homemade winter vegetable soup, parsnip crisps, and
homemade bread

Prawn and crayfish tian with cucumber ribbons,
seafood pearls, and bread

Duck liver and pork pate with orange and brandy cognac
served with toasted bloomer bread

Pea, leek, and stilton tart with a tomato and herb dressing

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Lemon Sorbet

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Traditional roast turkey with cranberry and chestnut stuffing,
pigs in blankets, and all the accompaniments

British beef fillet, infused fondant potato, baby carrots, fine
green beans, and a steak au poivre sauce

Scallops Beurre Blanc with truffle mashed potatoes, a fine
green bean parcel, Chantenay carrots, and beurre blanc sauce

Wild mushroom, spinach, hazelnut, and white truffle oil
pithivier with tarragon cream

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Christmas pudding with brandy sauce or brandy ice cream.
Raspberry crème brulee, frozen raspberries and Pimm's jelly

Belgian chocolate fondant with poached strawberries

White pannacotta with ginger biscuit and chocolate sauce

Local cheese and biscuits with grapes and homemade chutney

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Fresh filter coffee and mince pies

£65

A non-refundable deposit of £15 per person is required at the time of booking, with full payment
required on the day