



# 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 £15, 3 Courses £17 per person**

**Dinner 2 Courses £17, 3 Courses £20 per person**

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

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