



The Swan Hotel Festive Menu 2018



To Start

Homemade Vegetable Soup with Herb Toasted Croutons (GF)

Homemade Fishcake with Salad Garnish, and Sweet Chilli Sauce

Breaded Brie Wedges with Balsamic Glaze and Salad Garnish

Duck liver Pâté with Orange & Cognac Liqueur, mixed Leaves and Wholemeal Toast (GF)



To Follow

Traditional Roast Turkey, Pigs in Blankets, chestnut stuffing, roast potatoes, and rich pan Gravy (GF)

Beef Stroganoff and wild rice cooked slowly with Brandy, Paprika, and Cream (GF)

Roasted Cod fillet crushed new potatoes topped with a cream dill sauce (GF)

Pork Loin Steak with a Cider jus and Colcannon Mash (GF)

Homemade Vegetable Tagine served with Couscous and Bread (GF)

Served with and new potatoes and seasonal vegetables



To Finish

Traditional Christmas pudding with brandy sauce

Lemon Meringue Pie served with Fresh Pouring Cream (GF)

Chocolate Cheesecake (GF)

Winter berries Pavlova (GF)

English cheese platter, biscuits, apple and celery £2 extra



Fresh Filter Coffee and Mince Pie

Lunch – 2 Course £14.95 -- 3 Course £17.95

Dinner - 2 Course £17.95 -- 3 Course £20.95

To avoid delays during Christmas all parties are asked to pre order their meals 7 days prior to arrival

The Swan Hotel, Market Street, Wotton under Edge, Gloucestershire. GL12 7AE.

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