



Christmas Day Lunch 2020

SWAN HOTEL WOTTON

12PM-3PM

Canapés and Buck's Fizz on Arrival

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Honey Roasted Parsnip Soup with Parsnip Crisps, and Homemade Bread.

Prawn and Crayfish Tian with Cucumber Ribbons, Seafood Pearls, and a Bread Roll.

Smoked Duck Breast, Roasted Walnuts with a Celeriac Puree and Caramelized Pear.

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 Trimmings.

Duo of Fillet Steaks with Infused Fondant Potato, a Cabbage Medley, Baby Carrots, and a Red Wine Jus.

Poached Salmon Fillet served on a bed of Wild Rice with Asparagus and Champagne Cream.

Mushroom, Cranberry, and Chestnut Pithivier served with New Potatoes and Chestnut Jus.

All Served with Seasonal Vegetables

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Christmas Pudding with Brandy Sauce or Brandy Ice Cream.
Strawberry Crème Brûlée, Frozen Raspberries and Pimm's Jelly.
Chocolate Trio; Chocolate Cheesecake and Chocolate Mousse
Garnished with White Chocolate Shavings.

Spiced Apple Crumble with Custard or a Trio of Ice Cream. Cheese and Biscuits with Homemade Apple Chutney

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Fresh Filter Coffee and Homemade Mince Pies

£65 Per Person, 5-15 years 25% off, under 5s free

A non-refundable deposit of £20 per person is required at the time of booking