



Christmas Day Lunch 2023

SWAN HOTEL WOTTON

12PM-3PM

Canapés and Buck's Fizz on Arrival

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Honey Roasted Parsnip Soup (VG, GFO)

Parsnip Crisps and Mini Bread Roll

Scallops and King Prawn Risotto

Drizzled with Truffle Oil

Smoked Duck Breast (GF)

Roasted Walnuts, Celeriac Puree, and Caramelized Pear

Pea, Leek, and Stilton Tart (V)

with a Tomato and Herb Dressing

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Lemon Sorbet

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Roast Turkey Paupiettes (GFO)

Stuffed with rubbed sage, cranberry, sausage meat, and gluten free stuffing, Pigs in Blankets, and all the trimmings

Duo of Fillet Steak (GF)

Infused Fondant Potato, Cabbage Medley, and Red Wine Jus

Poached Salmon Fillet

Wild Rice with Asparagus and Champagne Cream

Mushroom, Cranberry and Chestnut Pithivier (V)

New Potatoes and Chestnut Jus

All served with seasonal vegetables

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Christmas Pudding (V)

Brandy Sauce or Brandy Ice Cream

Manhattan Stack (V)

Rich dark chocolate truffle, toffee vanilla cream, cream profiterole & gold caramel

Crème Brûlée (V, GF)

Raspberries, Strawberries, and Raspberry Coulis

Vegan Chocolate and Caramel Cake (V,GF)

Chocolate and Spiced Apple Sponge Cake, Sea Salted Caramel Sauce & Ice cream

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Coffee and mince pies

£80 per person, £35 per child (under 12)

A non-refundable deposit of £20 per person is required at the time of booking, with final payment required on the day