

# Festive Christmas Menu 2024

## SWAN HOTEL

### **Homemade Leek and Potato Soup (V, VGO, GFO)**

Served with a mini loaf

### **Sweet Chilli Filled Falafel Bites (V, VGO, GF)**

Lightly spiced falafels infused with sweet chilli, served with a mint and yoghurt dressing

### **Luxury Duck Liver and Pork Pâté with Orange and Cognac Liqueur (GFO)**

Served with crusty ciabatta bread, butter, ale chutney, and salad leaves

### **Smoked Salmon with Prawn Cocktail (GFO)**

Classic smoked salmon, prawns, lemon and ginger dressing, and a salad garnish



### **Roast Turkey Paupiettes (GFO)**

Turkey breast stuffed with rubbed sage, cranberry, sausage meat, and gluten free stuffing, wrapped in streaky bacon, served with pigs in blankets and chefs' rich gravy

### **Slow-Cooked Beef Brisket with a Port and Red Wine Sauce (GF)**

Sliced cuts of brisket served with creamy mashed potato, a green bean parcel, and a port and red wine sauce

### **Baked Salmon and King Prawns with a Cream, Chive, and Lemon Sauce (GF)**

Skinless Atlantic salmon fillet seasoned with lemon and pepper, served with buttered new potatoes

### **Slow-Roast Pork Loin Cooked with Apple and Cider Jus (GF)**

Slowly cooked in thyme, sage, mustard, and cider, served with roast potatoes and an apple compote

### **Vegan Mushroom and Chestnut Wellington (V, VG)**

A puff pastry Wellington with wild mushrooms, chestnuts, cranberries, sweet potato, caramelised onion marmalade, and sage

**\*All served with seasonal vegetables\***



### **Traditional Christmas Pudding (V)**

A mixture of vine fruits, candied mixed peel, and apple and stem ginger, laced with brandy sauce

### **Vegan Raspberry Gin Cheesecake (V, VG, GF)**

A gluten free biscuit base topped with raspberries in a gin gel

### **Manhattan Stack (V)**

A light chocolate sponge base smothered with a rich dark chocolate truffle with a soft toffee centre, topped with vanilla cream, cream profiterole, gold caramel glaze, and bubble chocolate

### **Winter Berry Pavlova (V, GF)**

Meringue nest with a berry compote, served fresh whipped Chantilly cream



## **2 Courses £24 per person, 3 Courses £29 per person**

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

We require a £10 deposit per person, this will be deducted from the final bill.

Alterations and cancellations must be sent via email 48 hours before the date of the meal

Please note that we add a 10% discretionary service charge to all bills.

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