



Festive Christmas Menu 2025



SWAN HOTEL

Homemade Vegetable Soup

With herby toasted croutons

Classic Prawn Cocktail

Atlantic prawns in a classic Marie Rose sauce with lemon wedge, spring onion, and shredded cos lettuce

Gluten Free Spicy Sweetcorn Fritters

Crispy fritter with sweetcorn and cayenne pepper, served with sweet chilli sauce

Duck Liver and Pork Pate with Orange and Brandy Cognac

Served with red onion relish and ciabatta bread



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, roast potatoes, and chef's rich gravy

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

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

Baked Sea Bass and King Prawns with a Cream, Chive, and Lemon Sauce (GF)

Sea bass and king prawns baked with a chive and lemon sauce, served with buttered new potatoes

Slow-Roast Pork Loin Cooked with an Apple and Cider Sauce (GF)

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

Homemade Christmas Vegan Nut Roast with a Cranberry and Red Onion Jus (V, VG, GF)

Thick-cut slice, cashew nuts, mushrooms, and chestnuts, served with new potatoes

All served with seasonal vegetables



Traditional Christmas Pudding (V)

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

Lumpy Bumpy Chocolate Cake (V)

Chocolate sponge base layered with chocolate flavour mousse and lumpy bumpy creamy cheesecake

Vegan Winter Berry Cheesecake (V, VG, GF)

A gluten free oaty biscuit base topped with a sweet vegan cheesecake style topping

Apple and Cinnamon Crumble (V, VGO)

Slowly stewed apples in cinnamon, with a crunchy crumble topping, served with vanilla ice cream



Lunch: 2 Courses £22, 3 Courses £28 per person

Dinner: 2 Courses £28, 3 Courses £33 per person

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

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

The Swan Hotel, 16 Market Street, Wotton-under-Edge, Gloucestershire, GL12 7AE

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