



# SWAN HOTEL CHRISTMAS MENU 2024



2 COURSE £22.95 3 COURSE £27.95

## STARTERS

### Homemade celeriac and apple soup (GFO) (VG)

walnut crumb and truffle oil, served with a warm bread roll and butter.

### Vegan beetroot falafels (VG)

flat bread, mint, cucumber and pomegranate vegan yogurt with rocket

### Chicken, pancetta and apricot terrine

Cider and apple chutney and warm ciabatta..

### Seafood cocktail (GF)

Smoked salmon, smoked mackerel, and prawns on a bed of watercress & pea shoots, served with a horseradish and vodka crème fraiche.

## MAINS

### Slow braised feather blade of beef (GFO)

cooked in a red wine, baby onion and mushroom sauce, roast potatoes and Yorkshire pudding.

### Turkey breast (GFO)

roasted potatoes, pig in blanket, stuffing, gravy and a Yorkshire pudding.

### Seared fillet of hake (GF)

Served on a tomato, chorizo and potato cassoulet, with peashoots and balsamic dressing.

### Festive Vegan nut roast with cranberries and chestnuts (V,VGO)

Served with rosemary and garlic roasted potatoes and a vegan gravy.

### All above

"Served with bacon crumbed brussels sprouts, cauliflower cheese, maple glazed carrots and parsnips"  
(gluten free and vegan veg options will differ slightly)

## DESSERTS

### Traditional Xmas pudding (GFO) (VGO)

Served with brandy sauce.

### Black forest trifle

chocolate sponge soaked in kirsch, layered with fruits of the forest and custard topped with Chantilly cream and grated chocolate.

### Festive Chocolate Brownie

Warm brownie, topped with frosted cherries, toasted almonds, crushed amaretti biscuit and vanilla ice-cream.

### Vegan apple, pear and cranberry crumble (VG)

served with vegan vanilla ice cream

(GFO) = GLUTEN FREE OPTION (GF) = GLUTEN FREE (V) = VEGETARIAN (VG)= VEGAN  
(VGO)= VEGAN OPTION