



Starters

Creamy truffle & honeyed parsnip soup, toasted hazelnuts, crispy bacon lardons

Oak-smoked & lightly poached salmon terrine, horseradish cream, pickled cucumber, salmon caviar

Handmade pâté en croûte, seasonal local chutney

Warm wild mushroom & chestnut puff pastry tartlet, porcini cream sauce (V, VE)

Mains

Roast turkey, sage, onion & chestnut stuffing, pigs in blankets, roasted potatoes, spiced winter red cabbage, honey roasted parsnips, carrots, sprouts, roasted cooking jus

Winter nut roast, spinach & butternut squash stuffing, roasted potatoes, spiced winter red cabbage, baby carrots, chestnut & red wine gravy (V, VE)

Local beef wellington, fondant potato, port braised shallots, baby spinach, honey roasted carrots, oxtail jus

Salmon en croûte, scallop mousse, quail's eggs, new potatoes, baby spinach, watercress & parsley velouté

Desserts

Christmas pudding, caramelised hazelnut brittle, brandy custard

Chocolate yule log, baileys cream

Spiced winter berry festive roulade, mulled wine syrup

A selection of fine cheeses, quince jelly, artisan crackers

*At The Swan Hotel, we recognise the seriousness of food intolerances and allergies. We recommend that you speak to a manager before you place an order, to inform us of any food allergies that you or your guests may have. All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note whilst we do take caution to prevent cross-contamination, we are however unable to guarantee that our food is allergen-free due to the risk of cross-contamination.

