



The Old Swan Hotel

## *Christmas Day Lunch* *Menu*



### STARTERS

- Butternut squash soup, roasted garlic & rosemary, chestnut dumplings (Vegan & GFO)
- Poached king prawns, crab mousse, shredded little gem, Marie Rose sauce, lemon (GF)
- Ham hock terrine, pea & mint mousse, toasted brioche, piccalilli dressing (DFO & GFO)
- Roasted beetroot, baby apple, walnut & balsamic button onions salad, orange infused olive oil (Vegan & GFO)

### MAIN COURSE

- Roasted breast of turkey, sage, onion & apple stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, rich gravy (DFO) 6oz
  - Fillet of beef, shallot & parsley puree, pomme anna, pink peppercorn sauce (GFO)
  - Pan roasted sea trout, lemon & thyme mashed potato, sautéed kale, beetroot & horseradish dressing (GFO & DFO)
  - Roasted winter vegetable terrine, sage, onion & apple stuffing, vegan sausages in leek, roasted potatoes & rich gravy (Vegan & DFO)
- All served with carrots, parsnips, fine beans & sprouts

### DESSERTS

- Traditional Christmas pudding, mulled wine winter berry, brandy sauce (GFO & Vegan)
- Dark chocolate & cherry delice, white chocolate Chantilly, hazelnut praline tuille
- Gingerbread steamed sponge pudding, vanilla custard
- A trio of local cheeses, with grapes, celery, chutney & biscuits (GFO)