



THE OLD SWAN
HOTEL | *Harrogate*



FESTIVE

PARTY NIGHT MENU



STARTERS

- ❖ Creamy Roasted Butternut Squash Soup
with sage oil & warm crusty bread (V, GFO)
- ❖ Prawn & Crayfish Cocktail
with baby gem lettuce, Marie Rose sauce,
lemon & brown bread (GFO)
- ❖ Chicken Liver Parfait
with red onion chutney, toasted brioche
& dressed leaves (GFO)



MAINS

- ❖ Traditional Roast Turkey
with pigs in blankets, sage, onion & apple stuffing,
roast potatoes, seasonal vegetables & gravy (GFO)
- ❖ Slow Cooked Beef Bourguignon
with creamy mashed potato,
roasted carrots & red wine jus (GFO)
- ❖ Pan Seared Salmon
with crushed new potatoes, tenderstem broccoli,
lemon & caper butter sauce (GFO)



DESSERTS

- ❖ Traditional Christmas Pudding
with brandy sauce (GFO & DFO)
- ❖ Chocolate & Orange Tart
with vanilla ice cream (V)
- ❖ Lemon Cheesecake
with raspberry coulis (V)

Finished with freshly brewed tea & coffee with mince pies

