

THE OLD SWAN HOTEL NEW YEAR'S EVE MENU

STARTERS

CELERIAC, SHALLOT & SAGE SOUP

with crispy onions, chive oil (Vegan & GFO)

GAME TERRINE

with fig & port chutney, toasted brioche (GFO)

BEETROOT, CREAM CHEESE & HORSERADISH ROULADE

with baby apple & walnut dressing (GF & Vegan option)

INTERMEDIATE

CRAB & SMOKED HADDOCK MOUSSE

with watercress & lemon dressing (GFO)

FETA CHEESE, PEA & MINT MOUSSE

with watercress & lemon dressing (GFO & Vegan)

MAINS

FILLET OF BEEF

with pomme anna, fine beans, glazed carrot,
pancetta & oyster mushroom sauce (GFO & DFO)

SEABASS FILLET

trio of mini fondant potatoes, wilted greens,
saffron butter sauce (GFO & DFO)

BUTTERNUT SQUASH, MUSHROOM & ROSEMARY WELLINGTON

with pomme puree, glazed root veg, red wine gravy
(Vegan)

DESSERTS

WHITE CHOCOLATE, RASPBERRY & PROESCCO PAVLOVA (GF)

CLASSIC MINI DESSERT TASTING

mini cherry Bakewell tart, chocolate & baileys
profiterole, lemon curd cheesecake & brownie

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream (Vegan or GFO)