



THE SWAN HOTEL

Christmas Day

STARTERS

Devonshire brown crab custard tart, dressed crab salad, watermelon radish
Caramelised celeriac soup, hazelnut & rosemary pesto (pb/df/gf)
Duck liver parfait, plum & orange chutney, toasted brioche
Roasted pumpkin, sprouts, endive, pomegranate & clementine (pb/df)

CLEANSER

Clementine consommé (pb/df/gf)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (df/gf)
Native halibut, St Austell Bay mussel & clam broth (df/gf)
28-day aged beef Wellington, roasted heritage carrots, Hasselback potatoes, beef jus
Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale, pickled enoki
mushrooms (pb/df/gf)
Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

PUDDINGS

Christmas pudding, brandy sauce & brown butter ice cream (v)
Chocolate orange mousse, spiced mandarin granita, chocolate tuile
Poached berries, raspberry gel, burnt meringue, hazelnut crumb (pb/df/gf)
Raspberry inspiration tart, preserved raspberries, raspberry tuile

Mince pies (v)

Chocolate truffles (v/gf)

Tea & coffee

£99 pp