



December Dinner Menu **(Available 2-23 December 2020)**

Starters

Lightly Curried Cauliflower Soup with Croutons (v,gf*)
Duck Liver & Port Parfait with Fruit Chutney & Toast (gf*)
Classic Prawn Cocktail with Boozy Marie Rose (gf)
Buffalo Mozzarella, Tomato & Basil Salad with Balsamic Glaze (v,gf)
Ham Hock & Parsley Terrine with Piccalilli & Sourdough Crostini (gf*)
Creamy Mushroom Bruschetta with Parmesan & Truffle Oil

Main Courses

Traditional Roast Turkey with all the Christmas Trimmings (gf*)
Pork Belly with Roast Potatoes, Braised Savoy Cabbage,
Black Pudding Crumb & Apple Sauce (gf)
Baked Fillet of Cod with Olive Oil Mash, Seasonal Greens,
Chunky Olive Tapenade & Caper Herb Butter (gf)
Butternut Squash & Sage Risotto with Spiced Pumpkin Seeds (v,gf)
Tabbouleh Stuffed Peppers with Rich Tomato Arrabbiata (v,gf)
Marshall's Elm Farm Ribeye Steak with Skin-on Chips & Peppercorn Sauce
(£7.50 supplement)

Desserts

Traditional Christmas Pudding with Julie's Brandy Sauce
Double Chocolate & Pecan Brownie with Vanilla Ice Cream
Raspberry & Prosecco Cheesecake with Cranberry Compote (gf)
Chocolate & Orange Tart with Orange Sorbet & Pistachio Crumb (gf)
Spiced Rice Pudding with Mixed Berry Compote (gf)
Selection of South West Cheese's with Chutney & Home-made Crackers
(£5 supplement)

2 Courses - £25 3 Courses - £30
Coffee & Chocolate Mints £3

Book online at swanhotelwells.co.uk or 01749 836300

Food Allergies and Intolerances

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients
Vegetarian (V) Gluten Free (GF) Vegan (vg) Gluten Free Option Available (GF*)