



## **December Lunch 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)

### **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)

### **Desserts**

- Traditional Christmas Pudding with Julie's Brandy Sauce
- Raspberry & Prosecco Cheesecake with Cranberry Compote (gf)
- Chocolate & Orange Tart with Orange Sorbet & Pistachio Crumb (gf)
- Selection of South West Cheese's with Chutney & Home-made Crackers  
(£5 supplement)

**2 Courses - £20 3 Courses - £25**  
**Coffee & Chocolate Mints £3**

**Book online at [swanhotelwells.co.uk](http://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\*)