

BOOKINGS NOW BEING TAKEN!

Easter Sunday Lunch

SUNDAY 21st APRIL 2019

3 COURSES
£25.00 per person



Sadler Street, Wells, Somerset BA5 2RX

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STARTERS

- LIGHTLY SPICED SQUASH SOUP
with Sage & Toasted Pine Nuts (v, gf)
- TAGLIATELLE OF CRAYFISH & MUSSELS
with Tomato, Fennel & Parmesan
- SALAD OF DRIFTWOOD GOATS CHEESE,
Beetroot & Sticky Walnuts (v, gf)
- DUCK LIVER & PORT PARFAIT
with Apple & Sultana Chutney & Toasted Brioche

MAIN COURSES

- ROAST TOPSIDE OF MARSHALLS ELM FARM BEEF (gf⁺)
- OVERNIGHT ROASTED SHOULDER OF PORK
with Apple Sauce (gf⁺)
- ROAST LEG OF LAMB with Garlic & Rosemary (gf⁺)

*Above served with Yorkshire Pudding, Duck Fat Roast Potatoes,
Creede, Honey Roast Parsnips & Seasonal Greens*

- CLASSIC SALMON EN CROÛTE
with Leeks, New Potatoes & White Wine Cream
- BLUE CHEESE ARANCINI
with Creamed Spinach & Caramelised Walnuts (v)

DESSERTS

- CLASSIC CRÈME BRÛLÉE (gf)
- PROFITEROLES with Chocolate Fudge Sauce & Chantilly Cream
- DARK CHOCOLATE TART with Vanilla Ice Cream & Honeycomb
- STICKY TOFFEE & DATE PUDDING with Toffee Sauce & Clotted Cream

- WEST COUNTRY CHEESE PLATE
with Fruit Chutney & Home Made Crackers
(£2.50 supplement)

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)
- Gluten Free Option Available (gf⁺)

www.swanhotelwells.co.uk