CHRISTMAS DAY AT SWAN

Arrival glass of Champagne

STARTERS

Brittany cauliflower soup, thyme infused sourdough croutons, shaved parmesan

Winter vegetable salad, wild mushrooms, Jerusalem artichokes, crispy parsnips

Oak smoked salmon, buckwheat blinis, caviar, herb cream, wild sorrel

Pressed confit chicken, ham & duck liver terrine, pickled kohl rabi, brioche

MAINS

Caramelized white onion tart, pumpkin, chestnuts, girolle mushrooms

Tranche of halibut, brown shrimp & samphire butter sauce, sea purslane

Norfolk Bronze turkey, thyme stuffing, sage buttered sprouts, roast gravy

Baked beef Wellington, fondant potato, Savoy cabbage, port sauce

DESSERTS

Traditional Christmas pudding, brandy sauce

Butter chocolate ganache, passion fruit curd and tuille

Swan sherry trifle, glazed almonds

Cheddar and Stichelton cheese, red onion & Tawny port compote

Coffee and truffles

£65 per head