

# *Swilcan Festive Lunch*

## Menu

**Parsnip and apple soup** with toasted chestnuts **v**  
**Pressed duck confit terrine** with Christmas chutney  
**Chilled Galia melon** with a mulled wine sorbet **v**  
**Hot oak roast salmon** served on caramelised beets with a herb dressing

**Roast turkey with seasonal trimmings**, chestnut stuffing, cranberry and bread sauces,  
buttered sprouts, glazed carrots, roast potatoes and roasting gravy  
**Braised silverside of Scotch beef**, creamed savoy cabbage, carrots, chive mash  
and a red wine sauce  
**Pan fried fillet of coley on a barley and bacon risotto** with a tomato reduction  
**Spinach and mushroom strudel**, tarragon cream, new potatoes and  
creamed savoy cabbage **v**

**Pear and mincemeat crumble** with vanilla ice cream  
**Rhubarb crème brulee** with shortcake biscuits  
**Warm bitter chocolate tart**, spiced oranges and pomegranate syrup

**£18 for 2 courses**

**£22 for 3 courses**

**Coffee and mince pies £3**



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