



THE WHITE SWAN  
WIGHILL

# Christmas Day 2019

Christmas Hors d'oeuvres for your table

## Starters

### Classic French onion soup

With a fresh thyme and Gruyere cheese crouton

### Seafood trio

Smoked salmon terrine, King scallop ceviche with fresh lime and ginger, and Cajun spiced crevettes, with pickled cucumber salad and hazelnut mayonnaise

### Seared venison carpaccio

With beetroot and feta cheese salad and a spiced beetroot dressing

### Twice baked goats' cheese soufflé

With sautéed wild mushrooms and a parmesan cream sauce

## Main Course

### Roast turkey with all the trimmings

Sausage stuffing, Yorkshire pudding, pigs in blankets and roast potatoes, served with seasonal vegetables, a jug of gravy and homemade cranberry sauce

### Salmon Wellington stuffed with cream cheese and spinach

With fresh lobster, creamed leeks and wild mushrooms, shellfish bisque and parsley buttered new potatoes

### Beetroot, mushroom, chestnut and squash Strudel

With a rich, spiced vegetable and Puy lentil casserole

### Roast fillet of Yorkshire beef with horseradish and Parma ham

Dauphinoise potatoes, port gravy and honey and mustard roasted roots

## Dessert

Traditional Christmas pudding with brandy custard

Local cheese board with homemade biscuits, chutney, fruit and celery

Chocolate tart with salted toffee and whisky popcorn and homemade cinder toffee ice cream

Tea, coffee and Christmas nibbles

**Adult - £65.00pp**

**Child - £35.00pp (under 12yrs)**