



THE SWAN  
AT LAVENHAM  
HOTEL AND SPA

## Festive Private Lunch

Monday - Saturday £26.50 pp

Coffee with mini mince pies £3.95pp

### To Begin

Honey and parsnip soup with parsnip crisps

Pressed terrine of Suffolk pork and cider, apple salad  
and Suffolk chutney

Baked baby goats cheese studded with rosemary and garlic  
served with pickled grapes and bread chaffs

Potted prawns with tomato aioli and toasted Suffolk bloomer

### The Main

Roasted turkey with all the trimmings

Roasted hake fillet with red wine , salsify, citrus and raddichio

Braised beef cheek with confit carrot and horseraddish  
pomme puree

Papardella pasta with roasted squashes, pumpkin seeds and spinach

### To Finish

Christmas pudding, brandy crème Anglaise

Red wine poached pear, frozen honey and cinnamon yoghurt

Chocolate tart, gingerbread and poached satsumas

Mixed spice apple and cherry compote, almond crumb  
and vanilla ice cream

### Fancy a Little More?

We can arrange a beautiful platter of local and organic cheeses,  
crackers, chutneys and grapes for your guests to enjoy into the evening  
Why not pair your cheese with a small tittle of port?

The Swan at Lavenham Hotel and Spa, High Street, Lavenham, Suffolk, CO10 9QA

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THE SWAN  
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## Festive Private Dinner

Sunday - Thursday £40pp

Friday - Saturday £45 pp

Coffee with petit fours £4.95 pp

### To Begin

Cauliflower velouté with parmesan and rosemary beignets

Warm terrine of Suffolk salami and Suffolk gold with caramelised apples and celery flowers

Beetroot cured gravdax with pickled cucumbers, caviar, dill, crème freiche and lilliput capers

Warm salad of citrus Israeli cous cous, marinated feta, rocket and saffron

### The Main

Roasted turkey with all the trimmings

Pan fried halibut with smoked pancetta, grelot onions, cauliflower and black truffle

Beef Wellington with roasted baby turnips, pomme purée and roast carrot

Handmade gnocchi with celeriac, roasted chestnuts and tender sprouting salad

### To Finish

Christmas pudding with brandy crème anglaise

Chocolate and orange fondant, roasted hazelnut and orange sorbet

White chocolate and passionfruit parfait with poached pineapple

Selection of local and organic cheeses

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