



SWIFT VALLEY EXPLORERS

CHRISTMAS CELEBRATION

Lunch Menu

STARTERS

Deep fried panko-breaded brie, cranberry and red
onion chutney GF

Lightly spiced parsnip soup GF V VG

Duck & orange pate, fruit chutney, toasted brioche

MAIN COURSE

Roast traditional turkey, pigs in blankets, sage & onion
stuffing, roast parsnips, turkey gravy and Yorkshire
Pudding

Slow-cooked blade of beef, horseradish mash, red wine
and shallot jus and Yorkshire Pudding GF

Poached fillet of salmon, sauteed new potatoes, sweet
pepper and tomato sauce V GF

Wild mushroom risotto, truffle oil V GF

DESSERT

Traditional Christmas pudding with brandy sauce

Chocolate brownie, salted caramel ice cream

Orange & cinnamon creme brulee, berry compote, with
shortbread GF

Apple & plum crumble, vanilla custard

TEA/COFFEE & MINCE PIE