

THE
SWAN
WEDMORE

New Year's Eve 2013

Prosecco & canapés

Yorkshire pud, cured beef and crème fraiche

Deville mackerel toasts

Roast parsnip & Pennard Ridge gnudi

Crispy cured brisket bacon, grilled pigeon & horseradish

Watercress and dill soup, smoked salmon and English truffle oil

Oysters 'Kilpatrick' with home cured bacon and Worcester sauce.

Beetroot mousse sundae, Homewood feta & walnuts V

Roast loin of Old Spot, sauerkraut and pigs cheek dumplings

Rare haunch of venison, confit shoulder, watercress and red wine sauce

Brill fillets with Fowey mussels in Wilkins cider, Jerusalem artichoke purée and anchovy & lemon sauce

Savoy cabbage stuffed with wild mushrooms & homemade ricotta with tomato & red wine sauce V

All served with either hand cut chips & house salad or creamy mash & spiced red cabbage

Zabaglione with jam roly-poly and morello cherries

Cider apple brandy snaps filled with vanilla cream and poached apple

Glazed chocolate & prune tart with butterscotch ice cream

Beetroot, orange and prosecco sorbet

Three of our favourite Somerset cheeses with homemade spelt digestives & chutney

The Swan chocolate truffles

£49 per person

A deposit of £15 per head is payable at the time of booking