

# GRAND HOTEL SWANAGE

## Christmas Party Nights

**Festive Carvery** (no pre order required)

**£21.95 per person**

**7.00pm - A welcome drink**

**7.30pm - Sit down for dinner**

**9.30pm - Disco, party the night away**

**\*30 + Guests - Complimentary Meal  
for the organiser**

***Deposit £5 per person, balance paid  
in full by 1st November 2018***

**To book please contact our team on:**

**01929 423353**

**[www.grandhotelswanage.co.uk](http://www.grandhotelswanage.co.uk)**

**[reservations@grandhotelswanage.co.uk](mailto:reservations@grandhotelswanage.co.uk)**



# GRAND HOTEL SWANAGE CHRISTMAS PARTY MENU

FESTIVE CARVERY (NO PRE ORDER REQUIRED)

## STARTERS

**Winter Vegetable Soup**  
With Sage Croutons

or

**Chicken Liver and Chestnut Pate**  
With Fig and Date Chutney with Melba Toast and Dorset Baby Leaves

or

**Confit of Chicken Leg Terrine**  
With Pickled Plums, Beetroot Puree, Parsnip Crisps and Frizzy Leaf Salad

or

**Trio of Melon**  
With Dorset Baby Leaves, Toasted Walnuts and Aged Balsamic

## MAINS

### FESTIVE CARVERY

**Roast Dorset Turkey** and Pigs in Blankets **or** **Roast Pork Loin**  
Roast Potatoes, Carvery Vegetables and Rich Red Wine Jus

or

**Pan Fried Sea Bass Fillet**  
With Bacon, Onion and Peas, Lemon Butter Broth and Carvery Potatoes

or

**(V) Pearl Barley and Red Lentil Nut Roast**  
With a Mushroom Duxelle, Butternut and Sage Puree, Red Pepper and Carvery Potatoes

## DESSERTS

### Traditional Christmas Pudding

With Brandy Sauce and Fresh Cranberry Compote

or

### Assiette

Chocolate Brownie, Orange and Rosewater Tart, Brandy Snap,  
Raspberry Sorbet and Pistachio Dust

**Followed by Tea/Coffee and Mini Mince Pies**

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Special Dietary Requirements: \_\_\_\_\_