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OR, POP IN AND SEE US!

Christmas Party Menu

STARTERS

CREAMY BUTTERNUT SQUASH AND RED CHILLI SOUP, CRUSTY BREAD (V)(GFO)

TWICE BAKED GOATS CHEESE AND PARSLEY SOUFFLÉ TOPPED WITH SALMON AND VODKA CRÈME FRAÎCHE (VO)

'TRIO OF DUCK' - SMOKED DUCK BREAST ON CELARIAC REMOULADE, DUCK PATE ON MELBA TOAST AND SLOW COOKED DUCK ROULADE (GFO)

ARTICHOKE AND BEETROOT RISOTTO (V)(GF)

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MAINS

LOCAL ROASTED TURKEY WITH PIGS IN BLANKETS, SAGE AND ONION STUFFING, ROAST POTATOES AND A SELECTION OF SEASONAL VEGETABLES (GFO)

PORK FILLET, SWEET POTATO AND ENGLISH MUSTARD DAUPHINOISE POTATOES, ROASTED VEGETABLES AND APPLE JUS (GF)

MANOR FARM BEEF COTTAGE PIE MADE WITH RICH PORT JUS AND TOPPED WITH GARLIC MASHED POTATO, SERVED WITH SEASONAL VEGETABLES (GF)

PAN FRIED SEABASS FILLET, SUN-DRIED TOMATO AND OLIVE POTATO CAKE, WILTED CURLY KALE AND A CAPER BEURRE NOISETTE (GF)

WILD MUSHROOM AND SPINACH GNOCCHI IN A CREAMY BARKHAM BLUE SAUCE, TOPPED WITH MICRO HERBS (V)

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PUDDINGS

CHRISTMAS PUDDING, BRANDY SAUCE (V)(GFO)

TRIPLE CHOCOLATE CHIP CHEESECAKE, MINT CHANTILLY CREAM (V)

APPLE, PEAR AND REDCURRANT CRUMBLE, MULLED WINE CRÈME ANGLAISE (V)

BLACK FOREST TRIFLE

CHEESE AND BISCUITS (£2 SUPPLEMENT) (V)(GFO)

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TEA OR FILTER COFFEE

2 COURSES £20 3 COURSES £25

- AVAILABLE THROUGHOUT DECEMBER -



If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.

