

EAT,
DRINK
AND
BE MERRY!

CHRISTMAS TIME

JOIN US FROM 2ND - 24TH DECEMBER
TO ENJOY OUR CHRISTMAS TIME MENU!

CHRISTMAS DAY

ENJOY OUR CHRISTMAS DAY MENU!

CHRISTMAS EVE
&
NEW YEAR'S EVE

JOIN US FOR FOOD AND DRINKS ON
CHRISTMAS EVE AND NEW YEAR'S EVE!
OPEN TILL LATE!
SERVING OUR REGULAR MENU

Booking advised to avoid disappointment

CHRISTMAS TIME MENU

SERVED 2ND - 24TH DECEMBER

£37.50 PER PERSON

TO START

Homemade soup & bread **Ve**

Ham hock, pear, walnut & stilton salad

Classic prawn cocktail

Beetroot & tomato tarte tatin, rocket & chive mayo **Ve**

Crispy potato skins, bacon & parmesan cream

MAIN COURSE

Beef Carbonnade, horseradish mash, carrots & mustard

Baked cod in masala butter, spinach & red lentil Dahl

Black garlic chicken, aioli, fries, green salad, Padano, honey & balsamic

Truffled mushroom Mac & cheese with or without crispy pancetta

Harrissa spiced squash, chestnut & sultana baklava **Ve**

PUDDINGS

Sticky toffee pudding, toffee sauce & clotted cream ice cream

Salted caramel cheesecake

Lemon curd & raspberry meringue pie

Warm chocolate fudge cake & vanilla ice cream **Ve**

Affogato, plum pudding ice cream, a shot of espresso & toasted panettone

Tea, coffee & mince pies

Ve Available as a vegan option

Advanced booking only.
£10 per person deposit and pre-order required 10 days prior to your booking.

CHRISTMAS DAY

£110 PER PERSON
CHILDREN UNDER 12 - £55

TO START

Seared scallops, butternut squash puree, fennel, rocket & chorizo **gf**

Parsnip Mulligatawny soup, yoghurt, coriander & fruit & nut bread **V**

Venison carpaccio, pickled red cabbage, walnuts, balsamic raisins & blue cheese dressing, sourdough

Beetroot carpaccio, carrot, orange & walnuts, watercress & green goddess dressing **Ve**

Cipollini onion tarte tatin, gruyere cheese & chive creme fraiche **V**

MAIN COURSE

Gloucester Roast turkey breast, confit leg with apricots, Cumberland pigs in blankets, bread sauce & turkey gravy

Roast fillet of Black Angus beef, Yorkshire pudding, mushroom & onion loaf, watercress & Madeira sauce

Baked salmon, king prawns, garlic & parsley, crab, lemon butter & dill sauce

All served with panfried sprouts, pancetta, parmesan & pine nuts, honey & thyme roasted roots, Applewood cauliflower cheese & duck fat roasties

Wood roast cauliflower, spinach & chestnut Purse, watercress, red wine & mushroom gravy **Ve**

Served with panfried sprouts, garlic & pine nuts, roasted roots in maple syrup & thyme, broccoli schezse & olive oil roasties

PUDDINGS

The Swan Christmas pudding, clotted cream ice cream & Martell brandy sauce

Spiced plum creme brûlée, vanilla & almond shortbread

White chocolate, raspberry & Amaretto trifle

Salted caramel & chocolate tart, red berry compote & vanilla ice cream **Ve gf**

Artisan cheeses & biscuits, chutneys, celery & grapes

Tea, coffee & mince pies

Advance bookings only.
A deposit of £25 per person - including children - is required by 17/11/2024
A pre-order and full payment is required by 1/12/2024