

THE
SWAN

WHITACRE HEATH

Raise your
glass,



to
Christmas at
The Swan!



01675 462585



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The Swan Whitacre Heath



[theswanwhitacreheath](https://www.instagram.com/theswanwhitacreheath)

Christmas Time Menu



Served 1st - 24th December | £39.50 per person |  Available as a vegan option



To Start

Pumpkin & red lentil soup with crispy onion & bacon crumbs |  optional

Baked king prawns in chilli, lemon & garlic butter with Barra Galena bread

Caramelised red onion & beetroot tart, grilled goats cheese, rocket & tomato pesto dressing 

Lamb koftas, tomato, olive, feta & ouzo sauce

Moroccan cauliflower wings, sumac & coriander mayo 

Main Course

Panfried turkey escalope, porcini mushrooms, Pinot Grigio, cream & tarragon sauce
Rosemary roast potatoes and pancetta



Slow cooked Burgundy braised beef & onions
Beef dripping & parsley mash

Smoked haddock 'Kedgeree' fish cakes, poached egg & curried hollandaise sauce
Skin on fries

Baked mushroom, leek, potato & herb crumble, Stilton sauce
Green salad, garlic & red wine vinaigrette |  optional

Grilled 8oz sirloin steak Diane, fat chips | £6 supplement

All served with panfried sprouts, Padano & chestnuts, maple syrup glazed parsnips & carrots

Puddings

Gingerbread & Eggnog bread & butter pudding with rum & raisin ice cream

Steamed Christmas pudding, poached red wine plums & brandy sauce

Warm chocolate fudge cake & vanilla ice cream |  optional

Toffee apple & calvados crème brûlée, cinnamon shortbread



Tea, coffee & mince pies

Advanced booking only. £10 per person deposit required to secure your tables. Pre-order required 7 days prior to your booking.

Christmas Time

Join us from 1st -24th December to enjoy our Christmas Time menu!

Christmas Day

£120 per person | Children under 12 - £60

To Start

Woodland mushroom soup, Welsh rarebit toast
Smoked salmon, king prawn & Devon crab cocktail, brown bread & butter
Venison terrine, fig chutney, cornichons & soda bread
Warm balsamic onion & goats cheese tart, pear, walnut & rocket salad **V** | **Ve** optional

Main Course

Gloucester roast turkey breast, confit leg, cranberry & sausage stuffing, pigs in blankets, bread sauce & turkey gravy
Roast fillet of black Angus beef, Yorkshire pudding, mushroom madeira sauce
Grilled halibut fillet, champagne sauce, shrimps, samphire & Jerusalem artichoke crisps
All served with panfried sprouts, bacon, parmesan & chestnuts, honey & thyme roasted carrots & parsnips, applewood cauliflower cheese, duck fat roasties
Baked butternut squash, parsnip, sage & walnut strudel, redcurrant gravy **Ve**
Served with panfried sprouts & chestnuts, thyme roasted carrots & parsnips, cauliflower "cheese" & polenta crusted roasties

Puddings

Sticky toffee plum pudding, butterscotch brandy sauce, clotted cream ice cream
Raspberry, white chocolate & muscatel sherry trifle
Spiced apple, pear & blackberry crumble, calvados custard
Warm chocolate fudge cake, red wine poached plums, vanilla ice cream **Ve**
Artisan cheese & biscuits, chutney, celery & grapes

Tea, coffee & mince pies

Advance bookings only. A deposit of £25 per person including children is required to secure your table. Full payment by the 01/12/2026

Booking advised to avoid disappointment

Christmas Eve & New Years Eve

*Join us for food and drinks on Christmas Eve and New Year's Eve!
Open till late! Serving our regular menu!*



*Eat,
drink
and
be merry!*

To book, call or ask a member of staff for details.



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