

Christmas Menu

Let's Begin

Winter Warmer Soup, Served with Onion Crisps, Toasted Ciabatta (V)(VE)(GF*)

Potted Haddock, Served with Capers & Watercress (GF)

Game Terrine, Served with Cornichons & Wild Berries (GF*)

Goats Cheese Tart, Served with Pear & Walnut (V)

Sole Goujons, Served with Tartar Sauce & Watercress (GF*)

The Main Event

Turkey Crown, Served with Pings & Blankets, Roast Potatoes & Seasonal Veg (GF)

Butternut Squash Wellington, Served with Calvo nero, Tenderstem & Red Wine Jus
(V)(VE)

Wild Mushroom & Beetroot log, Served with Pings & Blankets, Roast Potatoes &
Seasonal Veg (V)(VE)(GF)

Ox Cheek Raviolo, Served with Lentil, Calvo Nero & Ox Cheek Reduction

Pan Fried Halibut, Served with Buttered Greens, Potato Cake & Nutmeg (GF)

To Conclude

Christmas Pudding, Served with Brandy Butter

The Swan Christmas Crumble, Served with Custard

Sticky Toffee Pudding, Served with Toffee Sauce & Vanilla Ice-cream

Cheesecake Of the Day, Served with Chocolate Ice-cream

Cherry & White Chocolate Blondie, Served with Vanilla Ice-cream

Selection Of IceCram

2 Course £28.00

3 Course £32.00