

CHRISTMAS FAYRE DINNER MENU

Four courses: £25.95 per guest Children: £15.95

Available from 1st to 30th December (excludes 25th & 26th December)

TO START

Smoked chicken breast and bacon Caesar salad
with fresh parmesan and creamy Caesar dressing

Sesame crusted pork belly with hoi sin and a sweet chilli glaze

Roasted plum tomato and red pepper soup with a melted cheddar crouton, toasted ciabatta ✓

Chicken liver and herb parfait with sweet vegetable piccalilli and toasted brioche

Salmon and prawn cocktail with Marie Rose sauce and toasted bloomer

MAIN COURSES

Traditional roasted turkey
with roast and new potatoes, seasonal vegetables, chipolata, stuffing and gravy

The dishes below are served with dauphinoise potatoes and seasonal vegetables

Braised beef bourguignon with red wine, bacon and mushroom

Salmon and cod duo topped with sundried tomato tapenade, drizzled with lemon chive butter

Char grilled chicken breast
wrapped in smoked bacon, with a wild mushroom and herb cream sauce

Char grilled rump steak topped with black olives and fresh herbs
cooked to your liking, drizzled with a salsa verde

Roasted stuffed yellow bell pepper
filled with goat's cheese and vegetable ratatouille, served with a tomato and herb coulis ✓

SWEET DELIGHTS

Chocolate and orange brownie with ice cream

Toffee and banana cheesecake with Chantilly cream

Christmas pudding with brandy sauce

Mixed ice creams

Christmas spiced bread and butter pudding with custard

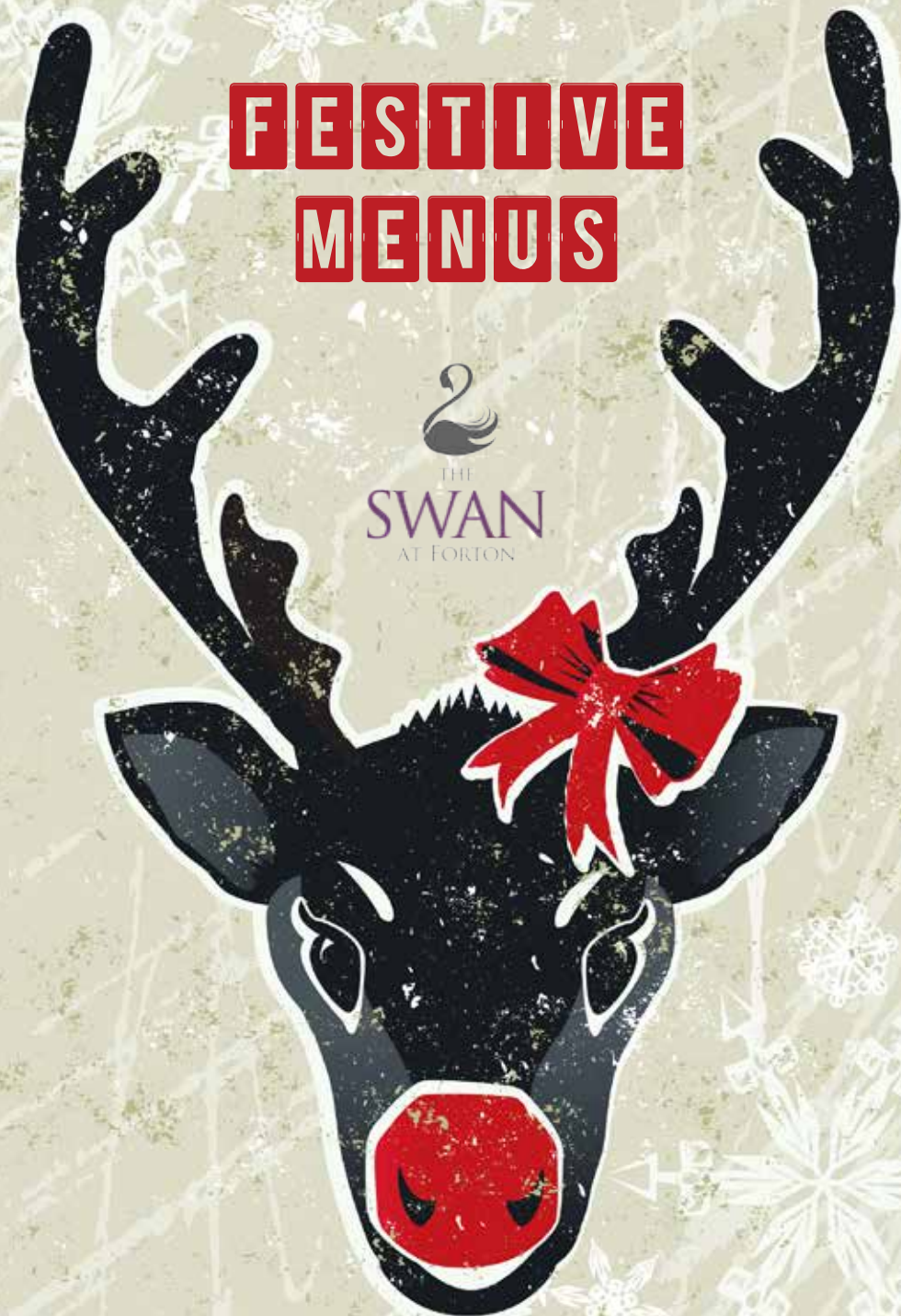
Mixed berry panna cotta with a red wine and raspberry coulis and cream

TO FINISH

Warm mince pies and coffee



FESTIVE MENUS



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A WARM WELCOME TO THE SWAN THIS CHRISTMAS

And for many of you, welcome back!
The Swan is the perfect place to enjoy the festivities over Christmas.
With our roaring fires, cosy corners and warm atmosphere,
the Swan has a lot to offer during this magical time of year.

This year we have two separate Christmas brochures detailing our offers,
from Christmas carvery lunches to the special day itself,
and through to the grand finale of New Year's Eve.

MAKE A NIGHT OF IT

Take advantage of our special Christmas Party accommodation rate
of **£25 per person per night bed and breakfast**, based on 2 people sharing.
Subject to availability. Offer available from 01.12.16 to 23.12.16 and on 31.12.16. Please ask for more details.

DISCO PARTY NIGHT

Friday 16th December, £29.95 per guest

- Complimentary Bucks Fizz on arrival
- Full selection from the Christmas Fayre Dinner Menu with an additional champagne sorbet before the main course
- Disco and entertainment until 1am

If you have a party of 40 or more and would like the Party Night experience
on another date, please do ask us and we can look into it for you.

BOOKING PROCEDURE

All our Christmas menus must be pre-booked, pre ordered and paid for in full
10 days before the event. They are available for up to 100 guests.
Please call us to check dates and availability and to make your provisional booking,
which will be held for 10 days. A non refundable deposit of £5 per person is
required to confirm the booking for you. On confirmation of your booking,
a pre-order sheet will be provided. Please complete and return it to us 10 days
before your event with the remainder of the balance for your booking.
Please note that any balance payments made are non refundable if any guest cancels their
booking with less than 48 hours notice before the event. If 48 hours notice is provided,
the full amount less the deposit will be refunded to the guest.
✓ denotes suitable for vegetarians. Full allergen information is available for all our dishes; please ask.

CHRISTMAS CARVERY LUNCH

Four courses: £17.95 per guest

Children: £9.95

Available Monday to Friday 12pm to 2:30pm and on
Sundays 12pm to 5pm throughout December.
Other times and days may be available for parties of 30 or more, ask for details.

TO START

Smoked chicken breast and bacon Caesar salad
with fresh parmesan and creamy Caesar dressing

Sesame crusted pork belly with hoi sin and a sweet chilli glaze

Roasted plum tomato and red pepper soup
with a melted cheddar crouton, toasted ciabatta ✓

Chicken liver and herb parfait
with sweet vegetable piccalilli and toasted brioche

Salmon and prawn cocktail with Marie Rose sauce and toasted bloomer

CARVERY MAIN COURSE

Choice of the day's freshly cooked roasts from the carvery including:

Traditional roast turkey | Honey mustard roasted ham

Topside of beef | Leg of pork

*All served with a selection of market fresh vegetables, Yorkshire puddings,
sage and onion stuffing, pigs in blankets and gravy*



Vegetarian nut roast ✓ (by pre-order only)

Vegetable and goat's cheese Wellington ✓ (by pre-order only)
tomato and herb sauce

*All served with a selection of market fresh vegetables, Yorkshire puddings,
sage and onion stuffing and pan cooked gravy*

PUDDING

Chocolate and orange brownie with vanilla ice cream

Toffee and banana cheesecake with Chantilly cream

Christmas pudding with brandy sauce

Mixed ice creams

Christmas spiced bread and butter pudding with custard

TO FINISH

Warm mince pies with coffee