

# The Swan Inn

Hanley Swan

## Christmas Day 2018

Tuesday 25<sup>th</sup> December

Pub open 11am till 6pm Kitchen open 12pm till 4pm

### A Little Tipple

choose from a glass of mulled wine, mulled cider, champagne or fruit juice

### Trio of Canapes

smoked mackerel rillettes • walnuts and goats cheese filo bites • honey and sage ham hock bon bon

## Starters

### wild mushroom and chervil velouté

sauté wild mushrooms • shaved truffle • oven baked artisan baguette df/gfa/v/vea

### wild game terrine

winter fruit chutney • walnut toast df/gfa

### duo of oak smoked scottish salmon

whiskey and treacle cured • pate • ginger and lemongrass puree • pickled cucumber gfa/df

### pan fried loin of rabbit

rabbit legs and red wine pearl barley • sage crisps dfa

### hand dived scallops

spiced braised red lentils • salted poppadoms gf/dfa

### driftwood goat's cheese, artichoke & olive tartlet

heritage tomatoes • olive caramel • wiltshire mozzarella • lemon olive oil v

## Main Courses

### oven roasted breast of cotswold free range turkey in pancetta

roasted chateau potatoes • cranberry stuffing • baby carrots • sprouts and pancetta • pigs in blankets  
braised red cabbage • roasted piccolo parsnips • bread sauce • cranberry and port sauce gfa/dfa

### spinach, stilton and cranberry wellington

roasted chateau potatoes • cranberry stuffing • baby carrots • sprouts and pancetta  
braised red cabbage • roasted piccolo parsnips • bread sauce • cranberry and port sauce v

### pan fried peppered local venison haunch

pan fried pancetta, seville orange and cavallo nero • dauphinoise potatoes • roast parsnip puree • chocolate jus gf/dfa

### pan-roast monkfish tail

bouillabaisse sauce • winter vegetables • thyme and garlic parmentier potatoes dfa/gf

### sweet potato, chestnut, mushroom and curly kale pithivier

herb mashed potatoes • thyme and winter vegetable gravy ve/dfa

### fillet of dover sole

devon crab crushed new potatoes • sea vegetables • clams • chive and lemon beurre blanc dfa/gf

# The Swan Inn

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## Desserts

### traditional aged christmas pudding

armagnac crème anglaise gfa/dfa/v

### spiced plum crumble

mulled wine syrup • plum puree • cinnamon ice cream dfa/v

### iced chestnut parfait

champagne jelly • chocolate and coffee bean sauce gf/va

### winter poached pear

pear and vanilla jelly • caramelised white chocolate • ginger ice cream gf/dfa/va

### dark chocolate and seville orange fondant

walnut and hazelnut granola • grand marnier and orange ice cream v

### artisan cheeseboard

cornish yarg • keens cheddar • colston basset stilton • christmas chutney • artisan biscuits • grapes • celery sticks v

## to finish

### coffee, mince pies and macaroons

a selection of coffees, teas and infusions with warm mince pies and salt caramel macaroons, chocolate truffle & turkish delight

Adults £95 – Children (under 12) £65 –

Early bookings before July 1<sup>st</sup> 2018 qualify for a £10 per person discount. Highchair children free

Please inform us of any food allergies you may have prior to ordering. Please note all dishes are subject to alteration

v = vegetarian ve = vegan gf = gluten free gfa = gluten free if amended df = dairy free dfa = dairy free if amended  
va = vegetarian if amended vea = vegan if amended

To reserve your table all you need to do is complete the form below and return it with your £20 deposit per person.

All reservations require a pre-order which we will email or post to you.

Name	_____								
Address	_____								
	_____								
Phone Number	_____								
Email Address									
No. of Adults	_____	Under 12's	_____	Highchairs	_____				
Preferred dining time	_____								

<b>Office use only</b>			
Deposit Paid	£ _____	Date	_____
		By	_____
POF Sent	Yes / No	Date	_____
		By	_____
Final Payment Made	£ _____	Date	_____
		By	_____
Entered on to Res. Diary	Yes / No	Date	_____
		By	_____