

# The Swan Inn

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Hanley Swan

## Valentine's Day 2019

Thursday 14<sup>th</sup> February – from 6.00pm

### Canapes

quail's egg, mushroom duxelle and hollandaise sauce watercress - gf/dfa/v  
gorgonzola and walnut crostini - gfa/v  
prosciutto, fig baby mozzarella and basil - gf/dfa  
cocktail chicken meatball, cranberry sauce - df

### Starters

classic french onion soup  
gruyere crouton - dfa  
carpaccio of rarebreed longhorn beef fillet  
truffle dressing • parmesan crisps • rocket leaves - dfa/gf  
hand dived scallops and iberico sobrasada sausage  
chorizo paste • crostini • apple gel • sea purslane  
duo of cucumber sushi  
pickled mouli • avocado • black sesame seeds • wasabi mayonnaise • soy sauce - gf/df/v/vea  
garlic and herb baked camembert  
oven baked artisan breads • figs • grilled cherry tomatoes - gfa

### Main Course

rarebreed longhorn beef wellington  
pomme anna potatoes • mushroom duxelle • savoy cabbage and pancetta • celeriac and horseradish puree • red wine jus -  
pan fried lemon sole nicoise  
roasted new potatoes • anchovies • fine green beans • marinated olives • champagne sauce - dfa/gfa  
herb crusted rack of cotswold lamb  
apricot and walnut cous cous • seared leeks • rosemary jus • mint yoghurt - gfa/dfa  
pan fried fillet of smoked haddock  
sautéed dill new potatoes • sea vegetables • baby fennel • poached free range hen's egg • dill butter sauce - dfa/gf  
wild mushroom stroganoff  
savoury rice • crème fraiche - dfa/gf/v/vea

### Desserts

chocolate and raspberry fondant  
raspberry coulis • vanilla ice cream - v  
passion fruit cheesecake  
passion fruit gel • orange sorbet • oat and honey crumble • poppy seed tuille -  
classic tiramisu  
espresso cookies • mascarpone • marsala wine masala wine • rum and cocoa powder - v  
limoncello  
apricot and nut biscotti • sorbet - v/vea  
local cheese board  
artisan cheese crackers • figs • grapes • spiced apple chutney - gfa/v

### To Finish

coffee and petit fours  
a selection of coffees, teas and infusions with vanilla fudge, macarons and chocolate truffles

£50 per person (discounts for tables of three or more)

Any dishes marked with a **v** are vegetarian meals, **ve** is vegan    gf = Gluten Free    gfa = Gluten free if amended  
df = Dairy Free    dfa = Dairy free if amended    va = Vegetarian if amended

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

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Come and enjoy the perfect Valentine's Day here with us at the Swan

1. Complete the booking request below and drop it in to us in person, post it or email it to us.
2. Make sure you enclose your deposit of £20 per person.
3. Please fill in your names and tick the dishes required, for any special dietary or allergen requirements please contact us directly

Name \_\_\_\_\_

Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Preferred dining time \_\_\_\_\_

Contact Phone Number \_\_\_\_\_

Email Address


Name	Example		

French Onion Soup	✓		
Carpaccio of Beef			
Hand Dived Scallops			
Cucumber Sushi			
Baked Camembert			

Longhorn Wellington	✓		
Lemon Sole Nicoise			
Rack of Cotswold Lamb			
Fillet Smoked Haddock			
Mushroom Stroganoff			

**Office use only**

Deposit Paid £  Date  By

POF Sent  Yes / No Date  By

Final Payment Made £  Date  By

Entered on to Res. Diary  Yes / No Date  By

Chocolate Fondant	✓		
Passionfruit Cheesecake			
Classic Tiramisu			
Limoncello			
Artisan Cheese Board			

All prices and dishes shown are subject to seasonal and market fluctuations and changes.  
 All dishes may contain nuts, traces of nuts or other allergens. For specific dietary requirements please contact us.  
 The balance is paid on the evening. Please note deposits are non-refundable for cancellations of less than 7 days.  
 Cheques should be made payable to The Swan Inn.