

The Swan Inn

Hanley Swan

Big Table Menu December 2019

Starters

roasted red pepper and butternut squash soup
roasted pumpkin seeds • baked artisan bread - v/gfa/ve

gloucester old spot pork and prune terrine
toasted sourdough bread • house piccalilli - gfa/dfa

beetroot and onion tarte tatin
textures of beetroot • horseradish snow • white balsamic dressing - v/vea/dfa

salmon gravadlax
fennel compote • pickled cucumber • beetroot, vodka, horseradish and dill marinade - v/gfa/dfa

Main Courses

oven roasted breast of cotswold free range turkey in pancetta
rosemary roasted potatoes • sage and pork stuffing • pigs in blankets • bread sauce
cranberry and port jus - gfa/dfa

pan fried venison steak
rosemary fondant potato • blackberry and chocolate jus • parsnip puree - gfa/dfa

roast rolled cotswold belly of pork
apricot and honey stuffing • apple puree • english mustard sauce - dfa

thai winter greens and tofu curry
pine nuts • sticky jasmine rice • winter chutney • salted poppadoms - dfa/gfa/ve/v

roasted winter vegetable and goat's cheese wellington
roasted chateau potatoes • cranberry stuffing • bread sauce • cranberry and port sauce - v

all served with side dishes of baby carrots • sprouts and pancetta • braised red cabbage
glazed english roots • savoy cabbage and bacon

Desserts

traditional aged christmas pudding
ginger and brandy crème anglaise - gfa/v

sticky toffee pudding
butter scotch sauce • whiskey ice cream - v

baileys cheesecake
salted caramel ice cream - v

lemon and lime brulee
winter fruit compote - v/gfa

artisan british cheeseboard
a selection of great local and british cheeses • christmas chutney • artisan wafers • red grapes - v/gfa

to finish

a selection of teas, coffees and infusions all served with vanilla fudge and mince pies

2 course £25 per person - 3 course £30 per person
Please inform us of any food allergies you may have prior to ordering - Please note all dishes are subject to alteration