

# The Swan Inn

Hanley Swan

## Christmas Day 2019

Wednesday 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 salmon pate blinis with avruga caviar, *gfa/va* – baba ganoush on crostini, *vea/dfa/gfa*  
thai fishcakes with a mango chutney, *dfa* - cottage pie cups with fresh horseradish snow, *gfa/dfa*

### Starters

celeriac, hazelnut and truffle soup

shaved truffle • oven baked artisan baguette *v/vea*

smoked fish and prawn antipasti

marinated herring • smoked mackerel rillettes • wye valley smoked salmon • madagascan prawns  
pickled cucumber • horseradish and dill sauce • aioli • mixed crusts *gfa/dfa*

roasted breast of cotswold wood pigeon

spicy lentils • baby carrots • thyme jus *gfa/dfa*

heirloom beetroot carpaccio

crispy walnuts • cerney ash goat's cheese • honey, Dijon and sherry vinegar dressing *dfa/gfa/vea*

### Main Courses

oven roasted breast of cotswold free range turkey in pancetta

sage and pork stuffing • pigs in blankets • bread sauce • cranberry and port jus *gfa/dfa*

salmon en crouete

spinach and roasted red pepper coated salmon • dill beurre blanc *dfa*

pan-roast monkfish tail

bouillabaisse sauce *dfa/gfa*

pan fried fillet of rare breed long horn beef

oysters in crispy tempura batter • madeira and thyme jus *dfa/gfa*

aubergine five nut roast

apricot stuffing • veggie pigs in blankets • winter vegetable gravy *dfa/ve*

all served with side dishes of heirloom beetroots • braised brussel sprouts and smoked pancetta  
glazed english roots, parsnips, carrots and swede • rosemary roast new potatoes  
seville orange braised red cabbage

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## Desserts

traditional aged christmas pudding

brandy butter • vanilla ice cream *gfa/dfa/vea*

passion fruit crème brulee

biscotti • passion fruit gel *gfa/v*

christmas chocolate cake

orange sorbet *va*

artisan cheeseboard

selection of british cheeses • christmas chutney • artisan biscuits • red grapes *v*

## to finish

coffee, mince pies and macaroons

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

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

Deposit need by 1<sup>st</sup> Nov 2019, balance paid by 1<sup>st</sup> December 2019

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	£ <input type="text"/>	Date	<input type="text"/>
		By	<input type="text"/>
PDF Sent	<input type="text"/> Yes / No	Date	<input type="text"/>
		By	<input type="text"/>
Final Payment Made	£ <input type="text"/>	Date	<input type="text"/>
		By	<input type="text"/>
Entered on to Res. Diary	<input type="text"/> Yes / No	Date	<input type="text"/>
		By	<input type="text"/>