

# The Swan Inn

Hanley Swan

## Christmas Day 2021

Saturday 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

honey and sesame seeds marinated baby sausages –dfa/gfa    sun blushed tomato & goat's cheese tart  
oak smoked salmon pate blinis, avruga caviar- gfa/dfa/va    baba ganoush endive –gfa/dfa/ve

### Starters

#### cream of jerusalem artichokes soup

sautéed forest mushrooms • shaved truffle • truffle oil • artisan bread    gfa/va

#### venison carpaccio

hazelnut mayonnaise • celeriac and carrot remoulade • parsnip crisps • sherry dressing    gfa/dfa

#### hazelnut and pistachio crusted scallops

curried cauliflower puree • apple • cauliflower textures    gfa/dfa

#### wild forest mushroom orzo

sautéed wild mushroom • poached hen's egg • parmesan • garlic croutes • truffles    gfa/dfa/va/vea

### Main Courses

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

bread sauce • cranberry stuffing • pigs in blankets • cranberry and port sauce    dfa/gfa

#### wild forest winter veg wellington

artichoke puree • braised puy lentils • pickled mushrooms • mushroom cream    dfa/v

#### cider braised old spot pork belly

apple puree/ cider and cream sauce • apple crisps    dfa/gfa

#### pan fried fillet of wild sea bass

crushed new potato and swiss chard • sea vegetables & samphire • baby squid • clams  
brown shrimps, caper and butter sauce    dfa/gfa

#### roasted butternut squash tagine

moroccan cous cous • sultanas • apricots • chickpeas • flat bread    dfa/gfa/v/vea

all served with side dishes of garlic and herb roasted potatoes  
maple & pecan baby carrots • crisp honey mustard baby parsnips  
orange braised red cabbage • baby leeks and peas  
sprouts with chestnuts and pancetta

## Desserts

### aged traditional christmas pudding

spiced brandy custard • sesame seed tuille gfa/vea

### dark chocolate and pistachio brownie

dark chocolate ganache • raspberry ice-cream • salted caramel sauce gfa/vea

### selection of local cheeses

chutney • grapes • celery • quince jelly • artisan wafers

### morello cherry cheesecake

warm berry compote • berry ice cream • peppermint marshmallows vea/gfa

### gremillet pink champagne panna cotta

caramelised white chocolate • poached clementine • poppy seeds • shortbread gfa

### cranberry orange loaf cake

cinnamon sauce • coconut ice cream gfa/dfa/v/vea

## 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  
babies in high-chair 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