

# The Swan Inn

Hanley Swan

## Christmas Day 2022

Sunday 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

### Canapes

oak smoked salmon rillettes *gfa*      beetroot and goat's cheese filo *va*  
honey and sesame seed sausages      spiced baked tofu rolls *vea/ve/gfa/dfa*

### Starters

#### parsnip soup velouté

ricotta and spinach tortellini • caramelised honey • artisan bread      *gfa/va/vea*

#### wild pistachio and game terrine

plum and ginger chutney • toasted brioche bread      *gfa/dfa*

#### venison loin carpaccio

dressed rocket salad • salty toasted pinenuts • bacon crumb      *gfa/dfa*

#### wild mushroom and hard goat's cheese risotto

roasted walnuts • parmesan wafer      *gfa/dfa/va*

#### hand dived scallops

pommes duchesse • charred celeriac puree • pancetta lardons      *gfa/dfa*

#### beetroot and local gin cured salmon

grilled chicory • julienne green apple • herb oil      *gfa/dfa*

### Main Courses

#### stuffed turkey roulade

roasted chateau potatoes • baby carrots • mange tout • pigs in blankets • sprouts  
cranberry and red wine jus • bread sauce      *dfa/gfa*

#### wild mushrooms and pearl barley wellington

roasted chateau potatoes • baby carrots • mange tout  
charred leeks • sprouts • truffle cream sauce      *dfa/gfa/va/vea*

#### blade of beef

horseradish mash • roasted root veg • silver skin onions • winter gravy      *dfa/gf*

#### pan fried halibut

saffron turned potatoes • whey sauce • fish artichoke chowder salsify      *dfa/gfa*

#### monkfish tail

devon crab crushed new potatoes • parsley sauce • samphire      *dfa/gfa*

#### sweet chilli baked tofu

miso noodle broth • cabbage • spring onions • fresh chillies      *va/vea/dfa*

## Desserts

### aged traditional christmas pudding

brandy crème anglaise gfa/dfa/vea/va

### baileys and white chocolate cheesecake

berry fruit foam • berry sorbet gfa

### selection of local cheeses

chutney • grapes • celery • quince jelly • artisan wafers gfa

### dark chocolate and orange torte

almond joconde sponge • toffee and apple ice cream gfa/va

### vanilla panna cotta

winter berry compote • ginger sponge cake gfa

## to finish

### coffee, mince pies and macaroons

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

Adults £99 – Children (under 12) £69

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

gfa = gluten free if amended dfa = dairy free if amended va = vegetarian if amended vea = vegan if amended