

Christmas at The Swan

Two course £33.95 Three course £41.95 ● 2 & 3 courses available Monday - Thursday ● 3 Courses only Friday - Saturday
Available from 27th November – 23rd December (Except Sundays) ● £15 per person non refundable deposit

For guests with any food/drink allergies please advise us at point of ordering

Starters

Tenderstem Broccoli & Stilton Soup with Crushed Toasted Walnuts
Crispy Coconut King Prawns with Sweet Chilli & Coconut Dipping Sauce - Fresh Mango Salad
Yuzu Cured Salmon with Asian Avocado & Cantaloupe Melon Salad
Pressed Ham Hock Terrine with Hot Mustard Piccalilli & Crusty Sour Dough Bread
Smoked Haddock Kedgeree cake with Curried Mayo & Watercress Salad
Hot Honey Baked Camembert with Pigs In Blankets & Cranberry Sauce
Mixed Indian Thali (Onion Bhaji, Crispy Samosa & Sweet Potato Saag Aloo Tikki)
with Onion salad, Mango Chutney & Mint Riata
Korean Beef Brisket Bao Buns, Tangy Asian Slaw, Cucumber & Sriracha Mayo

Mains

Roast Norfolk Free Range Turkey with Seasonal Trimmings, Goose Fat Roast Potatoes,
Seasonal Vegetables & Rich Turkey Gravy (gfo)
Pan Fried Fillet of Halibut with Dauphinoise Potatoes, Toasted Almond Tenderstem
& King Prawn Beurre Blanc
Parsnip & Cranberry Nut Roast, Creamy Mash, Garlic & Thyme Potatoes,
Sticky Red Cabbage, Glazed Root Vegetables & Gravy
Slow Cooked Braised Local Venison Haunch Bourguignon with Creamy Mashed Potatoes,
Caramelised Roast Parsnips & Buttered Greens
Pinneys of Orford Poached Smoked Haddock with Rosti Potato, Spinach & Braised Baby Leeks
- Crispy Hens Egg & Hollandaise Sauce
Lamyai's Massaman Vegetable Curry with Sticky Coconut Rice & Vegetable Spring Rolls
Herb & Gruyere Crusted Fillet of Salmon with Parmentier Potatoes, Fine Beans & Classic Parsley Sauce
Crackly Belly of Swannington Pork with Pan Fried Bubble & Squeak,
Savoy Cabbage & Pancetta, Apple Puree & a Wholegrain Mustard Sauce
Baked Butternut Sweet Potato & Sage Gnocchi, Tomato & Basil Sauce, Toasted Garlic Sourdough
Hereford 28 day Aged 10oz Sirloin Steak with Peppercorn Sauce, Chestnut Mushrooms
& Triple Cooked Chips (gf) (df) (£8.50 Supplement)

To Finish

Homemade Christmas Pudding with Brandy Sauce & Toasted Marzipan
Baked Vanilla Cheesecake with a Winter Berry Eton Mess
Biscoff & Dark Chocolate Torte with Vanilla Seed Ice Cream
Glazed Lemon Tart with Raspberry Sorbet & Fresh Raspberries
Traditional English Christmas Trifle
Chocolate Orange Bread & Butter Pudding, Marmalade Custard & Terrys Chocolate Orange Segment
Selection of Local Ice Creams or Sorbets (gfo) (dfo)
Trio of English Cheeses - with Artisan Crackers, Quince Jelly & Frozen Grapes (£2.00 Supplement)

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing
gluten and other allergens are prepared and our menu descriptions do not include all ingredients.
Please ask a member of staff if you require assistance.

(Vg) Vegetarian, (V) Vegan, (df) Dairy Free, (dfo) Dairy Free Option, (gf) indicates Gluten Free,
(gfo) / (vo) indicates Gluten Free / Vegan Options available