



# FESTIVE MENU 2018

£15 a Main Course, 2 Courses £21 or 3 Courses for £27

The Swan Inn & Bistro - 01234 711 111

## To Start...

### Sharing Platter of Swan Nibbles (min. 2 persons)

Hot Chorizo, Spiced Turkey Popcorn, Salt & Pepper Squid, Mini Roast Bravas Patatas, Olives & Dips

Butternut Soup with Crispy Sage & Apple Croutons with Amazing Grains Bread (vg, gfo)

Quince Gin Cured Salmon with Wholemeal Dill Blinis, Sour Cream, & Pickled Cucumber (gfo)

Smoked Haddock, Leek & Potato Rosti with a Poached Egg (gf)

Brixworth Pâté with a Fig & Plum Relish and Toasted Sourdough (gfo)

Deville Kidneys on buttered Sourdough with Watercress (gfo)

Grilled Goats Cheese Layered with Roasted Beetroot & Salted Lime Toasted Walnuts (v, gf)

Sautéed Mushrooms in Garlic on Local Sourdough with Melted Stilton (v, gfo)

## Main Courses...

Roast Breast of Turkey with Bacon Wrapped Chipolata, Apricot, Sage & Onion Stuffing, Goose Fat Roast Potatoes, Parsnips, Buttered Carrots, Brussel Sprouts & Turkey Gravy (gfo)

Venison Bourguignonne, Horseradish Mash & Savoy Cabbage with Parsnip Crisps

Slow Roasted Pork Belly, Creamy Mash, Parsnips, Carrots & Brussels, Apple Sauce & Onion Gravy (gf)

Confit Duck Leg, Dauphinoise Potato, Red Cabbage, Shallot Fine Beans & Jus (gf)

Chicken Ballotine wrapped in Pancetta with a Pistachio & Leek Stuffing, Sautéed Potatoes, Shallot Fine Beans & Marsala Sauce

Baked Cod Loin with a Rarebit Topping on Spring Onion Mash with Crispy Cauliflower & Caper Dressing (gfo)

Lentil, Grains & Root Vegetable Not-Shepherd's Pie topped with Sweet Potato Mash served with Savoy Cabbage & Brussel Sprouts (vg, gf)

Curried Cauli, Potatoes, Chick Peas & Spinach with Red Onion & Coriander Bhajis and Basmati Rice (v, gfo)

Pan Seared 8oz Rib Eye Steak **£3 extra** Thyme Roasted Tomato, Mushrooms, Chips & Bearnaise Sauce (gfo)

## To End...

Christmas Pudding with Brandy Sauce

Panettone Bread & Butter Pudding with Spiced Fruits & Custard

Sticky Toffee Pudding with Vanilla Bean Ice Cream

Clementine & Cardamom Brulee with Clotted Cream Ice Cream (gf)

Festive Spiced Berry Mess with Port Spiked Fresh Cranberries (gf)

Yorvale Yorkshire Ice Cream - 3 scoops - Choose from: *Vanilla, Strawberry, Maple & Walnut, Lemon Curd, Chocolate Ripple, Posh Toffee, Salted Caramel, Pistachio* (gf)

Sorbert with Spiced Fruits - choose from - *Lemon Sorbet or Raspberry Sorbet* (vg gf)

Cheese **£2 extra** Vintage Lincolnshire Poacher Cheddar, Cornish Brie, Tuxford & Tebbutt Stilton Cheese with Biscuits, Grapes, Celery & Fig & Plum Relish (gfo)

## Notes...

**FESTIVE MENU** - available 30th<sup>th</sup> November until 24<sup>th</sup> December 2018 - lunch & evening.

**SUNDAY MENU** - available every Sunday during December serving traditional roasts.

**LARGE PARTIES** - Non-refundable deposit of £10 per head required for parties of 8 people or more. A 10% service charge maybe added.

**ALLERGEN INFORMATON** - Please note we cannot list all the ingredients in our dishes, so if you have any food allergies or intolerances please let us know when ordering.

**MENU OPTIONS** - v - vegetarian, vg - vegan, gf - gluten free, gfo - gluten free option available.