



CHRISTMAS SET MENU

2 COURSES £27
3 COURSES £35

STARTERS

Fire Roasted Red Pepper & Tomato Soup *v*
*with slow roasted cherry tomatoes, basil oil
and warm bread*

Salt Cod & Chorizo *GF*
*with chickpea purée, chorizo oil and
balsamic pickled shallots*

Crispy Breaded Goats' Cheese *v*
with caramelised apple ketchup

Bombay Potato Tart *VG*
with coconut curry sauce and raita

MAINS

Roast Turkey Breast & Braised Leg
*with apricot & pistachio stuffing, roasted
potatoes, confit carrot, honey roasted parsnips,
tenderstem broccoli, spiced carrot purée, buttered
sprouts, pigs in blankets and gravy*

Confit Duck Leg
*with vanilla parsnip purée, curly kale, roasted
parsnip chips, spiced honey and cherry jus*

Pan Roasted Sea Bass
*with chorizo & nduja crust, saffron potatoes,
green beans, and lobster sauce*

Chestnut Stuffed Butternut Squash *v*
*glazed with whipped feta, pickled cranberries,
celeriac dauphinoise and rosemary & garlic gravy*

Portobello Mushroom Kiev *VG*
*with garlic & olive oil mashed potato,
chargrilled hispi cabbage and vegan gravy*

DESSERTS

Christmas Pudding
*with whipped rum butter, cranberry & orange
compote and brandy custard*

Dark Chocolate Fondant
*with salted caramel sauce, peanut butter
ice cream and chocolate soil*

Black Forest Roulade
with cherry gel and boozy cherries

Chocolate & Orange Tart *VG*
*with blood orange sorbet, cocoa nibs
and blood orange sauce*

SIDES

**Confit Carrots, Honey Roasted
Parsnips & Tenderstem Broccoli** *V, GF*
3.5

**Smoked Applewood
Cauliflower Cheese** *v*
4.5

Honey Roast Pigs in Blankets
7

**Charred Brussel Sprouts with
Pancetta & Toasted Chestnuts** *GF*
4

CHEESE COURSE

12.5 per person

Festive Cheese Selection
*Northern Blue, Clara Ash goats' cheese
& Barbers Cheddar served with pear jelly,
poached fig, grapes and biscuits*



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An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.

FOOD ALLERGY NOTICE - If you have a food allergy
or special dietary requirements, please inform a member
of the hospitality team. Thank you..

