



THE SWAN
T A R P O R L E Y

CHRISTMAS 2020

Join us during the festive period this year. We look forward to welcoming you throughout December and into the New Year.

(Please note our plans for Christmas may be affected by Covid 19).

The pub will be open throughout the Christmas period. We strongly recommend early bookings. In addition, our events room The Tarporley Room, is ideal for larger celebratory dinners and private parties. We will be happy to discuss your events with you.

We will be open during the following times

1st December - 23rd December

(Normal hours)

Festive Menu and Seasonal Menu

Boxing Day

(Open from 10am - 6pm)

Boxing Day Menu

24th December

(Open until midnight)

Seasonal Menu - booking essential

27th December - 30th December

(Normal hours)

Seasonal Menu

Christmas Day

(Open 12-2pm)

Drinks Only

New Year's Eve (Open until 1am)

Seasonal Menu until 4pm

New Year's Eve Dinners Reception from 7.30pm

FESTIVE MENU

2 Course Menu £21.95 | 3 Course Menu £25.95

To Start

Roast Parsnip & Apple Soup (v)
Parsnip crisps, crusty bread

Ham Hock Terrine
Rich cranberry chutney and toasted bread

Mackerel Pate
Garlic crostini, balsamic dressed leaves

Caramelised Chicken Livers
Port jus, pearl onions

Mains

Roasted Breast of Turkey, Chestnut & Lemon Stuffing
Sautéed sprouts, honeyed carrots and parsnips, roasted duck fat potatoes, pigs in blankets and turkey jus

Seared Fillet of Sea Bass
Jerusalem artichoke and parmesan risotto, dressed rocket salad

Braised Blade of Beef
Served with roasted parsnips, mashed potato, braised red cabbage, parsnips, red wine jus

Roasted Butternut Squash & Thyme Risotto (v)
Onion beignets, vegetarian hard cheese

Desserts

Traditional Christmas Pudding
Brandy sauce

Passion Fruit Crème Brûlée
Homemade shortbread biscuit

Traditional Lemon Tart
Topped with a burnt sugar glaze and raspberry compote

Chocolate Brownie
With Snugbury's vanilla ice cream and hot chocolate sauce

Tea & Coffee
Cheese course on application

BOXING DAY MENU

3 Courses £34.95
(Children's menu available for under 12s)

To Start

Chicken Liver Pate
Caramelised onion marmalade, melba toast

Classic Smoked Salmon
Pickled shallots, capers, charred lemon

Roasted Cauliflower & Chestnut Soup (v)
Gruyère croutes

Black Pudding Hash Stack
Fried duck egg, tomato mayonnaise

Mains

Game Pie
Local game slow cooked in Weetwood bitter, shortcrust pastry, creamy mashed potato, winter vegetables

Striploin of Cheshire Beef
Served with parsnip puree, mashed potato, braised red cabbage, parsnips, red wine jus

Roasted Jerusalem Artichoke & Vegetarian Hard Cheese Risotto (v)
Sage and onion beignets, rocket and parmesan

Roasted Loin of Cod
Root vegetable dauphinoise, Parma ham crisp, beurre blanc

Desserts

Traditional English Trifle

Whisky Crème brûlée
Shortbread

Sticky Toffee Pudding
With our Snugbury's salted caramel ice cream and toffee sauce

Cheese & Biscuits
Burt's DiVine (blue), Smoked cheshire Appleby, Kidderton Ash, fresh celery, grapes, homemade chutney and biscuits

Tea & Coffee
Cheese course on application

NEW YEAR'S EVE

4 Courses £64.95
Includes a glass of fizz on arrival

To Start

Classic French Onion Soup

Gruyère crouton

Morecambe Bay Potted Shrimp

Dill butter, caper mayonnaise and sour dough shards

Wild Mushroom Cassoulet

Poached egg, truffle focaccia croutes

Seared Pigeon Breast

Thyme Rosti, warm salad of baby spinach and roasted beetroot

Pigs Cheek and Pistachio Terrine

Winter chutney, croute

Mains

Roasted Rack of Welsh Lamb

Chargrilled Provençale, crushed new potatoes, red currant jus

Stanley Johns 8oz Fillet of Beef

Mushroom & spinach fricassee, fondant potato, béarnaise sauce

Fillet of Halibut

Shrimp Beurre Noisette, roasted garlic mash

Josper Roasted Breast of Corn-fed Chicken Breast

Pea and mint risotto with prosciutto crisp

Winter Squash and Wild Mushroom Open Ravioli (v)

Rocket, vegetarian hard cheese

Desserts

Chocolate and Orange Tart

Citrus crème fraîche

Blackcurrant Parfait

Juniper meringues, candied walnuts

Panna Cotta

Caramelised pineapple, tequila spiked syrup

Profiteroles

Coffee crème patisserie, chocolate sauce

Tea & Coffee

Cheese course on application

To Finish

Cheeseboard

A selection of local cheeses, biscuits, grapes, celery and our very own Swan chutney