

Welcome to The Swan

Tis the season to indulge, savour and celebrate! Christmas is a time when kitchens are infused with delightful aromas, tables groan under the weight of sumptuous feasts, and families come together to create cherished memories.

Merry Christmas from everyone at The Swan.

WHILE YOU WAIT

Christmas Punch 9.50	Apple spritz 9.00	Taittinger 13.50
Marinated Sicilian Olives (ve, gf) 4.50	Focaccia, olive oil & balsamic vinegar (v) 4.50	

NIBBLES & SMALL PLATES

*Caramelised celeriac, parsnip and roasted apple soup (v, veo, gfo) 6.50	Prawn cocktail, Marie rose sauce, wholemeal bread (gfo) 8.50
*Salmon rillette, winter leaf salad, shallot and mustard seed vinegarette, focaccia crostini (gfo) 9.00	Fried breaded brie, cranberry dipping sauce 8.00
*Goats cheese mousse, salt baked beetroot, blackberry vinegarette, crostini (v, gfo) 7.50	Mozzarella cheese & garlic flatbread (v) 8.50
Sticky pigs in blankets, wholegrain mustard & honey 7.50	Pheasant sausage roll, homemade brown sauce 7.50
	*Chicken liver pate, tarragon butter, chilli and red pepper jam, toasted bloomer bread (gfo) 7.00

choose 3 nibbles with focaccia and oils for 22.00.

MAIN COURSE

*Traditional roast turkey, pigs in blankets, sage stuffing, crispy herb roast potatoes, roast parsnips, root vegetable mash, brussels sprouts, braised red cabbage and rich gravy (gfo) 18.50
Southern Indian king prawn garlic curry, braised rice, homemade roti (gfo) 18.00
*Mushroom, spinach and truffle wellington, roasted root vegetable mash, potato and cranberry terrine, chestnut and pickled walnut puree, vegetarian red wine gravy (v) 18.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.50/16.75
Josper grilled halloumi & cous cous salad, butternut squash puree, pomegranate seeds, crispy onion (v,gf) 17.00
*Welsh beef and Guinness stew, dumplings and pickled onion 18.00
The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries, creamy coleslaw (vegan option available) 16.50
Chalk stream Trout, crispy layered potato, charred broccoli, parsley sauce (gfo) 19.00
Whole or half buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50/32.00
Hot sauce Katsu curry sauce Gravy Garlic Mayo
Stanley Jones' 28-day prime 10oz Welsh ribeye cooked over coals, thyme garlic confit mushrooms and tomatoes, served with your choice of side dish (gfo) 30.00
Peppercorn sauce 2.50 Blue cheese sauce 2.50

SIDE DISHES all 4.00

Fries (v, gf) | Winter leaf salad (gfo, v) | Salt & pepper fries (gf, v) | Chunky chips (v, gf) | Onion rings (gfo, v) | Buttered Brussel sprouts & bacon (gf, v,) | Roasties (v, gf) | Grilled tender stem (v, gf) | Crispy potato terrine (v)

**Christmas Menu - 3 course £32.50*

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Christmas 2024

SANDWICHES

Served 12noon until 5pm

Roast Turkey Bap, sage stuffing, cranberry sauce, dipping gravy 12.00

Open smoked salmon, horseradish mayonnaise, crispy capers, pickled onion 10.50

Crispy chicken, Katsu sauce, toasted tortilla wrap 9.50

Fish finger sandwich, toasted Bradwall Bakehouse bread, baby gem lettuce,
pickled cucumber & tartar sauce (gfo) 9.50

Cajun spiced halloumi & chargrilled vegetables, bbq sauce toasted tortilla wrap (v) 9.00

*Bradwall Bakehouse bloomer bread, with a choice of white or granary with the following
choice of fillings and house salad.*

Honey roast ham – cos lettuce - tomato - wholegrain mustard (gfo) 7.50

Belton farm mature cheddar - red onion chutney (v, gfo) 6.50

Prawn- spicy bloody mary sauce- crispy lettuce (gfo) 8.50

Buttermilk fried chicken deal available only on Thursdays 12 – 9pm

Whole buttermilk fried chicken, fries, coleslaw, choice of sauce plus either 4 pints of house ale or lager,
a bottle of house wine or 4 soft drinks* **All for 45.00**

Winter Saver Monday to Friday 12 – 7pm

Each week we are serving up an autumn saver dish for just 10.00 per person. Ask us for today's choice

PUDDINGS

*Christmas pudding, brandy sauce 8.00

*Sticky toffee pudding, honeycomb ice cream, festive butterscotch sauce 8.00

*Clementine posset, shortbread biscuit (gfo) 8.00

*Passion fruit tartelette, torched meringue 8.00

Chocolate mousse pot, Chantilly cream, toffee sauce, granola 7.50

3 scoops of Cheshire Farm ice cream 6.00

choice of vanilla, raspberry ripple, chocolate, honeycomb, salted caramel

Cheese and biscuits 10.00

Smoked Red Fox Leicester (Whitchurch), Anne Clayton's Crabtree (Malpas), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Grahams six grape port 7.45

TEA & COFFEE

Espresso 2.60 | Double Espresso 4.00 | Americano 3.00 | Cappuccino 3.45 | Latte 3.45 | Mocha 3.45
Flat white 3.45

Hot Chocolate 3.35 cream & marshmallows 4.35

English Breakfast 2.90

Loose Leaf Teas 2.90

Lakeland | Assam | Green Tea | Peppermint | Earl Grey | Camomile | English Breakfast |
Decaffeinated English Breakfast

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Christmas 2024