## CHRISTMAS MENU

#### Welcome to The Swan

This Christmas, we welcome you to The Swan to share in the warmth and joy of the season. Our festive menu is crafted with care, showcasing the best of the season's ingredients and timeless flavours to be enjoyed with family and friends. From all of us at The Swan, we wish you a wonderful celebration and a very Merry Christmas.

#### **Nibbles**

Marinated Sicilian Olives (ve, gf) 4.50

Cranberry glazed boneless **chicken wings**, sage and onion stuffing bites 6.50

Pigs in blankets, garlic mayonnaise 7.00

**Tear & share** cheddar cheese & garlic focaccia (v) 8.50

Focaccia, olive oil & balsamic vinegar (ve) 4.50

**Sesame prawn toastie**, soy and sesame oil 9.50

**Sauteed sprouts,** bacon and maple syrup (gf) 6.50

Charred Padron peppers, sea salt 8.00

Gather around & share 4 nibbles for 24.00

#### Starters

Cauliflower & sweet chestnut soup, Bradwall bread (v, gfo) 7.00

Chicken liver pate, onion jam, toasted sourdough (gfo) 9.50

Gin cured salmon, pickled beetroot, burnt orange (gf) 9.50

Breaded brie wedges, plum and cinnamon, candied walnuts (v) 8.50

Rock lobster tail, watercress and sesame salad, caviar Burre Blanc (gf) 12.00

Beef and mushroom vol au vent, stilton sauce 10.50

#### **Seasonal Mains**

Traditional roast turkey, crispy rosemary roasted potatoes, honeyed parsnip, pigs in blankets, sage stuffing, honey roasted carrots, sprouts, pan gravy 18.50

Whole baked gilt head bream, lemon and caper beurre noisette, sauteed samphire, new potatoes (gf) 19.50

Sweet potato, spinach and feta wellington, buttered kale, mashed potato (v) 16.50

Josper grilled barbeque pork shoulder, mushroom fried rice, grilled pak choi (gf) 18.00

Mushroom bourguignon, toasted Bradwall sourdough (ve) 17.00

Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.50/16.75

Slow roasted lamb shank, dauphinoise potatoes, tender stem broccoli, minted gravy 24.50

Roasted winter vegetables, goats' cheese and chickpea salad, turmeric and honey dressing 17.00

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

Buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50/32.00 Hot sauce (gf, ve) Katsu curry sauce (gf, ve) Gravy (gf) Garlic Mayo (gf, v)

Stanley Jones' 28-day prime 10oz Welsh Sirloin steak cooked over coals, garlic mushrooms and tomato, served with your choice of side dish (gfo) 28.00

Peppercorn sauce (gf) 2.50 | Blue cheese sauce (gf) 2.50

# **CHRISTMAS MENU**

#### Sides all 5.00

Fries I Sweet potato fries I Chunky chips I Onion rings I Roasted Mediterranean vegetables I House Salad

#### Loaded fries all 6.50

Salt & pepper fries (gf, ve) I Cheese, maple & bacon fries (gf) I Pigs in blankets, stuffing, cranberry sauce (gf)
Crispy chicken club I El diablo chicken (free glass of milk)

#### Sandwiches & Light Bites

(Served 12noon 'til 5pm)

**Festive turkey toastie**, brie, stuffing, pigs in bla nkets and gravy 9.50

The Swan's crispy chicken club 10.50

Steak, pan fried mushroom and onion bap (add fried egg £1) 12.00

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

Roast honey & mustard glazed ham, baby gem lettuce, tomato, wholegrain mustard (gfo) 7.50

Belton farm mature cheddar, red onion chutney (v, gfo) 7.00

**Prawn,** lemon mayonnaise, pickled cucumber (gfo) 8.50 Add a cup of today's soup 2.50

Ham, fried egg and chunky chips 12.00

Steak & frites 14.00

### **Puddings**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 8.50

Christmas pudding, brandy sauce 7.50

After Eight hot cookie dough, mint chocolate chip ice cream. Ideal to share (v) 12.00

Cinnamon and honey pannacotta 8.00

Chocolate orange Eton mess (veo, gf) 7.50

Three scoops of Cheshire Ice Cream Farm ice cream 6.00 choice of vanilla, strawberry, chocolate, honeycomb, salted caramel, mint choc chip, cherry

#### Cheese & Port

Smoked Red Fox Leicester

**Blueberry Cheshire** 

Tarporley Blue

Cheshire

Cheese, biscuits, pickled grapes, candied walnuts, celery, homemade fruit chutney

2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

**Cockburn** ruby port 4.65

**Taylors** LBV port 4.75

**Grahams** six grape port 7.45

Provenance

# **CHRISTMAS MENU**

**Meat -** Stanley Jones, Wrexham. **Dairy and Veg -** Oliver Perry, Northwich. **Bread -** Bradwall Bakehouse, Sandbach. **Coffee -** Crema, Lake District