

FESTIVE MENU

Duck & Seville Orange Pate with Spiced Fruit Chutney

King Prawn & Smoked Salmon Little Gem Cups with Marie Rose Dressing (97)

Honey Glazed Jumbo Pigs In Blankets with Hickory Smoked BBQ Dressing

Sunblush Roasted Tomato Sourdough Bruschetta with Balsamic Drizzle (ve)

Spiced Butternut Squash Soup with Herbed Croutons (9fa)

Tradítíonal Roast Turkey & Cranberry Sauce, Sage & Red Oníon Stuffing & Pígs In Blankets with Rosemary Roasted Potatoes, Parsníps & Seasonal Vegetables served with Homemade Gravy (gfa)

Homemade Steak, Baby Onion & Guinness Pie Topped with Thyme Infused Pastry, Rosemary Roasted
Potatoes & Seasonal Vegetables

Chestnut Mushroom Bourguignon with Rosemary Roasted Potatoes, Parsnips & Seasonal Vegetables

Roasted Seabass Fillets on Crushed New Potatoes & Prosecco & Dill Cream with Seasonal Vegetables 👩

Roasted Pork Belly with Apple Cider Sauce, Creamy Mash & Seasonal Vegetables (97)

Festive Goz Steak Burger Topped with Pigs in Blankets, Brie & Cranberry Sauce with Chunky Chips & Homemade Gravy

Traditional Christmas Pudding & Brandy Sauce (gfa)

Homemade Chocolate Orange Cheesecake

Homemade Sticky Toffee & Spiced Rum Pudding with Mince Pie Ice Cream (97)

Champagne Sorbet Topped with Freeze Dried Strawberries (ve/gf)

Traditional Three Cheese Board served with Fruit Chutney & Savoury Biscuits

2 Courses £25.95 3 Courses £29.95

Festive Menu available Tuesday 2nd December until Wednesday 24th December 2025 -Not available Sundays

£10 Non-refundable Deposit per person required at time of Booking

Please make our staff aware of any Food Allergies or Dietary Requirements. Some dishes may contain nuts (n). Some dishes can be made with Gluten Free Alternatives-Please ask staff for details-Subject to Availability. All dishes are made in an environment which is exposed to Nuts, Gluten and other Allergens and our menu descriptions do not include all ingredients. Full Allergen Ingredient Listing is Available upon Request. (vea=vegan available upon request)



FESTIVE MENU

Festive Menu available Tuesday 2	KING FORM 2nd December until Wednesday 2 10t available Sundays	4th December 2025
Organisers Name		
Contact Number		
Email		
Reservation Date		
Reservation Time (12-7.45pm)		
No. of Guests & Deposit Paid @£10 pp	Þ	-
Balance Payable on the Day		
<u>Starter</u> ş	<u>Mains</u>	<u>Desserts</u>
Duck & Seville Orange Pate	Roast Turkey (gfa)	Christmas Pud
King Prawn & Smoked Salmon 🕪 🗌	Pork Belly	Cheesecake
Jumbo Pigs in Blankets	Steak & Guiness Pie Mushroom Bourguignon	Sticky Toffee (41)
Sunblush Tomato Bruschetta:	Seabass Fillets (8F)	Sorbet (give)
Spiced Butternut Squash Soup ###	Festive 60z burger	Cheese & Biscuits
· · · ·	Festive 60z burger OTE ANY VEGAN/GLUTEN FREE ALTE	A 60

PLEASE NOTE ALL MEMBERS FROM THE SAME TABLE MUST ORDER FROM THE SAME MENU (FESTIVE OR WINTER MENU)

Pre Order Required at time of Booking. £10 Nonrefundable deposit payable per person at time of booking with completed Pre-Order Form. Balance Payable on Day. 48 hours required for any cancellation or full payment will be required on the day.

Allergy Advice-All our food is prepared in our kitchen where nuts, gluten & Other Allergens are presen & our menu descriptions do not include all ingredients. ve=Vegan/gf=Gluten Free/gfa=Gluten Free available

Thankyou for Choosing The Swan, Blakedown 01562 700229