CHRISTMAS
AT THE
SWAN REVIVED

2 COURSES £35 | 3 COURSES £42

STARTERS

Wild Mushroom Soup
with a Crusty Bread Roll & Butter

Ham Hock & Pea Terrine
with Apple & Fig Relish and Oatcakes

Warm Smoked Duck Salad
Beetroot, Plum & Cointreau Dressing

Crispy Fried Whitebait
with Wild Rocket & Lemon Mayo

Feta, Walnut & Pomegranate Salad
with a Chilli & Mango dressing

MAIN

Roast Turkey
Roast Potatoes, Brussel Sprouts,
Honey glazed Parsnips, Pigs in Blankets & Stuffing

Beef Bourgignon
Champ Mash & Buttered Vegetables

Teriyaki Cod Loin
Braised Asian Red Cabbage & Fragrant Rice

Sun-dried Tomato, Asparagus & Olive Risotto
with Truffle Oil

8oz Ribeye Steak +£6 supplement
French Fries, Tenderstem Brocolli & Flat Mushroom, Peppercorn Sauce

DESSERT

Traditional Christmas Pudding
& Brandy Sauce

Calvados-infused Peach & Cranberry Crumble
& Custard

Panna Cotta
& Forest Berry Compote

Truffle Brownie Torte

Cheeseboard +£4.50
Somerset Camembert, Blue Stilton,
Applewood Smoked Cheddar & biscuits

Menu available 1st - 24th December 2026.

For allergy information please speak with a team member. We have an open kitchen, and cannot guarantee that food will be 100% free of allergens. All weights are approximate before cooking. All items subject to availability.
£15pp non-refundable deposit required to confirm your reservation. In the even of cancellation or alteration, regretably the deposit will not be refunded unless we are able to rebook your table. Non-attenders deposits cannot be used towards the final balance.
Groups of 6 or more must pre-order a minimum of 7 days in advance. Any cancellation within 48hrs of the booking will be fully chargeable.