



Christmas 2025

AT THE SWAN REVIVED HOTEL



Starters

Cream of Cauliflower Soup *(can be vegan)*
with warm parmesan crouton

Beef Shin & Venison Terrine
red onion relish, green peppercorns and sourdough wedges

Baked Camembert
with roasted grapes, rosemary, walnuts & crusty bread

Roasted Duck Breast Salad
with sweet potatoes, asparagus, pickled fennel, raspberry vinaigrette

Shrimp & Cod Croquettes
with spiced mango relish & crispy salad

Mains

Traditional Roast Turkey
roast potatoes, pigs in blankets, stuffing & seasonal vegetables

Mediterranean Lamb Stew
served with couscous OR colcannon mash, & sautéed greens

Char-grilled Ribeye Steak
peppered steak served with bacon-gruyere smashed potatoes, red wine reduction & baby vegetables

Blackened Salmon Fillet
Cajun-spiced roast salmon fillets, crispy parmesan sweet potato stack, baby vegetables, shrimp & dill sauce

Roasted Vegetable Parcel *(can be vegan)*
*wild mushrooms, beans, roasted vegetable & cheddar puff pastry parcel
served with mash, bell peppers & white wine sauce*

Stuffed Butternut Squash *(can be vegan)*
roasted squash with olive, sun-dried tomato, chickpea, basil infused basmati rice & curried cream sauce

Desserts

Traditional Christmas Pudding *(can be vegan)*

Apple, Pear & Raspberry Crumble

Caramel & Strawberry Meringue Nests

Chocolate Brownie *(vegan)*

Dulce de Leche Cheesecake



2 Course £34

3 Courses £39



Menu available from 1st - 24th December 2025.

£15 per person non-refundable deposit required to confirm your reservation. In the event of cancellation or alteration of numbers, regrettably the deposit will not be refunded unless we are able to rebook your table or function room. 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. Please be advised that all guests must arrived by the table 'sit down' time as pre-ordered food will be ready for service.

Any cancellation within 48hrs of the booking will be fully chargeable.