



CHRISTMAS PARTY

TO START

Goats Cheese Mousse, Crumbled Walnut, Red Onion Marmalade & Crostini
Chicken Liver Pate, Horseradish Cream, Frisse Salad with Redcurrant Dressing
Cauliflower and White Truffle Soup with Baked Bread
Garlic and Herb Breaded Camembert with Cranberry Jam

THE MAIN

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

Homemade Beef and "Yellow Hammer Ale" Pie
With roast potatoes and seasonable fresh vegetables

Slow Braised Pork Belly
With a honey and cider reduction, served with roast potatoes and fresh vegetables

Whole Baked Sole
With garlic butter and seasonal fresh vegetables

Mushroom, Cranberry, Hazelnut and Brie Wellington
With seasonal vegetables

DESSERT

Chocolate Orange Mousse with Cointreau Cappuccino

Christmas Pudding with Brandy Sauce

Panna Cotta, Forest Fruit Compote and Shortbread Crumble

Cheese Board – £3.00 supplement
*With mature cheddar, Somerset brie, Applewood smoked cheddar, Stilton
with crackers and homemade red onion chutney*

TWO COURSES – £22.00

THREE COURSES – £27.00

Pre order & £5.00 non-refundable deposit required

Descriptions of dishes above do not include all ingredients. We use many ingredients, some of which you may be allergic to and may pose a danger to you. We are happy to discuss your menu and offer a meal which will be free of your particular allergen. Please ask to speak to one of our allergy-aware team.

The Swan Inn, The Strand, Lympstone EX8 5ET | www.theswaninn-lympstone.co.uk | 01395 270403