



Christmas

PARTY MENU



22nd November – 24th December
£10 deposit per head

2 courses £29.95 3 courses £34.95

STARTERS

Spiced Carrot & Coriander Soup (Ve)
Carrot Top Pesto, Baked Carrot Crisps



Chicken Liver & Brandy Parfait
Roasted Pumpkin & Sunflower Seeds,
Cherry Amaretto Compote,
Toasted Artisan Bread



Creamy Baked Mushrooms (V)
Vintage Cheddar & White Port Sauce,
Garlic & Rosemary Crumb,
Toasted Ciabatta



Baked Scallop
Parsnip Puree,
Tomato & Spring Onion Salsa



Whipped Goats Cheese (V)
Balsamic Roasted Beetroot,
Poached Pear, Blackcurrant Curd



Smoked Mackerel & Crab Rilette
Toasted Artisan Bread, Lemon Oil

MAINS

All Served with Roasted Carrots & Parsnips,
Sauteed Brussels Sprouts, Roast Potatoes & Seasonal Greens



Hand-carved Free Range Devon Turkey
Lemon & Thyme Stuffing, Cumberland Pig in Blanket, Roasted Potatoes,
Bread Sauce, Cranberry Sauce, Gravy



Pan-fried Fillet of Cornish Hake & Lymington Mussels
In A Smoked Bacon, Fennel, Carrot, Potato & Celery Broth Finished with Cream,
Smoked Mackerel & Dill, Served with Artisan Bread



Maple-glazed Slow-cooked Pork Belly from Talaton
Pulled Pork & Cider Bonbon, Plum Ketchup, Dauphinoise Potato, Rich Gravy



Fig & Dolcelatte Roast (V)
Roasted Potatoes, Roasted Apple, Onion Gravy



30 Day-dry Aged 10oz Sirloin Steak
Juicy in Texture and Bursting with Flavour, Recommended Medium Rare.
Served with Rustic Thick-Cut Chips, Beef Dripping Shallots,
Wild Mushrooms, Parsley Butter +£7.50 Supplement



Mushroom & Red Wine Pie (Ve)
Wild Mushrooms, Sauteed in Red Wine & Baked in Vegan Pastry

DESSERTS

Christmas Pudding (V)
Hot Brandy Sauce



Christmas Pudding (Ve)
Vegan Custard



Vanilla Poached Pear (V)
Honeycomb Ice Cream, Sweet
Raspberry Crumb, Toffee Sauce



Cheese & Biscuits (V)
Taw Valley Cheddar, Cropwell Bishop
Stilton, Creamy Camembert,
Plum Ketchup +£2.50 Supplement



Trio Of Cheese Cake
Lemon Meringue
Cookies & Cream
Honeycombe



Mince Pie Creme Brulee (V)
Caramelised Brulee, Demerara Crumb



Home-baked Chocolate Brownie (V)
Amaretti Biscuit Crumb, Chocolate
Sauce, Vanilla Ice Cream

Please advise us of any allergies
or special dietary requirements
10% service charge added

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