the swan
with two necks

# FESTIVE SPECIALS

As well as our usual menu, we've crafted a selection of festive specials for you to enjoy.
Available all week, they're perfect alongside your favourite starters, mains or desserts.

## Canapés

***three canapés***
*6.45*

### Cauliflower cheese croquette
with cranberry ketchup

### Dijon & marmalade glazed pork belly bite
with pink lady apple purée

### Smoked mackerel, ginger & lime pâté
with brioche crouton and balsamic & beetroot ketchup

## Starters

### Crispy breaded goats' cheese *(v)*
with caramelised apple ketchup
*8.95*

### Maple glazed confit duck leg *(gf)*
with brown butter vanilla squash purée, wilted spinach, and balsamic pickled cherry jus
*11.95*

### Crab arancini croquette
with Italian cheese & crab Bisque
*8.95*

## Mains

### Roast turkey breast & braised leg *(nuts)*
with apricot & herb stuffing, buttered greens & sprouts, brown-butter & honey-glazed carrot crush, crispy beef-fat roasted potatoes, rich red wine gravy and pigs in blankets
*19.95*

### Pan roasted sea bream fillets
served on linguini with garlic & saffron cream sauce, rocket & chilli pesto and Italian cheese
*22.45*

### Trio of roasted lamb T-bones *(gf)*
with brown butter vanilla squash purée, tenderstem broccoli, rosemary roasted squash wedges and mulled wine jus
*24.95*

### Mushroom & Caramelised Onion Shortcrust Pie *(vg, nuts)*
with pickled walnut brown sauce, garlic & herb green beans, potato terrine, wilted spinach and stout gravy
*17.95*

## Sides

### Smoked Applewood cauliflower cheese *(v)*
*6.45*

### Honey roasted pigs in blankets
*5.95*

## Desserts

### Christmas pudding *(gf, nuts)*
with whipped rum butter, cranberry & orange compote and brandy custard
*8.45*

### Dark chocolate fondant
with salted caramel sauce, salted caramel ice cream and chocolate soil
*8.95*

## Cheese Course

*12.95*

Northern Blue
Clara Ash Goats' Cheese
Barbers Cheddar

served with
pear jelly, poached fig, grapes and biscuits

## ALLERGENS

**SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION**

FOOD ALLERGY NOTICE
Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

**PAROGON GROUP IS A CERTIFIED BCORP BUSINESS**
*An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removing please speak to your server.*

Certified B Corporation

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