



THE
SWYNNERTON
ARMS

FESTIVE MENU

EAT, DRINK & BE MERRY

2 COURSES £29.95 ♦ 3 COURSES £35.95

STARTERS

Sticky Pigs & Figs

in a maple glaze (GF) (DF)

Breaded Mushrooms

*crispy bacon lardons, black pudding crumb
and smoked applejack sauce*

Grilled Mackerel Fillet

*braised fennel, sweet red onion and baby
radishes with balsamic glaze (GF) (DF)*

Spiced Harissa Hummus

*crumbled feta, pomegranate seeds and
warm flatbread (DFA) (GFA)*

MAINS

Swynny Turkey Roast

*slices of turkey crown, buttered mashed potato,
crispy herb new potatoes, rainbow carrots,
stuffing, pigs in blankets, Yorkshire pudding
and Swynny red wine gravy, with seasonal
vegetables*

Festive Boursin Spaghetti

*spaghetti tossed with garlic and herb Boursin,
wild mushrooms, fresh cranberries and
plant-based cream sauce, served with
garlic baguette (VE) (GFA)*

Pan-Fried Sea Bass Fillet

*seasoned crushed new potatoes, al dente
mangetout, sugar snaps and green beans
with hot-honey glaze*

Venison & Port Pie

*bubble-and-squeak ballotine, buttered sprouts
and pancetta with redcurrant jus*

DESSERTS

Irish Whiskey Cheesecake

iced latte ice cream (GF)

Chocolate & Cherry Slice

amaretti and cherry ice cream (VEA)

Treacle Tart

clotted cream ice cream

Festive Christmas Pudding

brandy sauce (GF)

Please speak with a member of our team regarding allergies and dietary requirements