



THE
SWYNNERTON
ARMS

CHRISTMAS DAY MENU

3 COURSES £84.95

STARTERS

Smoked Salmon

*Chive belinis, smooth beetroot coulis
and horseradish-dressed salad
(GFA) (DFA)*

Chicken Liver & Brandy Pate

*Toasted tomato and herb artisan bread,
balsamic onion confit
(GFA)*

Chef's Homemade Three-Onion Soup

*Served with a mini Brie bread roll
(GFA) (VEA)*

Breaded Mozzarella Pearls

*Tomato and chilli chutney,
dressed rocket*

MAINS

SWYNNY CHRISTMAS ROAST (VEA) (GFA)

Choice of Turkey Crown ♦ Braised Beef ♦ Gammon Ham ♦ Quorn Chicken Fillet

*With buttered mashed potato, herby roast potatoes, honey roast carrots and parsnips,
stuffing, Yorkshire pudding, pigs in blankets, cauliflower cheese, Savoy cabbage
and pancetta, braised red cabbage and Swynny red wine gravy*

Ratatouille Risotto

*Home-cooked Arborio rice with tomato,
courgette, aubergine, pepper and red onion;
tempura courgette flowers and
basil-garlic baguette (VEA) (GFA)*

Grilled Red Mullet

*Baby leeks, pancetta, confit tomatoes,
potato terrine and creamed caper
and lemon sauce (GF) (DFA)*

DESSERTS

Gingerbread Cheesecake

Rhubarb compote

Jaffa Orange Dome

*Chocolate-orange mousse,
mango and passion fruit sorbet (VE)*

Mulled-Wine Poached Pear

*Clotted cream ice cream
and plum chutney (VEA) (GF)*

Festive Christmas Pudding

Brandy sauce (GF)

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