

Starters

Honey-roasted parsnip & hazelnut crumb soup (V)

Scottish Smoked salmon pâté, sea salt & rosemary crisp focaccia croutons, baby herbs

Smooth chicken liver pâté, Hawkshead Christmas relish chutney, toasted sourdough breads

Halloumi, sweet pickled heritage carrot & orange salad, honey mustard dressing

Mains

Roast turkey, sage, onion & chestnut stuffing, pigs in blankets, roasted potatoes, roasted cooking jus (GF available)

Seared fillet of salmon, creamy spinach & baby leeks, crispy potato cake, champagne beurre blanc

Salt-roasted beetroot, squash & puy lentil tartlet, roasted potatoes, chestnuts, gravy (V)

Desserts

Basque cheesecake, spiced winter berry compote, salted caramel ice cream

Milk chocolate tart, orange syrup, vanilla pod ice cream

Selection of British cheeses, artisan biscuits, quince jelly

<sup>\*</sup>At The Swan Hotel, we recognise the seriousness of food intolerances and allergies. We recommend that you speak to a manager before you place an order, to inform us of any food allergies that you or your guests may have. All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note whilst we do take caution to prevent cross-contamination, we are however unable to guarantee that our food is allergen-free due to the risk of cross-contamination.

