

THE SWAN

CHRISTMAS DAY MENU



Amuse Bouche

Venison carpaccio, pickled cranberries, rocket, beetroot

Smoked Goosnargh duck breast salad, clementine, crispy duck hearts, sherry vinegar

Pan seared scallops, celeriac and truffle puree, compressed apple

Cotswold Gin cured Bibury trout, avocado puree, caviar, heirloom tomato

Hazelnut crumbed Rosary goat's cheese, heritage beetroots, maple glazed figs (v)

Traditional roast English turkey with all the trimmings

Roast breast of goose, leg croquette, braised red cabbage, chestnut and apple stuffing

Pan fried halibut fillet, gnocci, wild mushroom and baby onion fricassee, beurre blanc

Pan fried sea bass, squid ink risotto, clams, saffron sauce

Parsnip and chestnut tarte tatin with seasonal trimmings (v)

Clementine and gingerbread trifle

Warm Christmas pudding, armagnac custard, orange ice cream

Iced citrus parfait, warm mulled gin, caramelised puff pastry, juniper cream

Pannetone, cranberry and white chocolate bread and butter pudding,
orange and cinnamon Anglaise

Selection of local Cotswold cheese, biscuits, grapes, chutney

Freshly brewed tea or roasted Java bean coffee, warm mince pies

£95 per person

£10 per person deposit required upon booking. Full payment due 1st December.