

THE SWAN

CHRISTMAS DAY MENU



Amuse Bouche

Shiitake mushroom soup, shaved truffle (v)

Smoked duck breast, chicory, orange, macadamia nuts

Lobster and crab cakes, lime and chilli mayonnaise, pickled kohlrabi

Cotswold gin cured bibury trout, avocado, cucumber, caper berries, radish

Cep mushroom, cauliflower and spinach risotto, toasted pine nuts (v)

Roast Cotswold turkey, traditional trimmings

Venison medallions, sautéed purple potatoes, cavolo nero, red wine jus

Pan fried fillet of halibut, saffron new potatoes, purple sprouting, lobster sauce

Monkfish tail, celeriac purée, samphire, roast beetroot, almond crumb

Winter vegetable pithivier, carrot purée, tender stem broccoli (v)

Warm homemade Christmas pudding, vanilla custard, Cointreau orange

Dark chocolate delice, honeycomb crumb, salted caramel ice cream

Lemon tart, candied citrus, chantilly cream

Tiramisu, espresso mousse, chocolate sorbet,

Selection of local Cotswold cheeses, biscuits, grapes, chutney

Freshly brewed tea or speciality coffee, warm mince pies

£97.50 per person

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