

THE SWALLOWS NEST'S CHRISTMAS MENU

SERVED FROM 21ST NOVEMBER - 21ST DECEMBER

STARTERS

POACHED PEAR

Served with blue cheese cream, mixed nuts, and balsamic glaze

ROASTED PARSNIP SOUP

Served with garlic & herb croutons

PRAWN, APPLE & CELERY COCKTAIL

Served on a bed of lettuce with Marie Rose dressing

MUSSELS

Served with bread & butter in a Thai green sauce

DESSERTS

CRÈME BRÛLÉE

Served with shortbread biscuit

BLACK FOREST CAKE

Served with cream and grated chocolate

CHEESE BOARD

Served with celery, chutney, grapes and crackers

CHRISTMAS PUDDINNG

Served with homemade hot brandy sauce

MAINS

ROASTED TOPSIDE OF BEEF

Served with mashed and roasted potatoes, pigs in blankets, Yorkshire Pudding, stuffing and gravy

ROASTED CROWN OF TURKEY

Served with mashed and roasted potatoes, pigs in blankets, Yorkshire Pudding, stuffing and gravy

(V, VG)

HOMEMADE NUT ROAST

Served with mashed potato, roasted potatoes, Yorkshire pudding and gravy

All Roasts Served with Seasonal Vegetables.

DUCK

Served with confit potatoes, seasonal vegetables & plum

COLEY

Served with mash, curried mussels & samphire

3 COURSES - £27.95

2 COURSES - £23.95

(V) VEGAN (VG) VEGETARTIAN PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR ALLERGEN INFORMATION



