



Swans Nest Festive Menu 2020

STARTERS



HOME MADE PUMPKIN SOUP SERVED WITH A WARM CRUSTY ROLL

HOMEMADE HALLOUMI FRIES ACCOMPANIED BY A CRANBERRY MAYO

WARM "SHELL-ON" PRAWNS COOKED IN A GARLIC AND HERB BUTTER SERVED WITH CRUSTY BREAD & A SPICY MARY ROSE DIP

DUCK AND ORANGE PATE SERVED ON TOASTED CROSTINI WITH A CRANBERRY CHUTNEY & WINTER SALAD



MAINS

TRADITIONAL BRITISH CARVERY WITH ALL THE TRIMMINGS SERVED WITH PIGS IN BLANKETS

TURKEY & CRANBERRY PIE SERVED WITH MINTED MUSHY PEAS CREAMY MASH POTATO, PIGS IN BLANKETS & A RED WINE GRAVY

A VEGETARIAN CAJUN SPICE SWEET POTATO ROULADE SERVED ON A BED OF STEAMED RICE, GARLIC BRUSSEL SPOUTS WITH TOMATO & RED PEPPER SAUCE

8OZ STEAK COOKED IN BUTTER SEVERED WITH GRILLED TOMATO AND MUSHROOM ROAST POTATOES & PIGS IN BLANKETS WITH A CREAM & PORT SAUCE

DESSERTS



A SELECTION OF HOT & COLD HOMEMADE DESSERTS AS DISPLAYED IN OUR DESSERT CABINET

