

Winter Warmer Night

TUESDAY 18TH NOVEMBER 17:30-20:30

THE SWAN INN HORNDON SS17 8LD

STARTERS

Chefs Potato & Leek Soup £5

Creamy potato & leek soup with crispy leeks & warm bread and butter

Breaded Camembert £8

Panko crusted camembert topped with fig & cranberry chutney served on a bed of winter salad, kale, apple, shaved radish, carrot & butternut squash

Wild Mushroom Pate £6

Served with spiced red onion marmalade & sourdough

Mini Chicken Wellington £7.50

Chicken breast wrapped in puff pastry filled with leeks & wild forest mushrooms, served on port jus

MAINS

Pan Roasted Chicken Chasseur £15

Pan roasted chicken breast served with rich chasseur sauce & served on creamy dauphinoise potato, winter greens

Slow Braised Steak & Ale Pie £15

Slow cooked beef shank in rich ale gravy served on creamy mash & buttered winter greens

Slow Roasted Lamb Shank Stew £19

Slow roasted lamb shank, root vegetable stew, suet dumplings & creamy mash

Loch Fyne Salmon Pie £16

Poached salmon wrapped in smoked salmon topped with mornay sauce, creamy dill mash & baked served with buttered winter greens

Roasted Beetroot & Butternut Squash Wellington £15

Roasted beetroot, butternut squash wrapped in puff pastry with balsamic chutney served on caramelised onion jus with saiteed baby potatoes

DESSERTS

Honeycomb & Toffee Cheesecake £7

Salted caramel, honeycomb ice cream

Apple & Cinnamon Pie £6

Cinnamon roasted bramley apples in sweet pastry served with hot custard

Sticky Toffee Pudding £6

Toffee sauce & vanilla bean ice cream

Winter Mess £6

Poached pears layered with mascarpone cream, amaretti biscuits, meringue & blackberry compot