THE SWAN BAR & RESTAURANT

MOTHERS DAY SUNDAY 15TH MARCH

2 COURSES £32 3 COURSES £38 | MUMS RECEIVE FREE COCKTAIL ON ARRIVAL

STARTERS

Smoked Salmon & Prawn Melody - Loch Fyne smoked salmon rolled & filled with prawn and dill mousse on toasted sourdough with horseradish cream, pickled cucumber & crispy capers

Baked Baby Camembert - Topped with homemade tomato chutney & served with toasted bread

Roasted Tomato & Tarragon Soup - Creme fraiche & toasted sourdough

Homemade Chicken Liver Pate - Smooth buttery chicken livers topped with tyme infused butter served with toasted ciabatta & apple chutney

Thai Vegetable Spring Rolls - Made in house & served with sweet chilli dip

MAIN COURSE

All roast dinners are served with crispy roast potatoes, Yorkshire pudding, sausage & sage stuffing, seasonal vegetables and rich meat gravy

Fillet Of Beef En Croute - Chateaubriand wrapped in puff pastry filled with wild forest mushrooms, red onion chutney & Brie served with rich meat jus
(£18 supplement & 48 hours notice)

Slow Roasted Lamb Shank - Slow cooked in mint, garlic, red wine & rosemary served on creamy mash with rich cooking juice gravy

Roasted Pork Porchetta - Slow roasted pork belly, rolled with apple jam, smoked pancetta, parsley & sage.Served with pig in blanket

Slow Roasted Salmon Fillet - Topped with prawn, chilli & pesto butter & served with sautéed new potatoes

Roasted Sirloin of beef - Sausage & sage stuffing, rich meat gravy

Roasted Chicken Breast - Sausage & sage stuffing, rich meat gravy

Vegetable Wellington - Portobello mushroom, wild forest mushroom, roasted root vegetables wrapped in puff pastry & served on caramelised red onion jus

SIDES

Cauliflower Cheese 5 | Crackling & Apple Sauce 5 | Honey Roasted Parsnips 5 | Crispy Roasties 5 | Sausage & Sage Stuffing 6 | Pigs In Blankets & Dipping Gravy 6

PUDDING

Mummy's Mess Cheesecake - Homemade vanilla cheesecake topped with Prosecco soaked raspberries, meringue & freeze dried raspberries

Baileys & White Chocolate Profiterole - Choux buns filled with Baileys & white chocolate cream served with creme coffee patisserie

Blackberry & cherry crumble - Served with hot custard

Warm Chocolate Brownie - Served with Vanilla ice cream & chocolate sauce

Limoncello Posset - Set Limoncello cream topped with rasperry compot served with amaretti biscuit

ur food is prepared in an area where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, intolerances or you require our allergen information please let us know before ordering. Some dishes are prepared using soya bean oil from genetically modified soya.
A discretionary service charge of 10% will be added to your bill