



*Christmas Day
Menu*



Starters

A rich homemade Parisian onion soup topped with a crisp goats cheese crouton served with rosemary garlic bread (V)

No.

Homemade chicken liver and brandy paté served with melba toast and a fruity cumberland sauce

No.

Atlantic prawns and fresh water crayfish cocktail bound in Marie Rose sauce and served with granary bread

No.

Button mushrooms in creamy garlic sauce served with an artisan roll (V)

No.

Desserts

Homemade boozy sherry trifle

No.

Traditional Christmas pudding drizzled with brandy sauce

No.

Apple, sultana and cinnamon strudel served with a vanilla custard, chantilly cream or ice cream

No.

Homemade winter berry crumble served with cream, ice cream or custard

No.

Cheese board. A selection of cheeses served with a homemade red onion chutney and crackers

No.

Coffee

Complimentary coffee and mince pies with brandy butter.
Tea also available.

Mains

Traditional roast turkey served with pigs in blankets, homemade chestnut stuffing, cauliflower cheese, roast potatoes, roast parsnips, braised spiced red cabbage and seasonal vegetables

No.

28 day aged roast rib of beef served with homemade Yorkshire pudding and all the trimmings

No.

Scottish fillet of salmon en crout served with a fresh water crayfish and white wine sauce, new potatoes and seasonal vegetables

No.

Homemade nut roast served with all the trimmings and vegetarian gravy (V)

No.



£49.95 PER HEAD

TOTAL GUESTS: _____

NAME: _____

ADDRESS: _____

PHONE: _____

DEPOSIT PAID: £ _____

50% MIN. DEPOSIT REQUIRED. BALANCE PAYABLE ON DAY

NON REFUNDABLE DEPOSIT

SIGNATURE:



Please do not hesitate to tell us if you have allergy concerns in any of our dishes. Some of our dishes may contain allergens.

01604 810044 🍀 thebar@theoldswan.pub

www.theoldswan.pub

