

From 1st - 22nd December

# Christmas Menu

THE  
OLD  
SWAN



TRADITIONAL PUB & DINING

## STARTERS

### Traditional Prawn Cocktail

North Atlantic prawns tossed in Marie Rose sauce served on a bed of iceberg lettuce with a side of bread and butter and a lemon twist

### Orange Infused Duck Liver Pate

A smooth duck and orange pate served with toasted ciabatta, salted butter, caramelised onion chutney and leafy greens

### Crispy Golden Breaded Mushrooms (ve)

Golden fried breaded button mushrooms served with a creamy garlic mayonnaise

## MAIN COURSE

### Traditional Roasted Turkey Crown

served with crispy Roast Potatoes and pigs in blankets.

A Shortcrust Christmas Pie with Turkey, ham hock, cranberries, sage and onion stuffing and brussels slowly simmered in a port gravy served with buttery mash and pigs in blankets.

*Both served with Yorkshire pudding, honey glazed parsnips, seasonal vegetables, and lashings of gravy.*

Vegan Roast with Chestnuts, Pumpkin, Carrots, Sunflower seeds, onions and herbs served with crispy Roast potatoes, seasonal vegetables and vegan gravy.

## DESSERTS

### Classic Christmas Pudding

### Chocolate and Caramel Cake (ve)

### Warm Sticky Toffee Pudding (ve)

All served with your choice of Vanilla bean Ice cream, Brandy Cream or Hot Devon Custard

plus a choice of Tea or Coffee and a Mince Pie

4 course

**£30**

**£10 non-refundable deposit  
per person required  
when booking**

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[www.theoldswan.pub](http://www.theoldswan.pub)

**01604 810044**