

THE
SWAN
STAUNTON
FREEHOUSE

Celebrate with us this December

SPECIAL TWO & THREE COURSE MENU AVAILABLE
GIFT VOUCHER FOR ALL DECEMBER DINERS

BAR OPEN CHRISTMAS DAY 11 - 1PM

Starters

Honey roasted parsnip soup
with crisp parsnip shavings & fresh sourdough bread **gfo**

Wye Valley smoked salmon & dill mousse
with a mâche salad and toasted granary bread **gfo**

Duck liver pâté
with orange & juniper berry dressing, mixed leaf salad & toasted brioche **gfo**

Crisp breaded Cotswold Brie
on a bed of rocket with warm winter berry compote **v**

Mains

Free-range roasted breast of turkey
with crisp roast potatoes, seasonal vegetables, sage, onion & sausage meat stuffing, pigs in blankets, rich gravy and cranberry sauce **gfo**

Slow-cooked shin of local beef
with black olive mash, sautéed savoy cabbage and a rosemary & red wine jus **gfo**

Winter vegetable risotto
with Portobello mushrooms and sun-dried tomato salsa **gfo, v**

Pan-fried fillet of hake
served with a rich tomato & garlic passata and sautéed baby potatoes **gfo**

Confit Gresingham duck leg
with crushed sautéed potato, braised purple cabbage and a prune & Armagnac jus **gfo**

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Two courses - £18.95
Three courses - £23.95

Home-made desserts

Traditional Christmas pudding
with hot brandy sauce

Rum soaked cranberry
& valrhona chocolate mousse cake

Apple & pear crumble
served with brandy custard

Winter berry Eton mess
with vanilla Chantilly cream **gfo, gf**

Selection of Three Counties cheese & biscuits
£2 supplement

v = vegetarian, gfo = gluten free option, gf = gluten free
Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.