

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^{PM} - 1^{PM}

PARTIES UP TO 50 CATERED FOR

Home-made, seasonal festive fayre

Starters

Broccoli & stilton soup

served piping hot with fresh white St. George's Bakery bloomer bread gfo

Chicken liver & Maderia parfait

with chef's red onion marmalade, dressed leaf salad & toasted bread gfo

Wye Valley smoked salmon bilinis

mini granary pancake topped with dill crème fraiche & smoked salmon with a lambs lettuce salad gfo

Breaded Cotswold Brie

served warm on a bed of rocket salad with a warm winter berry compote

Mains

Free-range British 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 Ashleworth Court Farm braised beef

with horseradish mash, steamed winter vegetables & a rich red wine gravy gf

The pure-bred Hereford beef in this dish is home-reared on our farm at Ashleworth Court. Our animals are naturally fed on river-meadow grass & home-grown forage & cereals. The Hereford beef is then dry-aged for 28 days to ensure ultimate tenderness and flavour.

Crisp salmon en crouete with watercress

in a puff pastry crust with baby roast potatoes & carrots and finished with a lemon & dill butter sauce

Chestnut mushroom & aubergine tart

with an apple, celery & pomegranate salad and baby potatoes v, vegan option available

Home-made desserts

Traditional Christmas pudding

with warm brandy sauce

Vanilla rice pudding

with a spiced plum compote gf

Dark chocolate & cranberry roulade

with a vanilla Amaretto custard

Selection of Three Counties cheese & biscuits

with home-made chutney & celery gfo, £2 supplement

TWO COURSES £18.95

THREE COURSES £23.95

