

The Swan

Christmas

FESTIVE MENU

To Start

Courgette, Potato & Cheddar Soup

Homemade soup served with crusty roll or GF bread (V/GF)

Creamy Stilton Mushrooms

Portobello mushrooms topped with stilton and breadcrumbs in a creamy sauce served on a slice of toasted sourdough (v)

Seafood Cocktail

A medley of juicy king prawns, crayfish tails and smoked salmon on a bed of crispy lettuce, Marie Rose sauce and brown bread (GF available)

Beetroot and Feta Salad

A vibrant beetroot and feta salad combines earthy, roasted beetroot with creamy feta, crunchy walnuts and fresh spinach. (v)

Main Course

Traditional Roast Turkey

Roast turkey breast served with crispy roast potatoes, seasonal veg, pig in blanket and all the trimmings

Slow-Roasted Bœuf Bourguignon

Tender slow cooked beef in a rich wine sauce. Served with creamy mashed potatoes and seasonal vegetables.

Baked Haddock

Fillet of fresh Haddock baked with tarragon & lemon. Served on a bed of crushed & buttered new potatoes with dressed roquet leaf salad.

Homemade Vegetable Biryani

Aromatic and flavourful Vegetable Biryani, packed with veggies, spices, herbs and nuts.

Desserts

Christmas Pudding

Traditional Christmas pudding served with brandy cream, cream or homemade vanilla ice cream

Mince Pies

Three mince pies served with cream or homemade vanilla ice cream.

Boozy Chocolate Brownie

Homemade chocolate brownie served warm topped with homemade vanilla ice cream and Amaretto affogato

Cheeseboard

Selection of three cheeses served with crackers, chutney and apple. (£3 supp)

Vegan Ice Cream

Vegan friendly vanilla bean ice cream (vg)

Available 2nd Dec - 21st Dec '25 except Sundays

Pre-order by 1st December

Deposit £10 p.h. to secure your booking

2 Courses @ £27.95

3 Courses @ £33.95

The Swan, Little Totham CM9 8LB - 01621 331713 - www.theswanlittletotham.com