



The Swan Christmas FESTIVE MENU 2026

To Start

Roasted Parsnip & Apple Soup

Homemade soup served
with warm crusty bread.
ve/gfo.

Pressed Ham Hock Terrine

With wholegrain
mustard and parsley,
piccalilli and toasted
granary bread.

The Swan Prawn Cocktail

Atlantic prawns in
homemade Marie Rose
sauce with crisp lettuce,
cucumber, cherry
tomatoes and lemon,
served with extra king
prawns and granary
bread. gfo

The Main Event

Traditional Roast Turkey

With rosemary and paprika roast
potatoes, pig in blanket,
sage-and-onion stuffing,
homemade Yorkshire pudding,
seasonal vegetables, cauliflower
cheese, cranberry sauce and
turkey gravy.

Slow-Braised Beef

Braised in red wine and ale, with
creamy mustard mash,
honey-roasted root vegetables,
seasonal greens and beef gravy.

Smoked Haddock & Salmon Fish Pie

In creamy leek and parsley sauce,
topped with buttery mash and
mature Cheddar, with fine beans
and tenderstem broccoli.

Beetroot & Butternut Squash Wellington

Beetroot, squash, mushroom and red
onion with balsamic chutney in
golden pastry, with rosemary roast
potatoes, vegan stuffing, seasonal
vegetables, cranberry sauce and
vegan gravy served separately.

Something Sweet

Christmas Pudding

Traditional Christmas
pudding served with
warm brandy sauce.

Baileys & Chocolate Cheesecake

Homemade cheesecake
with a chocolate biscuit
base, chocolate sauce
and softly whipped cream.

Apple, Cranberry & Mincemeat Crumble

With cinnamon and a
buttery jumbo-oat
topping, served with
warm custard.

British Cheeseboard

With biscuits, celery,
grapes and chutney +£3

Available 24th Nov - 19th Dec '26 except
Sundays
Advance booking and pre-orders required
Deposit £10 p.h. deducted from the final bill

2 Courses @ £28.95

3 Courses @ £34.95

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

