



BOXING DAY LUNCHEON

STARTERS

TWICE COOKED PORK BELLY, BLACK PUDDING & POTATO CROQUETTE,
CAULIFLOWER PURÉE & PAN JUS apple & parsley gel

COARSE GAME & GRAIN MUSTARD TERRINE, BRIOCHE TOAST & PORT GEL
orange, watercress & cornichon salad

WHITE CRAB & BROWN BREAD ROULADE, BROWN CRAB MOUSSE & DILL OIL
charred cucumber

BUTTERNUT SQUASH VELOUTÉ red onion, feta & pine-nut crouton

VEGAN MEZZE PLATE:

winter spiced falafel, red pepper hummus, olives, sundried tomatoes, pitta



MAINS

ROASTED SIRLOIN OF BEEF or LENTIL & VEGETABLE WELLINGTON

roast potatoes, market vegetables, Yorkshire pudding, gravy

SALMON EN CROUTE, MARKET VEGETABLES & ROAST POTATOES

herb cream sauce

PAN-FRIED DUCK BREAST, SPICED CARROT PURÉE & DAUPHINOISE POTATOES

braised red cabbage, aromatic jus

BATTERED HADDOCK, CRUSHED PEAS & SKIN ON FAT CHIPS

homemade tartare sauce, charred lemon

6oz SMOKEY STILTON & BACON BURGER WITH SKINNY FRIES

made with chuck steak, brisket & a hint of smoked paprika.

Served with salad & pickles in a brioche bun with bbq sauce on the side

RED WINE BRAISED CELERIAC & TOMATO, SAGE & LENTIL CASSOULET

pine nut, rocket, vegan Parmesan, herb oil



DESSERTS

DARK CHOCOLATE CHRISTMAS PUDDING FONDANT

ginger bread cookie, Christmas pudding parfait, plum purée

ASSIETTE OF LEMON & WHITE CHOCOLATE:

lemon posset, curd & sorbet, white chocolate mousse & sponge

PLUM TART TATIN & CINDER TOFFEE ICE CREAM chocolate sauce

VANILLA PANNACOTTA & POACHED WINTER BERRIES

oat crumble, candied pistachios

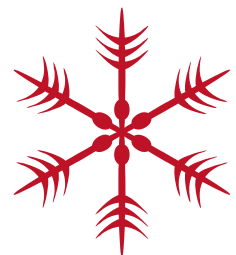
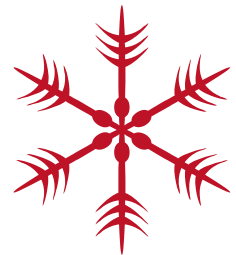
TRIO OF CHEESE assorted crackers, mini loaf, grapes, quince jelly



Game dishes may contain shot & even filleted items may contain bones.

Please discuss any allergy requirements ahead of the day.

We don't list all ingredients.



3 courses for £40
£15 booking deposit required
per person & full payment & pre-order
by December 10th

Remember to advise of any allergy
requirements or preferences

- we don't list all ingredients.

Last reservation time 2.45 pm
(we open at noon)

Tables are allocated for 2.5 hours.

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www.thehennyswan.co.uk