



THE SWAN, THORNBURY

CHRISTMAS MENU

STARTERS



Individual Pork, Chicken & Penderyn Pâté

*served with Penderyn whisky
served with whole meal toast.*



A traditional chunky vegetable soup

*with red lentils and herbs Vegan
served with a warm ciabatta.*



Champagne Infused Smoked Salmon

*Smoked salmon slices served with
lemon wedges and crusty bread.*



Gluten Free Brie & Red Onion Tarts

*A gluten free Cheddar and chive pastry tart,
filled with a brie and cheddar sauce topped
with red onion compote.*

MAINS



Gluten Free Turkey Paupiettes

*Turkey breast escallop
wrapped with a pork,
sage and onion stuffing ball,
wrapped in smoked
streaky bacon.*



Topside of Beef

*Tender, slow-roasted
topside of beef, carved
to order for a succulent,
full-flavoured finish,
served with a Yorkshire
pudding.*



Prosecco & Salmon en Croute

*Prime Atlantic skinless and
boneless salmon in a creamy
béchamel and prosecco
sauce wrapped in a
light puff pastry.*



Parsnipship Glamorgan Crumbles Vegan

*A blend of leeks, breadcrumbs
and mature Cheddar cheese
inspired by a traditional
Glamorgan Sausage
recipe.*

*All served with seasonal vegetables, roast and new potatoes.
Gluten free gravy available.*

DESSERTS



Panettone Cheesecake Vegan

*A sweet oatmeled biscuit base topped
with a vanilla flavour cheesecake
decorated with pieces of moist
panettone, small deposits of orange
curd and sprinkling on chocolate
chips and demerara sugar.*



Salted Caramel PineCones

*Rich chocolate truffle mousse with
a runny salted caramel centre
decorated pine cone with
gold lustre spray finish.*



Apple Cinnamon & Treacle Crunch

*Homely and full of comforting flavours.
A base and surround of cinnamon, treacle
crunch with a tangy and chunky Bramley
apple filling, flecked with cinnamon.
Glazed to finish served with
custard or ice cream.*



Mint Domes

*A mouth-watering refreshing mint
dairy ice cream sat on a light
sponge base with a centre of
chocolate, finished with a layer of
real milk Belgian chocolate.*



Apple & Cinnamon Samosas Vegan

*Crisp pastry filled with spiced
apple and cinnamon, served
with ice cream.*



Mini Christmas Pudding

*A well rounded sweet, fruity flavour
with notes of citrus, alcohol and
mixed spices with either custard
cream or traditional brandy sauce.*

TO FINISH



Tea or coffee and mince pies.



MAINS
£15.95



2 COURSES
£24.95



3 COURSES
£29.95

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

GF GLUTEN FREE

V VEGAN