

Christmas Menu

Available From December 1st Onwards



Christmas Menu

Available from 1st December to the 22nd December Tuesday to Friday

Starters

**Celeriac and Fennel Soup Drizzled with Truffle Oil
With Baguette Slice's (CBM VG and GF)**

**Crayfish and Prawn Cocktail with Marie Rose Sauce
With Brown Bread and Butter
(CBM GF)**

**Chicken Liver and Brandy Pate OR Veggie Mushroom Pate
With Crostini's and Chutney
(CBM VG and GF)**



Mains

**Roast Turkey, Sage and Onion Stuffing, Pigs in Blankets, Gravy,
Yorkshire Pudding and Cranberry Sauce (CBM GF)**

Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Sauce and Gravy (CBM GF)

**Baked Plaice with White Wine, Tarragon and Cream Sauce
(CBM GF)**

**Beetroot and Goat's Cheese Tarte Tatin
With Port Gravy (CBM VG and GF)**

**All served with Balsamic and Maple Glazed Beetroot, Carrots, Garlic Butter Sprouts,
Garden Peas and Roast Potatoes**



**Contact:- The Swan Inn 01273 681842
Justine :- 07745251603**

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kitchen@southdownspantry.co.uk**

Desserts



Traditional Christmas Pudding with Brandy Sauce
(CBM GF and VG)

Lemon Curd Cream and Raspberry Meringue Stack (CBM GF)

Caramelised Pear, Chocolate and Macadamia Nut Shortcake
With White Chocolate Liqueur Whipped Cream

Cheese and Biscuits Selection (CBM VG and GF)



2 Courses £28.75 / 3 Courses £32.00



**We can cater for most dietary requirements. Please inform us upon
booking of any Allergies. Many Thanks**

Vg = Vegan / GF = Gluten Free / CBM = Can Be Made

**Thank you for choosing our 2023 Christmas Menu...There is a Non
Refundable Deposit of £10 per head...This will secure your booking and
must be paid within 2 weeks of making your booking...Pre Orders must
be in at least 2 weeks before your celebration. Many Thanks**



The Swan Inn Falmer

Southdowns Pantry