

Christmas at THE DEAN SWIFT

STARTERS

Roast butternut squash soup with truffle oil and Manchego cookie **V** **GF**

Deconstructed prawn cocktail with crystal bread toast

Goat cheese and grapes salad with walnuts and berry dressing **V** **GF**

Grilled venison with roasted honey beetroot, poached pears,
and lavender sauce **GF**

MAINS

*All served with Christmas vegetables -
(honey roast parsnips, roast onions, brussels sprouts,
and roast garlic) and cranberry sauce.*

Roast turkey with potatoes, pigs in blankets, stuffing, and gravy **GF**

Suckling pig with crackling, potatoes, and red wine jus **GF**
*£3 supplement

Stuffed butternut squash with potatoes and
vegetarian gravy **VE** **GF**

Slow cooked cod with vegetables and Cava velouté

DESSERTS

Christmas pudding with homemade brandy butter

Trifle with crystallized ginger and berry jelly **GF**

Homemade fudge brownie with honeycomb ice cream



2 COURSES FOR £26.50 OR 3 FOR £32.00

Our upstairs private room caters for 35 people for sit down meals.

All pre-orders will need to be sent at least 2 days prior to booking.

Minimum table 4 people. No Christmas menu on Sundays.

Please let us know if you have any dietary requirements or allergies.

Dishes may contain traces of nuts. A 10% service charge will be added.