



## Christmas at The Dean Swift 2022

### Starters

Roast butternut squash & thyme soup with white truffle oil & herb croutons (VE)

Smoked tuna carpaccio, rocket, capers, balsamic & olive oil dressing (GF)

Caramelised winter vegetables tartlet with pomegranate & goats cheese (V, GF)

Ham hock & pea terrine, onion jam and sourdough bread

### Mains

English Rose free-range turkey, sage stuffing, pigs in blankets, roast rosemary potatoes, root vegetables, sprouts, cranberry sauce & gravy

Roasted aubergine, red pepper & courgette stack with rosemary potatoes, basil & pine nut pesto sauce (GF, VE)

Slow cooked herb crusted fillet of cod with chick peas, spinach and tomato

### Desserts

Traditional Christmas pudding with brandy custard

Normandy Apple tart with Madagascan vanilla ice cream (V)

Cheese board with quince jelly and crackers

Orange & cinnamon rice pudding (VE)

**2 courses for £32.00 or 3 for £38.00**

**Available for groups of 6 or more.**

Our Private room is available for up to 35 people for sit down meals,  
Lunch 12pm - 4.30pm or dinner 5pm - 11pm

Meals must be pre-ordered 5 days prior to booking.  
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.