



FESTIVE MENU



STARTERS

Maple-roasted carrot & parsnip soup (vegan; GF optional)
Suffolk ham mousse, served with toast & pineapple-red pepper relish
Classic prawn cocktail with brown bread
Breaded Brie wedges with cranberry sauce
Festive Scotch egg with celeriac remoulade



MAINS

Roast beef with festive trimmings
Butter & sage roast turkey crown, roast potatoes, pigs in blankets, apricot sausage-meat stuffing, honey-roasted carrots & parsnips, Brussels sprouts & braised red cabbage.
Grilled fillet of hake, buttered new potatoes, seasonal vegetables & prawn, dill & white wine cream sauce.
Roasted red onion tarte tatin with sautéed new potatoes & salad (vegan; GF optional).
Slow-braised beef brisket with baby onions, mushrooms, carrots & herbs, served with celeriac mash.



DESSERTS



Brown bread ice cream with ginger & chocolate sauce.
Apple & mincemeat crumble with custard.
Dark chocolate truffle cake with raspberry compote & Chantilly cream.
Rich sticky toffee pudding with butterscotch sauce, honeycomb & salted caramel ice cream (GF optional).
Raspberry & gin cheesecake (vegan & GF).



BOOKING INFORMATION

2 COURSES £33
3 COURSES £39

To make your festive dining experience as smooth as possible,
please note the following

Booking & Deposits

A £10 cash deposit per person is required two weeks prior your
booking.

Deposits become non-refundable within 24 hours of your booking.

How to Book

All bookings are made by email swanatlongmelford@gmail.com

Bookings taken on request, are not confirmed until you have
received your confirmation.

Once confirmed, we will send your pre-order form and menu by
email.

Pre-Orders

Your menu choices must be submitted in advance.

For bookings over 10 guests, once pre-orders are submitted, no
additional guests can be added.

Availability

The Christmas menu is available by pre-booking only.

Dates: 18th November - 23rd December

Excluding Sundays

For enquiries, call us 01787 703355

