

Booking & Pre-Order Form

Please complete all details below and hand in with your deposit

Party Name:

Address:

Contact No.:

E-mail:

Date of function: Time:

Number in Party: Total deposit (£5pp) paid:

Please insert your name and tick one choice from each section.	Mackerel	Soup	Prawns	Chicken Livers	Glazed Carrots	Turkey Breast	Roasted Cod	Bread Pudding	Beef	Salmon	Christmas Pudding	Baked Alaska	Chocolate Torte	Jam Roly-Poly	Cheeses
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Christmas 2018

THE SWAN

BRAYBROOKE

01858 462754

18 GRIFFIN RD, BRAYBROOKE, MARKET HARBOROUGH LE16 8LH
 SWANBRAYBROOKE.CO.UK

Christmas Menu

2 course £20.50 | 3 courses £24.50
Complimentary welcome glass of Prosecco

Starters

Charred Mackerel *
horseradish foam, salt baked beets, pickled egg

Spiced Parsnip Soup (v)**
Crème fraiche, walnut and raisin bread

North Atlantic Prawns *
Pickled cucumber, crab, tobasco mayonnaise, charred lemon

Pan Fried Chicken Livers **
Smoked chicken mousse, prune and port puree, toasted brioche

Glazed Carrots (v)**
Whipped goats cheese, honey, almond, cranberry

Mains

Turkey Breast **
Cranberry stuffing, roasted roots, chestnut sprouts, pigs in blankets, bread sauce

Roasted Cod **
brioche herb crumb, roasted cauliflower, Romanesco broccoli, cauliflower puree
lovage emulsion

Parsnip Bread & Butter Pudding (v)
Chestnut sprouts, onion cloute, roasted onion

Short Rib of Beef *
Roasted roots, horseradish mash, red wine gravy

Pan Fried Salmon **
Chive and crème fraiche linguine, peas and Edamame beans

Desserts

Traditional Christmas Pudding & Brandy Sauce

Baked Alaska
Vanilla ice cream

Chocolate Torte *
With hazelnut soil, mango sorbet

Jam Roly-Poly & Custard

Selection of Cheeses **
Crackers, celery, pear and chutney

Christmas Day

3 courses £75.00 p/p
With a complimentary welcome glass of Prosecco

Starters

Crème Du Barry (v)**
Winter cauliflower soup, warm bread, whipped cultured butter

Tuna & Crab
Sashimi grade tuna tartaré, miso caramel, XO crab, pickled cucumber,
wasabi mayonnaise, soy tuile

Chicken Liver **
Chicken liver pate, smoked chicken mousse, prune and port purée, toasted brioche

Mains

Turkey **
Wrapped turkey breast, cranberry stuffing, roasted roots, chestnut sprouts,
pigs in blankets, bread sauce

Carrot (v)**
Honey and star anise glazed carrots, whipped and baked goats cheese, almond
sablé, pickled vegetables, toasted almonds

Beef
Beef Wellington, pan fried kale, Chateau potatoes, stock gravy

Halibut **
Pan roasted halibut, herb brioche crumb, roasted cauliflower, Romanesco broccoli,
cauliflower puree, lovage emulsion

Desserts

Christmas Pudding
Traditional Christmas Pudding, brandy sauce, sugar dusted berries

Chocolate *
Chocolate Torte, hazelnut soil, mango sorbet, white chocolate shards,
frozen mousse

Cheese **
Selection of cheeses, crackers, celery, chutney and pear

On behalf of myself and my team, thank you for your continued loyalty and patronage throughout this year. We look forward to hosting you in the new year.

Merry Christmas to all from Team Swan.

~Tremain~

* This dish is gluten free | ** This dish is gluten free adaptable
Please inform a member of staff if you have any dietary requirements as we do not list every ingredient on the menu. Fish products may contain bones. Some of our dishes may contain trace of nuts. We operate in a kitchen where gluten is present. All items on the menu are subject to availability. Prices include VAT at current rate