THE·SWAN
ASCOTT·UNDER
WYCHWOOD

FESTIVE PARTY MENU

£28 FOR 2 COURSES / £36 FOR 3 COURSES

STARTERS

Mulled beetroot & goats cheese chicory (v)

Chicken liver parfait, caramelised onion, sourdough

Roasted celeriac soup with chestnut pesto (v)

Cotswold gin cured salmon

MAINS

Roast breast of turkey, goosefat roast potatoes, roasted root vegetables, chipolata, seasonal greens

Braised beef cheek, buttered colcannon mash, tenderstem brocolli

Butternut squash & chestnut pithivier, sage cream (v)

Butter herb crusted roasted hake, braised leek and green peas, garlic beurre blanc

Grilled rib eye steak with brandy peppercorn sauce, triple cooked chips, watercress (*£10 supplement*)

PUDDINGS

Christmas pudding

Chocolate marquise, mint choc chip ice cream

White chocolate & raspberry tart

Cheese plate - Barkham blue, stilton with chutney, grapes, celery and crackers + glass of house port (*£5 supplement*)

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.

Food Allergies & Intolerances: Please inform a member of staff before ordering if you have any allergies or dietary requirements. Our allergen information is available on request. Due to our kitchen environment, we cannot guarantee the absence of traces of allergens.