

The Swan Christmas Menu



Starters

Roasted Butternut Squash Soup (GF)
with crispy bread, apple compote & bacon crumb
OR toasted pumpkin seeds (V,VE)

Stilton & Caramelised Red Onion Crostini (GF)
with pear jam & rocket garnish (V)

Rustic Pork & Apple Terrine (GF)
with piccalilli & crispy bread

Filo wrapped Tiger Prawns (GF)
with sweet chilli sauce & salad garnish



Mains

Roast Crown of Norfolk Turkey (GF)
with golden roasted potatoes, honey roast parsnips, sage and onion stuffing, pigs in blankets & a rich gravy

Salmon en Croute (GF)
stuffed with garlic, herbs & cream cheese. Served with beetroot puree & potato rosti

Wild Game Stew (GF)
Slow braised game stew in a rich gravy. Served with herb dumplings & curly kale

8oz Sirloin Steak (£5 surcharge) (GF)
with chips, slow roasted tomatoes & dressed salad OR with traditional roast trimmings

Wild Mushroom, Truffle Oil & Chestnut Pie (GF)
with new potatoes (V,VE)

All Dishes served with a selection of Winter Vegetables

Available from 1st November to 30th December

2 Course £18.00
3 Courses £22.00

Boxing Day

2 Course £29.95
3 Course £34.95

(with a choice of Chef's Specials)

Special Offer

£5 off per person when dining with us in
November

Desserts

Traditional Christmas Pudding (GF)
with brandy custard (V)

Caramelised Pear & Blackberry Crumble (GF)
with custard (V) or ice cream (VE)

Salted Caramel Cheesecake
with Devon toffee ice cream (V)

White Chocolate Chip Brownie (GF)
with raspberry sorbet (V)

Chefs Selection of Fine Cheeses (GF)
with biscuits, celery, grapes & homemade chutney (V)

**** (GF) Gluten Free Option Available, please tell your server ****



"A group of individual Inns"
www.debeninns.co.uk
01473 251447