

YOU ARE INVITED TO

A Christmas
CELEBRATION



The Swan Inn, Swan Green, Emery Down,
Lyndhurst, SO43 7DT
02380 017603
theswaninnemerydown@gmail.com

**Available Monday to Saturday
from 30th November to
23rd December**

2 courses £30

3 courses £37

STARTERS

Chicken liver, truffle and brandy pate with a freshly baked roll (GF on request)

Moroccan style cauliflower bites with a chilli jam (VG) (GF)

Caprese salad: Mozzarella, beef steak tomatoes, fresh basil and pesto on a bed of rocket (GF) (V)

Parsnip & sweet potato soup with beetroot crisps & freshly baked bread roll (VG) (GF available)

King prawns with a spicy mango jam in a crispy coating with chilli jam

MAINS

All mains are served with rosemary & garlic hasselback potatoes, maple syrup parsnips, brussel sprouts and cumin roasted carrots

Turkey paupiette: turkey breast stuffed with a chestnut & cranberry stuffing and wrapped in pancetta with pigs in blankets (GF on request)

Spicy cumin, coriander and chilli butterbean shortcrust pie (VG)

Mustard & clementine glazed ham hock - they are substantial! (GF)

Spanakopita parcel: spinach, feta, lemon and dill filo parcel (V)

Chargrilled tuna steak with a honey, cranberry and mint salsa (GF)

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DESSERTS

Lemon pavlova cheesecake: a traditional cheesecake with lemon curd and crushed meringue

The stack: Layers of blackcurrant, raspberry, white chocolate and lemon-zest mousse on a soft vanilla sponge

Modern Xmas pud: Plum pudding with damson gin served with brandy sauce (GF) (VG on request)

Chocolate and cherry mousse: cherry compote, black cherries and chocolate pieces on a crunchy biscuit base (VG) (GF)

Hot chocolate sponge pudding with a rich chocolate sauce served with brandy sauce

CELEBRATION DRINKS

BERRY AND PINE COLLINS: Tarquin's Blackberry gin, sloe gin and grapefruit and rosemary tonic with fresh mint £9.50

CHERRY BAKEWELL FIZZ: Tarquin's Black Cherry gin, E18hteen Amaretto, raspberry and rose soda £9.50

SPICED AND STORMY: Wyrd dark spiced Rum topped with ginger ale and lime juice £5.60

STRAWBERRY LIMONCELLO SPRITZ: Wyrd limoncello, strawberry syrup, fresh strawberry, prosecco and soda £11.50

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HOW TO BOOK

1. Contact us to check your chosen date is available to book.
2. Complete the booking form and pay £15 per person deposit. All deposits paid are non- refundable and non-transferable. Your date is not secured until we have received both of these. Deposits not paid within our timescale will result in the booking being removed from our diary without notice.
3. Provide us with your pre-order form at least 4 weeks before your event along with full payment.
4. We reserve the right to substitute menu items should they become unavailable but will endeavour to inform you when possible
5. The Organiser is liable to ensure their guests menu choices are selected and all dietary requirements are documented to ensure we can cater to their allergens/ preferences. Failure to provide notice of an allergen, may result in a lack of food choice on the evening.
6. We promote Challenge 25. Guests who look under the age of 25 will be asked to provide identification for service.
7. Any changes to your booking or cancellations must be made in writing to theswaninnmerydown@gmail.com
8. Prices include VAT at the current rate. Whilst we do not include a service charge we encourage you to consider rewarding exceptional service with a tip which is distributed directly to all staff.

**By paying a deposit you agree to the Terms and Conditions above.
We strongly advise you convey this to all your guests.**