



Christmas Menu 2006

Served from Friday 1st to Saturday 23rd December – Strictly bookings only.

To Start

Country Winter Vegetable Soup (V)
Salmon Carpaccio with Seared Scallop and Rocket
Pork, Apple and Calvados Pate (Smooth)
Rare Roast Beef with Caramelised Red Onion Chutney

Main Course

*Roast Turkey with Pork, Apple and Cranberry Stuffing,
All the Trimmings*
Slow Roasted Lamb Shank on Herb Mash and Red Wine Gravy
Medallions of Beef in Red Wine and Shallots with Wilted Spinach
Open Root Vegetable Pie with Sour Cream (V)
Pan Fried Sea Bass with Garlic Butter

Dessert

Bailey's Crème Brulee and Fruits
Christmas Pudding and Brandy Butter
Panettone Pudding with Home-made Ice Cream

Two Courses - £24.95

Three Courses - £29.95





THE SWAN AT IVER

Christmas Buffet Menu 2006

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Hot

Tender Beef Stew in a Rich Red Wine Sauce with Bacon and Shallots
Roast Turkey and Bacon Wrapped Chipolatas
Leek, Mushroom and Cheddar Macaroni
Rosemary Lamb Skewers

Cold

Roast Stuffed Turkey with Cranberry Jam
Roast Mushroom Tart
Honey Glazed Ham with Fruit Chutney
Poached Salmon with Dill Mayonnaise
Roast Vegetable Frittata

Choose 4 from the Above £14.95 per Person

Choose 6 from the Above £16.95 per Person

Choose 8 from the Above £18.95 per Person

All Prices Include the Desserts and Salads Below

Honey, Mustard and Crème Fraiche Potato Salad

Mixed Leaf Salad

Tomato and Onion Salad

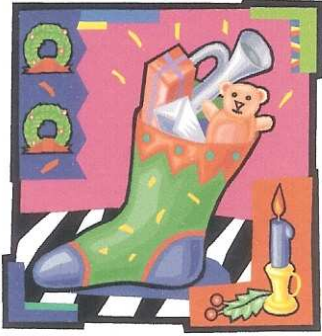
Mince Pies with Fresh Cream and Brandy Sauce

Or

Chocolate Profiteroles



Wherever possible, we obtain produce from our local farm, Wingroves and Burlingtons, our local butcher.



Christmas Day Menu 2006

Strictly bookings only.

Champagne Cocktail Aperitif

To Start

Country Winter Vegetable Soup (V)

Salmon Carpaccio with Seared Scallop and Rocket

Pork, Apple and Calvados Pate (Smooth)

Rare Roast Beef with Caramelised Red Onion Chutney

Lemon Sorbet

Main Course

*Roast Turkey with Pork, Apple and Cranberry Stuffing,
All the Trimmings*

Slow Roasted Lamb Shank on Herb Mash and Red Wine Gravy

Medallions of Beef in Red Wine and Shallots with Wilted Spinach

Open Root Vegetable Pie with Sour Cream

Pan Fried Sea Bass with Garlic Butter

Dessert

Bailey's Crème Brulee and Fruits

Christmas Pudding and Brandy Butter

Panettone Pudding with Home-made Ice Cream

Selection of Cheeses and Biscuits

£75.00

£50.00 for Children

