



THE OLD SWAN
HOTEL

Starters

Smoked salmon and cream cheese mousse with pea shoot salad, lemon and chive dressing (GFO)

Pressed ham hock terrine with pickled vegetables and toasted baguette (GFO)

Smooth chicken liver pate with plum and apple chutney and toasted baguette (GFO)

Sorrel and smoked goats cheese tart with baby gem salad and red pepper coulis

Main Courses

Pan roasted chicken supreme with Dauphinoise potatoes, bacon and oyster mushroom cream sauce (GFO)

Confit belly pork with apple mashed potatoes and thyme jus (GFO)

Pan fried fillet of salmon with minted new potatoes, roasted Mediterranean vegetables and red pepper pesto (GFO)

Grilled fillet of seabass with lemon potato rosti and salsa Verdi (GFO)

Char grilled portabella mushroom filled with blue cheese fondue with herb crumb and sautéed potatoes

Butternut squash and thyme risotto with wild rocket and fresh parmesan cheese shavings (GFO)

Desserts

Coconut panna cotta with mango coulis and tuile biscuit (GFO)

Sticky toffee pudding with butter scotch sauce and vanilla ice-cream

White chocolate and apricot bread and butter pudding with sweet creamy
custard

Milk chocolate mousse with dark chocolate and a bourbon biscuit crumb (GFO)

Classic raspberry Eton mess (GFO)

*GFO – gluten free option