

Mother's DAY MENU



THE OLD SWAN
COUNTRY PUB & DINING

3 COURSE MENU

STARTERS

- Leek & potato soup, sourdough roll (v)*
- Cod & salmon fishcake, caper & anchovy dressing*
- Teriyaki steak boa buns, Asian slaw*
- Stuffed mushrooms with goats cheese, topped with chilli butter (v)*
- Chicken liver pâté, toasted bloomer & onion marmalade*
- Classic prawn cocktail, farmhouse bread*

MAINS

- Roast leg of lamb & mint sauce*
 - Roast topside of beef & Yorkshire pudding*
 - Roast pork loin with apple sauce & crackling*
- All served with Yorkshire pudding, duck fat roast potatoes, creamed mash, buttered spring greens, carrot & swede purée & pan gravy*
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- Root vegetable wellington, creamed mash & roast potatoes, spring vegetables & vegetable gravy (v) (Vegan)*
 - Thai chicken skewer, red Thai curry sauce & coconut rice*
 - Cambozola topped Chicken supreme, dauphinoise potato gratin, white wine froth sauce, buttered greens & vine tomatoes*
 - Baked salmon, bubble & squeak potato cake, hollandaise sauce, tenderstem broccoli*

DESSERTS

- Apple crumble tart with custard (v.a)*
- White chocolate & strawberry Eton mess*
- Sticky toffee pudding, butterscotch sauce, honeycomb ice cream*
- Rhubarb crème brûlée, strawberry & guimauve kebab, vanilla ice cream*

£38 PER HEAD | £20 CHILDREN

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Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs. Please note that some dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.