

CHRISTMAS DRINKS PACKAGES

10% OFF PRE-ORDERED WINE

Min £100 spend

**A BOTTLE OF BEEFEATER GIN OR
KETEL ONE VODKA PLUS 12 TONICS (CRISP
OR LIGHT SCHWEPPE) - £100**

Upgrade to Tanqueray 10 or Grey Goose for £20

**12 FOR THE PRICE OF 10 ON ANY
BOTTLED BEER OR CIDER**

GIFT CARDS

**A CHRISTMAS DINNER YOU
CAN GIFT WRAP**

Treat a loved one this Christmas with a gift card, so they can eat, drink and be merry at their favourite pub.

**AVAILABLE TO BUY FROM THE BAR
OR SCAN THE QR CODE TO BUY ONLINE**



JOIN US THIS NEW YEAR'S EVE
Get in touch to celebrate at the pub

OUR CHRISTMAS GIFT TO YOU

Receive a complimentary glass of Prosecco when you pre-book and dine with us between 18th November and 1st December 2020 or 2nd and 3rd January 2021.*

GET IN TOUCH

ADDRESS

Shooters Hill, Pangbourne RG8 7DU

TELEPHONE

0118 984 4494

EMAIL

info@swanpangbourne.co.uk



@SWANPANGBOURNE

CANCELLATION POLICY

We charge £10 per person for no shows, with all cancellations required in writing 72 hours before your reserved time.

TERMS & CONDITIONS

*T&C's apply. One glass of Prosecco or soft drink per person when dining from the Festive Party Menu only. Bookings and packages are subject to government guidelines and advice may change. Please see our website for up-to-date COVID-19 guidance and policies at the time of your booking and visit.

MERRY CHRISTMAS

from all of us at

The
SWAN

WWW.SWANPANGBOURNE.CO.UK

*Keeping you safe this
festive season*

CANAPÉ BOARDS

£17.5 PER PERSON

For 6 people, pre-order only

FESTIVE

Scotch egg, piccalilli
Smoked mackerel pâté, salted cracker bread
Lamb kofta, harissa yoghurt
Buffalo chicken wings
Pulled pork nachos, jalapeños, BBQ sauce, Gouda dip,
pico de gallo, soured cream
Baby jacket potatoes, bacon, cheese, crème fraîche
Goats' cheese, hazelnut crumb (v)

VEGAN

Buffalo cauliflower wings
Beetroot hummus, toasted sourdough
Vegan cheese burger sliders, red slaw
Mushroom & sweet potato roll
Baby jacket potatoes, pico de gallo, guacamole

FESTIVE PARTY MENU

2 OR 3 COURSE - £31/£34 PER PERSON

Pre-order only - £10 deposit per person

ADD A GLASS OF PROSECCO £3.0*

STARTERS

Crispy duck, oakleaf lettuce, plums, candied hazelnuts
(Available as a main course)
Smoked chicken & Parma ham terrine,
mulled cranberry chutney, toast
Gin-cured salmon, pickled cucumber, dill crème fraîche, rye bread
Grilled king scallop, tiger prawn, garlic & parsley butter,
breadcrumbs (£5.0 supplement)
Camembert & sage croquettes, pear chutney (v)
Butternut squash, coconut & coriander soup, sourdough (vg)

MAINS

Stuffed shoulder of lamb, chestnut,
red wine & cannellini beans, cavolo nero
Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast
potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip
purée, cranberry sauce, gravy
Roast pollock, roast baby jacket potatoes, charred cabbage, capers,
hollandaise
Venison haunch, mashed potatoes, Tenderstem® broccoli,
blackcurrant & rosemary jus
Vegan Wellington, roast potatoes, sautéed pecan Brussels sprouts,
roast carrots, parsnip purée, cranberry sauce, gravy (vg)

DESSERTS

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)
Christmas pudding, brandy butter (v)
Morello cherry tart, coconut ice cream (v)
Colston Bassett Stilton, Montgomery's Cheddar,
apricot chutney (£2.5 supplement)

CHRISTMAS DAY MENU

5 COURSE - £80 PER PERSON

Booking required - £30 deposit per person

AMUSE-BOUCHE

Figs stuffed with spiced winter fruits, torched clementines (vg)

STARTERS

Wood pigeon breast, spiced pear, roasted Jerusalem artichokes,
blackberry & hazelnut dressing
Kiln-roasted salmon, smoked trout pâté, caper dressing, rye bread
Wild mushroom, truffle & chestnut soup, toasted sourdough (vg)

MAINS

Roast turkey, pigs in blankets, sage & onion stuffing,
duck fat roast potatoes, parsnip purée, cranberry sauce, gravy
Roast monkfish, crushed potatoes, pepperonata,
watercress sauce
Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding,
parsnip purée, red wine jus
Vegan Wellington, roast potatoes, cranberry sauce, gravy (vg)

CHRISTMAS TRIMMINGS

Sautéed pecan Brussels sprouts, roast parsnips,
roast carrots, greens (vg)

DESSERTS

Black Forest trifle (v)
Christmas pudding, brandy butter (v)
White chocolate & almond milk panna cotta, roasted plums (v)
Cashel Blue cheese, salted cracker bread, fig chutney (v)

PETIT FOURS

White chocolate fudge, cranberries, pistachios, coconut (v)

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team.

