

Christmas Party Menu

Available from Monday 2nd December until
Saturday 22nd (not available on a Sunday)

Adults 2 Courses £21
3 courses £25

Children £15

Items marked with a (C)
are suitable for children

Starters

**Chef's Choice of a
Delicious Homemade Soup**
Served with rustic bread (C)

**Homemade Smoked Haddock, Prawn
and Chive Fishcake**
Drizzled with a sweet chilli sauce,
served on a bed of mixed leaves

Breaded Brie Wedges
Served with Cranberry sauce

Button Mushrooms
In a creamy garlic sauce served with garlic
ciabatta for dipping (C)

Main Courses

Traditional Turkey, served with roast
potatoes, glazed carrots, brussels sprouts,
parsnips, pigs in blankets, sage and onion stuffing
and finished with our homemade gravy

Beef Stew and Dumplings served with new
potatoes and fresh seasonal vegetables (C)

Hake Supreme grilled with shallots and
pancetta in a creamy white wine sauce

Lamb Loin in a rich redcurrant and rosemary
gravy served with new potatoes and seasonal
vegetables

Vegan Penang Curry served with basmati rice

Desserts

Traditional Christmas Pudding (C)

Chocolate Sponge Pudding with hot custard
or fresh cream

Cheesecake served with fresh cream

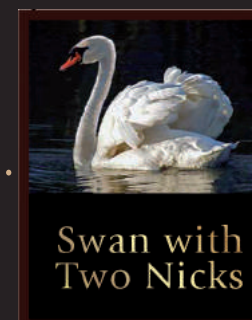
Cheshire Farm Ice Cream Selection (C)

Lighter Christmas Lunch available Monday
2nd December to Fri 20th December.
Served 12 till 3.

2 Courses - Choose from
Soup of the Day and Turkey or
Turkey and Traditional Christmas Pudding
£12

Enjoy
**CHRISTMAS
& NEW YEAR**
AT

The SWAN with TWO NICKS



Christmas Opening Times:

December 23rd	Normal opening times
December 24th	Food 12pm till 7pm, bar 12pm till 10pm
December 25th	Food bookings only bar 12pm till 3pm
December 26th	Food 12pm till 7pm bar 12pm till 10pm
December 27th to 30th	Normal opening times
December 31st New Years Eve	Food 12pm till 6pm bar 12pm till 8pm
January 1st New Years Day	Food 12pm till 6pm bar till 8pm
January 2nd onwards	Normal opening times

www.swanwithwonicks.co.uk

0161 928 2914

Park Lane, Little Bollington, Altrincham, Cheshire WA14 4TJ



Christmas Day

Adult £75

Children to age 11 £35

Glass of Bubbly on arrival

Adults over 18 only

Served 12 till 3. Bookings only.

Non Refundable Deposit 50% at the time of booking to secure the places, full payment by 9th December

Starters

Homemade Sweet Potato and Butternut Squash Soup

A hearty offering of homemade soup served with artisan bread and salted butter

Crayfish, King Prawn and Hot Smoked Salmon Cocktail

Juicy king prawns, crayfish tails, and flakes of Hot Smoked Salmon served on a bed of crisp iceberg lettuce in a copa glass, laced with a Gin infused marie rose sauce and finished with savoury straws

Pan Seared Scallops, Chorizo and Black Pudding with Caramelised Apples and Stilton Puree

Tasty Black Pudding served on a bed of caramelised apples topped with sautéed scallops and diced chorizo, drizzled with a stilton puree

Baked Baby Camembert and Figs

Whole Baby Camembert baked in the oven, until soft and gooey topped with figs and real ale fruit chutney served with warm crusty bread for dipping

Main Courses

Roast Turkey

Traditional Roast Turkey served with roast potatoes, glazed carrots, brussels sprouts, parsnips, pigs in blankets, sage and onion stuffing and finished with our homemade gravy

Roast Sirloin Of Beef

Prime Sirloin slow roasted for a succulent flavour, hand carved and served with Roast Potatoes, Yorkshire Pudding, Seasonal Fresh vegetables and lashing of rich homemade meat juice gravy

Medley of Fresh Fish and Mussells with Caper Butter and Citrus Sauce

Juicy salmon, Fillet of Seabass and Sea bream topped with fresh mussels simply grilled with caper butter and drizzled with a citrus sauce

Venison Fillet Steak

Venison Fillet grilled with mushrooms and shallots in a red wine served with fresh vegetables and roast potatoes

Vegan Tagine

A lightly spiced Vegan Tagine with butternut squash, cauliflower, chick peas, red kidney beans, red peppers and cranberries

Desserts

Traditional Christmas Pudding

An individual rich fruit pudding served with Brandy sauce, topped with redcurrants

Sticky Ginger Pudding

A twist on the famous Cartmel Sticky Toffee pudding, served with Snugburys ginger ice cream

Baileys Irish Cream Liqueur Cheesecake

Cheesecake served with fresh whipped cream

The English Cheeseboard

Selection of English Cheeses served with Water biscuits, celery and grapes

Finish your lunch with a warm mince pie and coffee (Cappuccino and Latte available at a supplement)

Childrens Menu

Starters

Homemade Sweet Potato & Butternut Squash Soup
Houmous with Pitta
Garlic Ciabatta Slices
Prawn Cocktail

Main Course

Roast Turkey
Mini Fish Pie with Fresh Vegetables
Chicken and Bacon Pasta

Dessert

Traditional Christmas Pudding
Vanilla Ice Cream
Chocolate Brownies with Ice Cream