

Card details will be required for all bookings.

No money will be taken at the time of booking though we would need 1 weeks notice for cancellations of tables of 10 or under and 2 weeks notice for tables of 11+ or a £10.00 per person cancellation charge maybe charged.

We would also require 24hrs notice if there is a change in numbers to your booking. If we are not made aware of this a £10.00 charge per person will be made, so do let us know to avoid any charges.

Pre orders are required one week in advance.

Tables over 12 will be split over tables adjacent or alongside each other.

All of your party must dine from the Christmas menu.

If you or anyone in your party have dietary requirements please call us to discuss.

A 10% service charge will automatically be added to all tables 10 and over.

All of your service charge goes directly to all staff who worked that shift if you would like this removed please let us know.

Christmas Opening Times

2nd December to 23rd December
Normal opening hours
(Festive menu unavailable on Sundays)

Christmas Eve

12pm - 10pm
Food served 12pm-8pm

Christmas Day

11am - 1pm (drinks only)

Boxing Day

Closed

27th December to 30th December

Normal opening hours

New Years Eve

12pm - 9pm
Food served 12pm-7pm (last tables 7pm)

New Years Day

Closed

For Bookings:

Telephone - 01454 413288

Email - info@theswantytherington.co.uk

or book online at

www.theswantytherington.co.uk

the
Swan
TYTHERINGTON

Enjoy Christmas
with us

2024

Join us for our Christmas celebrations at The Swan.

Offering a range of tasty home-cooked food including Christmas dinner. Book your party with us, and enjoy our cosy atmosphere, friendly staff and great food on offer.

Christmas Menu

Served from 2nd December - 23rd December
Monday to Saturday 12pm - 8:30pm

Two courses £27.95
(served between 12pm - 5pm)

Three courses £35.95
(served between 12pm - 8.30pm)

Starters

SPICED SQUASH SOUP

topped with toasted chestnuts & farmhouse bread (GFO) (VE) (V)

SMOKED SALMON & PRAWN ROULADE

with pickled cucumber & dill mayo (GF)

PANCETTA, CHEDDAR & CRANBERRY CROQUETTES

with smoked bacon ketchup (GF)

PAN FRIED WILD MUSHROOMS

chestnut, white wine & chives served on toasted ciabatta (VE) (V) (GFO)

MINI CAMEMBERT

warm ciabatta & cranberry sauce (GFO) (V)

Mains

ROAST TURKEY

served with roast potatoes, sage & onion stuffing and pigs in blankets (GFO)

LENTIL, CELERIAC, PARSNIP & APPLE WELLINGTON

served with roast potatoes (VE) (V)

All of the above served with winter vegetables, cheesy leeks and extra gravy on the table.

SLOW BRAISED BEEF BRISKET

red wine sauce, wholegrain mustard mash and buttered greens (GFO)

CRAYFISH RISOTTO

finished with roasted red peppers, rocket & chilli oil (GF)

Extras

YORKSHIRE PUDDING	£1.00
PIGS IN BLANKETS	£5.00
SAGE & ONION STUFFING	£3.50
CHEESY LEEKS	£4.50
ROAST POTATOES	£3.50
VEGETABLES	£3.50

Desserts

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce (GFO)

BAKED CHOCOLATE TART

with clotted cream (VEO)

WINTER BERRY ETON MESS (GF)

STICKY TOFFEE PUDDING

with vanilla ice cream (GFO)

TRADITIONAL CHEESEBOARD

(£3.00 supplement)

If you have allergies or intolerances please speak to us and we will do our best to accommodate.

Children's menu for 10 and under available on request

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION
V - VEGETARIAN
VE - VEGAN
VEO - VEGAN OPTION

MENU ITEM	TOTAL
STARTERS	
Spiced Squash Soup	
Smoked Salmon & Prawn Roulade	
Pancetta, Cheddar & Cranberry Croquettes	
Pan Fried Wild Mushrooms	
Mini Camembert	
MAINS	
Roast Turkey	
Lentil, Celeriac, Parsnip & Apple Wellington	
Slow Braised Beef Brisket	
Crayfish Risotto	
EXTRAS	
Yorkshire Pudding	
Pigs in Blankets	
Sage & Onion Stuffing	
Cheesy Leeks	
Roast Potatoes	
Vegetables	
DESSERTS	
Traditional Christmas Pudding	
Baked Chocolate Tart	
Winter Berry Eton Mess	
Sticky Toffee Pudding	
Traditional Cheeseboard	
DIETARY REQUIREMENTS	