






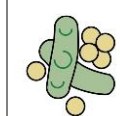



DISHES AND THEIR ALLERGEN CONTENT – “The Swan at Nibley” Festive Fixed Price Lunch Menu

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
ROASTED TOMATO, BALSAMIC & THYME SOUP Served with ciabatta wedges	✓	✓					✓							✓
DUCK LIVER & COINTREAU PÂTÉ Orange & cranberry relish, rosemary toast		✓					✓							✓
CLASSIC PRAWN COCKTAIL Atlantic prawns, Marie rose sauce, mixed leaves, cucumber, cherry tomatoes			✓	✓			✓		✓					
MUSHROOM, CHESTNUT & CRANBERRY TART With balsamic dressed leaves		✓								✓				✓
ROASTED BREAST OF TURKEY Prosciutto & sage stuffing, roasted potatoes, a pig in blanket, served with honey roasted carrots, parsnips, buttered sprouts, turkey gravy	✓	✓					✓							✓
BRAISED FEATHER BLADE OF BEEF Horseradish mashed potato, shallot purée, winter greens, red wine jus	✓			✓			✓		✓					✓
8OZ “FLAT-IRON” STEAK Served medium/rare with a butter roasted mushroom, grilled tomato and seasoned chips		✓					✓							

BUTTERNUT SQUASH RISOTTO With pomegranate seeds and crumbled goats' cheese							✓							✓
TRADITIONAL CHRISTMAS PUDDING		✓												✓
APPLE & BLACKBERRY CRUMBLE Served with Marshfield vanilla ice-cream		✓		✓			✓							
WHITE CHOCOLATE & RASPBERRY CHEESECAKE Raspberry coulis, white chocolate shards and Marshfield vanilla ice cream		✓		✓			✓							
CHOCOLATE BROWNIE With Marshfield vanilla ice-cream		✓		✓			✓							

Review date: 17/09/20

Submitted by:
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Checked by: G GALE



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