



THE
SWAN
INN
NIBLEY



CHRISTMAS 2024

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CHRISTMAS AT THE SWAN

Thank you for considering The Swan at Nibley for your festive celebrations this year. Whether you are looking for a lunch with friends or an evening together with loved ones, we have a wonderful selection of homemade festive dishes to help spread Christmas cheer this festive period.

HOW TO BOOK

- * Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Tuesday 26th November 2024 (not available on Sunday Lunchtimes or Boxing Day) up to Saturday 28th December inclusive.
- * All guests in a party must order from the same menu.
- * We require a pre-authorised credit or debit card to secure all bookings. We reserve the right to charge this card for the full cost of a meal, per person, for no-shows and any late cancellations (less than 4-hours' notice).
- * Your booking will remain provisional until card details have been secured against it. If this is not done within 48-hours your booking will automatically be cancelled.
- * We operate a "Fair Tip Policy", with an optional 10% service element added to your bill, all of which gets shared fairly amongst the staff. Please ask us if you would like this removed.
- * Christmas Crackers. The traditional crackers served in pubs and restaurants are pretty awful for the environment and we have decided to stop providing these.

PRE-ORDERS

- * Pre-orders are required for all bookings from our Festive Menus, for all guests within those bookings.
- * We will email the lead contact for your booking with details of how to complete your party's pre-order form. The lead contact is responsible for gathering all pre-order details and we suggest bringing a copy with you on the date of your booking.
- * Pre-orders should be received no later than 7 days before your booking and we cannot process amendments after this date.

DIETARY INFO

- * Full allergen information will be available on our website from early November. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is not possible for us to guarantee separation of all allergens. Please inform us of any allergies or intolerances when booking and upon arrival.

LUNCHTIME FESTIVE MENU

Available Tuesday to Thursday Lunchtimes

Two Courses £22.95 | Three Courses £27.95

ROASTED PARSNIP & APPLE SOUP

Baked bread & butter *v veo ngo*

CHICKEN LIVER PÂTÉ

Toasted malted bloomer *ngo*

CREAMY GARLIC BUTTON MUSHROOMS

Crumbled Stilton, toasted malted bloomer *v ngo*

★ ★ ★ ★ ★

ROASTED BREAST OF TURKEY

Stuffing, roasted potatoes, pig in blanket, honey roasted carrots, parsnips, buttered sprouts and turkey gravy *ngo*

POACHED FILLET OF COD

Roasted root vegetables and a rich tomato & basil sauce *ngi*

8^{oz} "RUBY & WHITE" RUMP STEAK

+£7 Supplement

Served medium-rare with onion rings, garlic & rosemary roasted tomato and seasoned chips *ngo*

TOULOUSE SAUSAGE, PORK BELLY &

WHITE BEAN CASSOULET

Gremolata, malted bloomer & butter

SPINACH, SHALLOT & PARMESAN RISOTTO

Garlic bread *v veo ngo*

★ ★ ★ ★ ★

CHRISTMAS PUDDING

Mulled berries and a rich brandy sauce *v veo ngo*

MULLED APPLE, CRANBERRY & SULTANA CRUMBLE

Lashings of vanilla custard *v ngo*

HOT CHOCOLATE FUDGE CAKE

Vanilla ice-cream *v*

DIETARY INFO

v vegetarian *vo* vegetarian **optional** *ve* vegan *veo* vegan **optional**

ngi no gluten-containing ingredients *ngo* no gluten-containing ingredients **optional**



FESTIVE PARTY MENU



Two Courses £28.95 | Three Courses £34.95

Starters

FRENCH ONION SOUP
Cheddar & herb topped crouton v v eo ngo

CHICKEN LIVER PÂTÉ
*Apple & cranberry glaze, crunchy
olive oil croutons*

BLUE CHEESE & CHIVE
MOUSSE
Sourdough, fig & apple chutney

HOT SMOKED SALMON &
CREAM CHEESE BON BONS
Red pepper dressing ngi

CREAMY GARLIC
BUTTON MUSHROOMS
*Crumbled Stilton, toasted
malted bloomer v ngo*

Mains

ROASTED BREAST OF
TURKEY
*Apricot & sage stuffing, roasted potatoes, pig
in blanket, buttered sprouts, honey roasted
carrots & parsnips and a rich gravy ngo*

PAN SEARED SALMON
FILLET
*Potato fondant, market vegetables,
chestnut & garlic velouté ngi*

CONFIT DUCK LEG
*Sherry & thyme jus, white bean cassoulet,
creamed cabbage ngi*

10^{oz} "RUBY & WHITE"
SIRLOIN STEAK
+£9 Supplement
*Jack Daniel's & peppercorn sauce, buttered
mushrooms, garlic & rosemary grilled tomato,
onion rings, seasoned chips ngo*

WILD MUSHROOM &
TARRAGON RISOTTO
*Crispy curried shallots, Gran Levanto
shavings, garlic bread v v eo ngo*

Desserts

CHRISTMAS PUDDING
Mulled berries, brandy sauce v v eo ngo
STICKY TOFFEE PUDDING
Toffee & vanilla custard v

CHEESE & BISCUITS
+£5 Supplement
Frozen grapes, fig & apple chutney vo

BAILEYS & CHOCOLATE
CHEESECAKE
Marshfield Farm vanilla ice-cream v
MULLED APPLE,
CRANBERRY & SULTANA
CRUMBLE
Lashings of vanilla custard v ngo