

CHRISTMAS FAYRE MENU

FROM MONDAY 19TH NOVEMBER
TO MONDAY 24TH DECEMBER 2018

To Start

Rich Tomato Soup **V**

Served with goats cheese dumplings

Roasted Scallops **GF**

Served with a chestnut & watercress veloute and pancetta crisp

Keen's Mature Cheddar & Leek Soufflé **V**

Served with lime pickle

Crispy Pigs Cheek

Served with apple salad

Crab & Avocado Cocktail **GF**

Served with crème fraiche

Main Course

Traditional Roast Turkey

Served with pigs in blankets, cranberry & chestnut stuffing, roast potatoes, glazed vegetables, baked sprouts & bacon and turkey jus

Roast Fillet of Beef

Served with sun-blushed tomato & saffron pearl barley and parmesan crisp

Pumpkin & Goats Cheese Tart

Served with seed & herb granola, olive oil and baby potatoes

Pork Porchetta **GF**

Served with baked apple sauce, baby spinach & roast potatoes

Pan-Fried Turbot **GF**

Served with crushed potatoes, broccoli & lemon butter sauce

Puddings

Rich Christmas Pudding

Served with a brandy cream

Ice Cream-Stuffed Panettone

Cherries and chocolate

Coffee Mousse Pot **GF**

Served with a hazlenut Chantilly cream

White Chocolate & Cranberry
Pudding

Served with crème anglaise

Roasted Fig & Lemon Thyme
Meringue **GF**

Served with candied walnuts



THE SWAN
AT LAMPPOST

10% OFF
FOOD ORDER

19TH NOVEMBER TO
6TH DECEMBER

THREE
COURSES
£25.95

TWO
COURSES
£20.95

(12 noon to 4pm)

CHRISTMAS FAYRE MENU

Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

*Complete your booking form and, when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £10 per person.*

To Start

No. Required

Rich Tomato Soup ^V	
Roasted Scallops ^{GF}	
Keen's Mature Cheddar & Leek Soufflé ^V	
Crispy Pigs Cheek	
Crab & Avocado Cocktail ^{GF}	

Main Courses

No. Required

Traditional Roast Turkey	
Roasted Fillet of Beef	
Pork Porchetta	
Pumkin & Goats Cheese Tart	
Pan-Fried Turbot ^{GF}	

Puddings

No. Required

Rich Christmas Pudding	
White Chocolate & Cranberry Pudding	
Coffee Mousse Pot ^{GF}	
Ice Cream-Stuffed Panetone	
Roasted Fig & Lemon Thyme Meringue ^{GF}	

Wines

Recommended Wines for
your Christmas Meal

Price
Per Bottle

No.
Required

White	Brampton Unoaked Chardonnay, South Africa (14%)	£21.50	
Red	Andean Vineyards Malbec Argentina(12.5%)	£22.95	
Rosé	Las Ondas Pinot Noir Rosé Chile (13%)	£21.50	
Prosecco	Terra Serena Prosecco, Italy (11%)	£25.95	
Sparkling	Veuve Clicquot NV France (12%)	£65.00	
Dessert Wine	Lafleur Mallet Sauternes France (14%))	£18.50 37.5cl bottle	
Port	Taylors LBV, Portugal (20%)	£35.95	

Please enclose a deposit of £10 per person
with your completed booking form.

I enclose a deposit / payment to the value of £

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

Your Details

Party Name	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms		
Forename	Surname		
Address			
Town / City			
County		Postcode	
Tel. No.		Email	
Date of Booking			Time

Special Requirements	For Office Use Only
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^V Suitable for vegetarians. ^{GF} Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

The Swan at Lamport, Harborough Road, Lamport, Northampton NN6 9EZ Tel: 01604 686 555

Email: theswanlamport@mcmanuspub.co.uk or bramptonhalt@mcmanuspub.co.uk

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our

Customer Services Manager at: McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT

Tel: 01604 713 601 Fax: 01604 792 209



THE SWAN
AT LAMPOR