

New Years Eve @ The Swan Inn 2019

Come join us for a delicious 8 course tasting menu to bring in 2020.£40pp. Bookings being taken now. Deposit required at time of booking. Call us on 01691 718273, email theswaninn2017@gmail.com or pop in

Jess' goat's cheese Bon Bons with pickled beetroot, beetroot puree and toasted hazelnuts.

Mini bowl of asparagus and lemon soup, parmesan crisp and truffle oil

Croquette of slow cooked pheasant, thyme and smoked garlic with apple and damson syrup

Ceiriog valley blackcurrant sorbet.

Richards smoked eel, apple and smoked pancetta saladette with watercress and parsley oil dressing

Trio of locally sourced venison

Seared Roe cutlet, roasted haunch and medallion of fallow filet, parsnip and celeriac puree, chestnut mushrooms, wilted spinach, straw potatoes and a damson gin spiked red wine jus

Deconstructed Pontfadog blackberry and vanilla cheesecake with blackberry jelly

Perl Las cheese, frozen grapes and a shot of homemade sloe gin

New Years Eve @ The Swan Inn 2019 Vegetarian Menu

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Jess' goat's cheese Bon Bons with pickled beetroot, beetroot puree and toasted hazelnuts.

Mini bowl of asparagus and lemon soup, parmesan crisp and truffle oil

Croquette of roasted peppers and gruyere. Mixed leaves, toasted pine nuts and balsamic syrup

Ceiriog valley blackcurrant sorbet.

Salladette of roasted butternut squash, crispy tenderstem broccoli, toasted pumpkin seeds, black truffle oil dressing.

Wild mushroom, smoked garlic and thyme strudel, celeriac puree, wilted spinach, straw potatoes. Chive beurre blanc

Deconstructed Pontfadog blackberry and vanilla cheesecake with blackberry jelly

Perl Las cheese, frozen grapes and a shot of homemade sloe gin