

The Swan Inn, Pontfadog
Christmas Menu
Available from 1st to 24th December

Starters

Confit Portobello mushroom with red onion marmalade and Shropshire blue cheese mixed leaves and balsamic syrup.

£6.25

Brie and cranberry wontons
With mixed leaves and balsamic syrup

£6.25

Homemade curried parsnip and apple soup
Served with mini poppadoms and cumin cream (vegan option available)

Smoked fish trio

Beetroot cured Scottish salmon, smoked trout pâté, smoked salmon with lemon and horseradish

£7.25

Homemade chicken liver pâté with brandy and garlic, with hot buttered toast and red onion marmalade

£6.25

Main Courses

Rich homemade pie of slow cooked Ox cheek, smoked pancetta and red wine

Topped with puff pastry

£15.95

Mushroom, parsnip, brie and cranberry Wellington (v)

Served with red pepper purée and wilted leeks, roast potatoes and seasonal veg (vegan option available)

£13.95

Traditional roast locally sourced turkey , pigs in blankets, chestnut and mandarin stuffing rich pan
gravy.

£15.50

Pan fried filet of Ceiriog Valley trout

Served on peas and fine beans and with parmentier potatoes finished with a white wine and smoked
salmon cream sauce.

£15.50

Herb pancake filled with chicken , Gammon and creamed Leeks, topped with a rustic tomato sauce and
melted cheese, accompanied with garlic bread and mixed salad leaves

£13.95



Puddings

Boozy black forest roulade
Flavoured with kirsch, finished with chocolate soil and homemade vanilla icecream
£6.50

Steamed Christmas pudding brandy sauce and winter spiced berries.
£6.50

Assiette of festive desserts
Filo mincemeat parcels, crystalised ginger and lemon posset and chocolate honeycomb tiffin Served
with cinnamon biscuit ice cream.
£6.50

Tia Maria and coffee creme brûlée
With chocolate soil and coffee ice cream

Welsh cheese board Selection of welsh cheeses homemade chutney and crackers,
£8.50

