SUNDAY LUNCH

The Swan, Braybrooke

TO START

Beetroot Carpaccio

Glazed Goats Cheese, Pickled Pear, Charred Gem Lettuce,

Wholegrain Mustard Dressing, Herb Croutons (GF*) (Ve*)

Smooth Chicken Liver Pate

Red Onions and Thyme Chutney, Melba Toast, Whipped Butter (GF*)

French Brie

Baked with Garlic and Rosemary, Cranberry Sauce, Warm Crusty Bread (GF*)

Oak Smoked Chicken Breast

Smoked onsite Chicken Breast, Rum Soaked Raisins, Curried Mayonnaise,

Fresh Coriander, Toasted Almonds (GF)

Moules Marinière

Scottish Rope Mussels, Shallots, Garlic Butter,

White Wine, Cream, Parsley, Warm Bread (GF*)

THE MAIN EVENT

choose a sharing board or plated Sunday roast

Sunday Roast Sharing Platter

Slow Roasted Topside of Beef, Garlic Roasted Chicken Supreme

or Roasted Pork Leg

 $All\ Served\ on\ a\ Rustic\ Sharing\ Board\ with\ Yorkshire\ Pudding, Garlic\ \&\ Thyme$

Roasted Potatoes, Roasted Parsnips, Roasted Carrots, Sautéed Cabbage,

Broccoli Cheese and Traditional Gravy

Please ask if you would prefer your meal individually plated.

Garlic and Thyme Baked Cauliflower Cheese

Served with Roast Trimmings (V)

Fish of the Day

Fillet of Salmon, Prawn Butter Sauce, New Potatoes, Sautéed Greens

Extra Sides

Yorkshire Pudding / Roast Potatoes £1

TO FOLLOW

Chocolate Chip Brownie - Chocolate Sauce, Cherry and Vanilla Ice Cream

Banana Pudding - Toffee Sauce, Vanilla Ice Cream

Crumble and Custard - Apple and Pear Crumble

Traditional Baked Alaska - Vanilla Ice Cream

Fresh Lemon Curd - Homemade Garibaldi Biscuits, Biscoff Cream

CYGNET MENU children under 12 only

£9.95

Mini Roast / Linguine Pomodoro / Chicken Nuggets, Chips & Peas Followed by Ice Cream

2 courses £24 / 3 courses £29