Welcome to Christmas at the Swan. All our food is freshly prepared by head chef Louie and Lee, using finest local ingredients. We hope you enjoy dining with us.

Artisan breads and homemade herb butter

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Scallop and Prawn Ravioli, fresh seafood bisque, tomato essence and micro-salad

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Panko cheese selection served with figs, grapes and a sour honey dressing

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Duck Roulade with plum chutney, duck bon bon, pickled cucumber and crispy spring onion

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Sparkling Champagne or Zesty Lemon Sorbet

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Roast Rib of Beef served with traditional Christmas garnish and rich red wine jus

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Roasted local Turkey, chestnut stuffing, pigs in blankets with traditional Christmas garnish

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Yorky Fondue served with chestnut loaf and Stilton sauce

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Pan Roasted Turbot, resting on a potato cake, sautéd broccoli, almonds, apricots and beurre blanc

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The Swan Christmas Pudding, with brandy butter and vanilla ice cream

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White Chocolate and Raspberry Roulade with Baileys ice cream and cocoa nibs

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Baked Spiced Pineapple and Apricots served with pistachio gelato and nut clusters

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Finish with coffee, mince pies and chocolates

£75 per person (£40 per child under 12)

Arrival from midday to 2.30pm.

The Swan Braybrooke. LE16 8LH. 01858 462754.