

THE SWAN

Festive Set Menu

For tables of 12 or more

1st – 30th December 2019

2 Courses £29

3 Courses £35

Minestrone soup, Farrow

Lemon & dill cured salmon, keta, horseradish dressing

Game terrine, smoked bacon, sourdough toasts, preserve

Crown prince squash ravioli, pine nuts, sage, Reggiano

Jerusalem artichoke salad, Barkham blue cheese, cavolo nero, honey

Ropsley pheasant breast, fondant potato, Brussels sprouts, chestnuts, smoked bacon

Tranche of salmon, rock samphire, beetroot boltardy, salmoriglio

Cornish hake fillet, salsify, spinach, capers, lie de vin

Roast venison haunch, celeriac, kale, grain mustard

Salt baked turnip, carrot, beets, humus, tahini dressing

Dark chocolate & salted caramel tart, Jersey cream

Classic Vanilla creme brûlée, sablé biscuit

Pear, almond & polenta cake, yoghurt, honey

Gingerbread & lemon curd trifle, hazelnuts

Selection of cheeses, preserves, crackers



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A deposit of £25 per head will be taken on booking

A discretionary service charge of 12.5 % will be added to your bill.

If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.

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