



Burns Night

SATURDAY
22nd JANUARY 2022

7PM ARRIVAL //
FOOD SERVED @ 7.30PM

4 COURSE
MENU
£45
PER PERSON

TO BOOK A TABLE
Please visit our website:
swanarundel.co.uk
or call on 01903 882314

~ Starters ~

Tea & Hop Smoked Haddock
& Leek Chowder

Braised Ox Cheek
on toast

Deville'd Mushrooms (V)

~ Haggis ~

Haggis, Neeps and Tatties
whisky sauce

Veggie Haggis, Neeps and Tatties (V)
red wine gravy

~ Dram of Whisky ~

~ Mains ~

Slow Braised Pigs Cheeks
pork faggot, savoy cabbage, champ,
parsnip, braising juices

Roast Root Vegetable Casserole (V)
chestnut & herb dumplings

Lightly Spiced Fish Stew
salmon, smoked haddock & mussels,
toasted sourdough

Venison Casserole
blue cheese & leek dumplings

~ Puddings ~

Cranachan
raspberry, toasted oats, thick cream
& whisky

Spotted Dick (V)
vanilla custard

British Cheeses
Snowdonia, Black Bomber Cheddar,
Yorkshire Blue Monday,
Waterloo Brie, quince, fruit & crackers

Coconut Rice Pudding (PB)
torched mango, caramelised coconut,
almond & peanut clusters

(V) Vegetarian // (PB) Plant-based