

## DECEMBER EVENTS

### FRIDAY 9TH – TRIBUTE NIGHT

ELVIS PRESLEY, DAVID BOWIE, ELTON JOHN, FREDDIE MERCURY

Paul Lillie will be bringing a fantastic night of music from iconic artists such as the King – Elvis, David Bowie, George Michael & more

### FRIDAY 16TH – FEVER 60'S NORTHERN SOUL, MOTOWN & SKA

Join us for another fantastic Fever Soul Night! The Axe are excited to bring you a night of fantastic 60's Northern Soul, Motown, Ska & Reggae classics all played on original 7" vinyl with Fever Soul Nights

### TUESDAY 20TH – CAROLS AT THE SWAN

Colchester Operatic Society will be with us once again for an evening of candle lit Christmas carols here at the Swan Tuesday 21st for an evening of carols. Come along for some mulled wine, fantastic music & festive cheer

### CHRISTMAS EVE – FESTIVE DISCO NIGHT

Join us for a fun filled Christmas Eve with DJ Adam M bringing a night of pure Party Classics to get you into the festive spirit!

### NEW YEAR'S EVE – DINNER & LIVE MUSIC

Enjoy an evening of fabulous food & music this New Year's Eve with multi-talented musician Natalie bringing an evening of classic covers alongside a sumptuous Three Course Meal £54.95

### SUNDAY 1ST NEW YEAR'S DAY

Wind down for the last few days left of the holiday with a hangover breakfast from gam or the perfect roast

### BOXING DAY MONDAY 26TH

Relax this Boxing Day & let us do all the work.  
Book your table & enjoy our delicious seasonal menu in a warm & cozy environment

## FESTIVE CELEBRATION MENU

### STARTER

- Deep fried brie with cranberry sauce & dressed mixed leaves (v)
- Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
- Winter vegetable soup with root vegetable crisps, bread & butter (v)
- Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
- Duck liver parfait, homemade pear & cranberry chutney served with sourdough toast
- Portobello mushroom stuffed with mozzarella, red onion marmalade, spinach & pine nuts topped with a herb crumb served with dressed rocket (vg)

### MAIN

- Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy
- Cranberry & nut roast, roast potatoes, vegan gravy (vg)
- Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
- Salmon fillet served with crayfish cream sauce & crushed new potatoes topped with crispy leeks
- Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom (Served Medium. £2 Supplement)
- Festive Risotto: butternut squash & chestnut risotto with crispy sprout tops & cranberries (v)
- Pan fried guinea fowl with sauteed pancetta & leek, cranberry compote, bubble & squeak & game jus
- All meals served with seasonal vegetables*

### DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Trio of sorbet with fruit garnish & cafe curl
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery (£1 Supplement)

2 COURSES £22.50 3 COURSES £27.95



# CHRISTMAS DAY MENU

## STARTER

Prawn, salmon & avocado tower  
Duck liver parfait, mulled wine chutney & sourdough toast  
Crispy goat's cheese & trio of beetroot; remoulade, roasted  
& puree with candied walnuts & pea shoots (v)  
Winter vegetable soup with root vegetable crisps, bread & butter (v)

## MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon  
wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy  
Festive nut roast, apricot, sage & onion stuffing, Yorkshire  
pudding, roast potatoes & vegetarian gravy (v)  
Pan fried salmon fillet, crayfish cream sauce, crushed new potatoes  
topped with crispy leeks  
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus  
Portobello mushroom, brie, cranberry & chestnut en croute  
served with dauphinoise potatoes & vegetable jus (v)  
All meals served with honey roast parsnips, brussel sprouts  
with roasted chestnut, steamed broccoli & carrots

## DESSERT

Traditional plum pudding & brandy sauce  
Warm cherry & almond cake with ice cream (vg)  
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream  
Baileys crème brûlée with homemade shortbread biscuit  
Winter berry eton mess: Whipped sweetened cream with meringue pieces,  
winter berries & vanilla ice cream  
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£79.95 PER PERSON CHILDREN UNDER 12 £39.95

A 10% service charge will be added to all tables A £30 per person non refundable deposit  
will be required within 7 days of making your booking. Must be pre-ordered

## NEW YEARS EVE MENU

### STARTER

Prawn, salmon & avocado tower  
Duck liver parfait, mulled wine chutney & sourdough toast  
Crispy goat's cheese & trio of beetroot: remoulade, roasted & puree with  
candied walnuts & pea shoots (v)  
Winter vegetable soup with root vegetable crisps, bread & butter (v)

### MAIN

Supreme of chicken stuffed with mozzarella, tomato & basil  
with crushed new potatoes & a mushroom cream sauce  
Pan fried salmon fillet served with crayfish cream sauce,  
& crushed new potatoes topped with crispy leeks  
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus  
Portobello mushroom, brie, cranberry & chestnut en crouete served  
with dauphinoise potatoes & vegetable jus (v)  
Sirloin steak, peppercorn sauce, chips, grilled tomato, mushroom  
& dressed rocket (served medium)  
All meals served with seasonal vegetables

### DESSERT

Traditional plum pudding & brandy sauce  
Warm cherry & almond cake with ice cream (vg)  
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream  
Baileys crème brûlée with homemade shortbread biscuit  
Winter berry eton mess: Whipped sweetened cream with meringue pieces,  
winter berries & vanilla ice cream  
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 COURSE DINNER & LIVE MUSIC £54.95

## TERMS & CONDITIONS

FESTIVE MENU & BOXING DAY A £10 per head non refundable deposit must be paid no later than 14 days after the booking date.

We require a pre-order for tables of 6 + for Festive Menu & Boxing Day  
XMAS DAY & NEW YEAR'S EVE £30 deposit paid no later than 7 days after day of booking  
& a pre-order must be completed for all bookings 14 days before booking date

All bookings, deposits & pre-orders can be completed on our website.

Large parties could be accommodated on separate tables  
ONE bill per table provided & 10% service charge applied to tables

## FOOD SERVICE & OPENING TIMES

**Festive Celebration Menu** available: 28/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE & New Years Day

**Christmas Day** - Open for drinks from Midday & two food service sittings staggered between 12 - 1pm & 2nd sitting between 3.30pm - 4.30pm

**Boxing Day** - Breakfast 9 - 11am. Food Served 12 - 6pm

**Monday 28th - Thursday 30th** - Normal Opening & Food Service Hours

**New Years Eve** - Normal Food Service until 5pm. NYE bookings from 7pm .

**New Years Day** - Open for drinks as normal. Food Served 9am 11am then 12 - 6pm

SWAN INN, THE STREET, CHAPPEL, COLCHESTER, CO6 2DD

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@TheSwanChappel



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**20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY**