



SWINTON ESTATE

# FESTIVE LUNCH MENU

Adults: £27 for two courses | £35 for three courses  
Children: £13.50 for two courses | £17.50 for three courses

## Starters

**Braised Estate Pork Jowl Mustard and Gherkin Croquette** (Gf)

Henderson's Relish Emulsion, Pickled Garden Vegetables

**Smoked Haddock and Potato Veloute** (Gf)

Waldorf Salad, Seaweed Cracker, Curry Oil

**Salt Baked Garden Beetroot** (Gf / VgO)

Elderflower Vinegar, Hung Sheep's Yoghurt and Horseradish,  
Hazelnut, Garden Turnip and Apple

## Main

**Ballotine of Turkey Escallop** (GFO)

Sage, Chestnut and Estate Sausage Stuffing,  
Crispy Parmesan Polenta, Brussel Sprout Choucroute, Confit Carrot,  
Pigs in Blanket, Cranberry Chutney, Turkey Butter Sauce

**Lightly Cured Chalk Stream Trout** (Gf)

Crushed Garden Butternut Squash,  
Thai Style Dashi Broth, Crispy Estate Beef Shin

**Miso Glazed Garden Celeriac** (GFO / VgO)

Caramelised Celeriac Purée, Pearl Barley and Wild Mushroom Risotto  
Pickled Garden Siberian Kiwis

## Desserts

**Warm Christmas Pudding** (VgO)

Brandy Ice Cream, Vanilla Anglaise, Red Currants

**Gingerbread Trifle** (GFO / V)

Clementine and Cointreau Jelly, Cinnamon Custard, Pain d'Épices

**Homemade Fruit Cake Using Our Own Preserved Garden Fruit** (GFO / V)

Harrogate Blue, Pickled Walnut Ketchup, Truffle Butter

**Allergies and Dietary Requirements** | Please speak to a member of the team about allergies and dietary requirements.  
We cannot guarantee the absence of allergens in our food.

**Allergen Key** | V - Vegetarian VO - Optional Vegetarian Vg - Vegan VgO - Optional Vegan Gf - Gluten Free GFO - Optional Gluten Free