



## SUNDAY LUNCH

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1 course £13.95

2 courses £18.95

3 courses £22.95

### Starters

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**Homemade seasonal soup** served with rustic breads

**Baked garlic mushrooms and Cheddar cheese** with parmesan breadcrumbs and toasted brioche bread <sup>(v)</sup>

**Chicken liver pâté** with pecan and walnut crumb, apricot jam and toasted breads

**Smoked mackerel pâté** with toasted sun-dried tomato bread and dressed rocket

### MAINS

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**Roasted silverside of beef** with Yorkshire pudding, roasted potatoes from Brookfield's farm, seasonal vegetables, cauliflower cheese and homemade gravy

**Pan fried sea bass fillets** with cherry tomatoes, sautéed potatoes, pea purée, seasonal vegetables and creamy dill & prawn sauce

**Roasted local ham** with roasted potatoes from Brookfield's farm, seasonal vegetables, cauliflower cheese and homemade gravy

**Wild mushroom risotto balls** with sweet potato and parsnip spirals, chopped olives, spring onions, spinach, sweetcorn and basil cream sauce <sup>(v)</sup>

**Pan roasted chicken breast** served with roasted potatoes, mashed potato, seasonal vegetables, cauliflower cheese and rosemary & thyme gravy

### Dessert

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**Homemade sticky toffee pudding** with vanilla ice cream

**Two scoops of ice cream** from the award winning Cheshire Farm in a homemade brandy snap (choose from vanilla, chocolate, strawberries and cream, honeycomb or banana)

**Cheese slate** – Shropshire blue, Ford Farm cave aged traditional Cheddar, Tunworth camembert style cheese and wild garlic yarg with artisan biscuits, caramelised apple, carrot and sultana chutney and grapes (dish supplement – £3.00)

**Homemade chocolate brownie** with warm chocolate sauce and vanilla ice cream

**FOOD ALLERGY NOTICE** – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **Thank you**

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

**T: 01782 680343** [www.theswanwithtwonecks.co.uk](http://www.theswanwithtwonecks.co.uk)

