

The Swan at Hay

Sample Sunday Lunch Menu February 2011

Roasted Vine Tomato and Basil Soup v
With fresh crusty bread

Scottish Oak-Smoked Salmon
With buttered bread, crème fraîche and lemon wedge

Apple and Leintwardine black pudding
With a Hereford cider reduction

Game terrine (veal, rabbit, pheasant, partridge)
With sweet and sour shallots and toasted bread

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Roast Herefordshire Beef with Yorkshire Pudding
With roast potatoes and cauliflower cheese

Wild Mushroom Risotto v
Finished with poached organic hen's egg and parmesan shavings

Leek, Cream and Thyme Tart v
served with buttered new potatoes and a side salad

Scottish Salmon en croûte with a cream and herb sauce
Salmon topped with butter, raisins and stem ginger wrapped in all-butter pastry.
Served on a bed of rice

Rosé Veal Benedictine
With dauphinoise potatoes and Benedictine sauce
All served with a selection of seasonal vegetables

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Black Mountain Whimberry Tart with Fresh Cream
Valrhona Dark Chocolate Fondant with Homemade Vanilla Ice Cream
Golden Valley Pears Poached in Red Wine
Selection of local cheese with celery, homemade damson chutney and biscuits

1 course £10.50

2 courses £14.50

3 courses £17.50