

NEW YEARS EVE PARTY

Celebrate in style & join us to welcome in
2012 with:

A CARVED MEAT BUFFET & DISCO

Start the evening with a selection of succulent
hand carved joints, accompanied with a range
of hors d'oeuvres, mixed salads
and hot potatoes.

Then party the night away with our
resident DJ from 8pm till 2am.

£19.95 PER PERSON.

Tickets available from December 1st 2011.

Full payment must be made no
later than 24th December 2011.



THE SWAN

TERMS & CONDITIONS

Please read the following before booking, thank you.

Provisional bookings may be made by phone

To secure your reservation a £5 per head non-refundable
deposit for our Christmas party menu and £10 per head for
our Christmas day menu & our New Years Eve menu which
must be paid no later than 7 days after the provisional
booking

An order form listing your guest's names & their meal
choices must be completed & returned no later than 14 days
before your booking date, orders will only be accepted on
our pre-printed forms.

Also please note that we only provide one bill per table
Please arrive on time to avoid any unnecessary delays for
your party and our other guests. Company cheques only
accepted by prior arrangement. Large parties may be
accommodated on separate tables. We apologise for all the
rules & regulations! These are necessary to ensure the
smooth running at our busiest times & to make your visit as
enjoyable as we can.

Please book as early as possible to avoid disappointment.



Call now to make arrangements:

Tel: 01787 222 353

Alternatively, email at:

swan@cipubs.com

We look forward to welcoming you!

ENJOY

CHRISTMAS NEW YEARS EVE 2011

AT



THE SWAN

The Swan, The Street, Chappel, Colchester, Essex, CO6 2DD

T. 01787 222 353, E. swan@cipubs.com

HOT FESTIVE BUFFETS

Choose from a selection of hot buffets for your Christmas party

BUFFET A - £8.00 PER PERSON

A selection of hot sandwiches made with homemade bread

Norfolk golden turkey, cranberry & stuffing

Dingley Dell pork, stuffing & apple sauce

Brie & cranberry

Dedham vale roast beef & horseradish

All accompanied with roasted potatoes & honey glazed roast parsnips

BUFFET B - £11.00 PER PERSON

Norfolk turkey diane, turkey breast pan fried in garlic, wine, mustard, onion, mushrooms & fresh cream.

Festive nut roast with tomato & spinach salsa

Dedham vale beef stew served with homemade dumplings

Fillet of salmon marinated in Cajun spices & topped with a warm pineapple salsa

All accompanied with roasted potatoes & honey glazed roast parsnips

BUFFET C..... £15.00 PER PERSON

The same as above in menu B but followed by:

Traditional Christmas pudding

Old fashioned sherry trifle

Chocolate bread & butter pudding



THE SWAN

CHRISTMAS PARTY MENU

Available from Monday 28th November 2011 to Friday 13th January 2012
Monday to Saturday 12 till 2.30pm - 6pm till 9.30pm
(not including Christmas, Boxing or new years day)

Main course £12.95

Two Courses £16.95

Three Courses £19.95

(Available lunch and dinner)

STARTERS

Duo of homemade soups - with crusty bread

Smoked mackerel & olive tapenade on toasted crouton

Pan fried wild mushrooms with a whiskey, thyme & garlic sauce on a toasted ciabatta (V)

Cajun chicken & smoked bacon salad with jalapeno salsa

Pork belly, apple & celery salad, walnut dressing

MAINS

Traditional Norfolk turkey, roast potatoes, stuffing, chipolata & bacon

Beef, port & stilton pie & mash, served with seasonal vegetables

8oz rump steak, fondant potato, red wine and mushroom sauce

Smoked haddock, wholegrain mustard mash, wilted spinach, poached egg & hollandaise sauce

Braised lamb shank, creamy mash, redcurrant jus

Tomato & mushroom risotto with basil pesto and rocket (V)

DESSERTS

Traditional Christmas pudding and brandy sauce

Chocolate & rum "n" raisin torte

Roasted walnut & raspberry cheesecake

Fig, plum & pistachio tart

Black forest roulade

Cheese and biscuits with festive chutney

CHRISTMAS DAY MENU

Adults £65.00

Children under 13 years - 2 courses £25.00

STARTERS

Duo of homemade soups (V) - All Served with crusty bread.
A combination of rich tomato soup combined with a creamy leek & potatoes soup. It's amazing

Prawn & crayfish cocktail - *Succulent prawns and crayfish on a bed of crispy lettuce dressed with Marie Rose sauce*

Ham hock terrine with spiced fruit chutney & crusty bread

Duo of hot cheeses (V) - *Baked camembert & deep fried brie served with a red onion & port compote & a crusty artisan fusette*

SECOND COURSE

Champagne sorbet with fresh raspberries

MAINS

Trio of festive roasts- *Succulent slices of roasted beef, turkey and honey glazed gammon, and all the festive trimmings*

Slow roasted pork belly - *With honey, orange & star anise, with creamy mash & wilted spinach*

Fillet of beef - *With fondant potato, brandy & wild mushroom sauce*

Posh Fish & Chips - *Red snapper coated in festive champagne batter, served with twice duck fat fried chips*

Chianti & wild mushroom risotto (V) - *A classic Italian festive dish served with parmesan shavings & garlic ciabatta*

DESSERTS

Traditional Christmas pudding and brandy sauce

Chocolate & rum "n" raisin torte

Roasted walnut & raspberry cheesecake

Fig, plum & pistachio tart

Black forest roulade

Cheese and biscuits with festive chutney

Followed by coffee & mints