



Three Swans Hotel

Hungerford



MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Courgette, Pea & Mint Soup

Pesto, crème fraiche
(GF & VE on Request) G, D, SE

Smoked Mackerel Pate

Cucumber salad, horseradish crème fraiche
G, F, E, D, MU, SE, SD

Roasted Chicken & Thyme Scotch Egg

Katsu dip
G, E, D

Vegan Mezze Board

Vegan marinated feta, lime & coriander, hummus, coconut tzatziki, crudites, bread
G, S, SE, SD

Duck Leg Arancini

Butter bean & smoked bacon cassoulet, parmesan tuille
G, E, D, CE, SD

Gambas Pil Pil

Chorizo, red wine balsamic glaze ciabatta
(GF on Request) G, C, SE, SD

MAINS

Roast Sirloin Of Beef

Yorkshire pudding, roast potatoes, season's best vegetables, gravy
G, E, D, CE, MU, SD

Roast Pork Belly

Yorkshire pudding, roast potatoes, season's best vegetables, gravy
G, E, D, CE, MU, SD

Roast Leg Of Lamb

Yorkshire pudding, roast potatoes, season's best vegetables, gravy
G, E, D, CE, MU, SD

Nutless Nut Roast

Yorkshire pudding, roast potatoes, season's best vegetables, gravy
(VE on Request) G, E, D, MU, SD

Fish & Chips

Chef's secret recipe battered fish, fat cut chips, mushy peas, tartare sauce, lemon
(GF) F, D, E, SD, S

Pie Of The Day

Fat cut chips or mash potatoes, buttered seasonal vegetables, pan gravy
ASK FOR ALLERGENS

Cheese & Bacon Burger

Beef patty, grilled cheese & bacon, brioche bun, slaw, skin-on skinny fries
G, S, E, D, MU

Chicken Supreme

Potato fondant, pickled girolle's, spinach & tenderstem, white wine cream reduction
(GF) D, CE, SD

Pan Roasted Hake

Celeriac potato & apple rosti, lemon caper beurre blanc, watercress and mint salad
(GF) F, D, CE, MU, SD

Pappadelle Pesto Primavera

Asparagus, crispy capers, parmesan & lemon zest
(VE on Request) G, D

DESSERTS

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream
G, E, D

Rhubarb & Stem Ginger Crumble

Vanilla custard
G, D

Chef's Locally Sourced Cheese Selection

Grapes, celery, kitchen-made chutney, biscuits
(V & GF on Request) G, N, D, CE, MU

Lime & Mint Drizzle Cake

White rum clotted cream, desiccated coconut
G, D, E, SD

Tirami-Choux

Chocolate ice cream
G, E, D, S, SD

Vegan Eton Mess

Raspberry sorbet
(GF & VE)

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds