



THE BLACK SWAN

Christmas Menu

STARTER

Smoked haddock, clam and mussel chowder with a wholegrain mustard beer roll (gfa)

Roasted celeriac and hazelnut soup, truffle oil, crusty baked bread (ve) (n)

Duo of duck: orange scented parfait and smoked breast with grape chutney and charred sourdough (gfa)

Pearl barley risotto with beetroot, blue cheese and chestnuts with pomegranate dressing and rocket (v) (dfa)

Peppered salmon, lightly cured, with apple remoulade and Martini Rosso balsamic vinaigrette (gf)

PALATE CLEANSER

MAIN

Traditional Norfolk Black roast turkey, pigs in blankets, leg meat bon-bon, Chef's stuffing, baked pancetta and sage sprouts and all the trimmings (gfa)

Loin of venison wrapped in pancetta, purple sprouting and Binham Blue purée, wild mushroom pie and port jus

Guinea fowl marinated in thyme, garlic and lemon, served with red onion confit, charred chicory and duchesse potato (gf)

Chestnut and Norfolk wild mushroom and boozy cranberry Wellington with a rich red wine gravy, seasonal vegetables and potatoes (ve) (df) (n)

Lemongrass smoked cod loin steak, Brancaster mussels, sea vegetables, gnocchi and cucumber ketchup (df)

DESSERT

The Black Swan's own Christmas pudding with redcurrant purée and brandy sauce (v) (n)

Eggnog panna cotta with mulled wine Winter berry compote (gf)

White chocolate and passion fruit roulade with gingerbread soil and lemon balm (v) (gf)

Chocolate, honeycomb and cherry parfait with cherry sorbet (ve) (gf)

Trio of citrus: Lime meringue pie, blood orange sorbet lemon and ginger cheesecake

Norfolk cheeseboard: White Lady brie, Binham Blue and Dapple with sorbet grapes, pickled celery, winter spiced chutney and water biscuits (v) (gfa)

Tea or coffee

Petit fours

£74.95 per person