



# THE BLACK SWAN

## New Year's Eve Menu

### CANAPÉS ON ARRIVAL

#### STARTER

Spiced haggis bon-bons with turnip purée, whisky gel and leek ash

Salt and pepper squid with a pea-mint aioli and chilli mizuna salad

Goat's cheese roulade coated in walnuts served on toasted bloomer, caramelised red onion chutney, rocket, toasted seeds and a blackberry balsamic dressing (v) (ve/a) (gfa) (n)

Duck and fig terrine with toasted bloomer bread and a fig, balsamic, date and cranberry chutney (gfa)

Wild Norfolk mushroom and truffle soup with pumpkin seed crusted bread (ve) (df)

#### MAIN

Pan roasted pheasant with leg meat cottage pie, sautéed wild mushrooms, potato gratin and crispy sage leaves

Surf and turf rib-eye crostini with gorgonzola mousse, caramelised bourbon shallots and langoustines (gf)

Whole Torbay sole with Lyonnaise potatoes, baby carrot and cucumber dill pickle salad and brown shrimp butter (gf)

Asian marinated tofu with charred red onion, roasted Winter squash, baby leaf spinach, spaghetti vegetables and roasted almond flakes (ve) (df) (n)

Vegetable Wellington of sweet potato, Norfolk mushrooms, spinach and pearl barley with herbed mash potato and a medley of baby vegetables (v)

#### DESSERT

Rum baba: very indulgent rum-soaked sponge cake with vanilla ice cream, pineapple and candied lime (v)

Treacle and pecan tart with coconut sorbet and raspberry shards (ve)

White chocolate, raspberry and pomegranate pavlova (v)

Chocolate marquise with passion fruit ice cream and almond tuile (v) (gfa) (n)

Whisky and chocolate cremeux with whisky ice cream, coffee and caramel (v) (gf)

Tea or coffee

Petit fours

£40.00 per person