

Please fill out the form below to indicate what choices each person in your party would like.

Insert name here																				

### Starter

Smoked haddock																				
Soup																				
Duo of duck																				
Pearl barley risotto																				
Peppered salmon																				

### Main

Roast turkey																				
Loin of venison																				
Guinea fowl																				
Cranberry Wellington																				
smoked																				

### Dessert

Christmas pudding																				
Eggnog panna cotta																				
Passion fruit roulade																				
Cherry parfait																				
Trio of citrus																				
Norfolk cheeseboard																				

## CHRISTMAS DAY ORDER FORM

In order to secure your seat for our Christmas day meal, please fill out your booking details below and make your selection from the menu inside this leaflet. *A deposit of £5.00 per person is required to complete the reservation.*

We look forward to welcoming you to The Black Swan on Christmas day!

*Booking name*

*Tel No*

*Deposit paid*

*No in party*

*If you have any special dietary requirements please let us know below.*

*Please note that cancellations made within 48 hours of the event will not attract any refund.*

# CHRISTMAS DAY MENU

£74.95

Per person

£74.95

Per person

## Starter

Smoked haddock, clam and mussel chowder with a wholegrain mustard beer roll 🌿

Roasted celeriac & hazelnut soup, truffle oil, crusty baked bread 🌿

Duo of duck: orange scented parfait and smoked breast with grape chutney and charred sourdough 🌿

Pearl barley risotto with beetroot, blue cheese and chestnuts with pomegranate dressing and rocket 🌿

Peppered salmon, lightly cured, with apple remoulade and Martini Rosso balsamic vinaigrette 🌿

## 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 🌿

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 🌿

Chestnut and Norfolk wild mushroom and boozy cranberry Wellington with a rich red wine gravy, seasonal vegetables and potatoes 🌿

Lemongrass smoked cod loin steak, Brancaster mussels, sea vegetables, gnocchi and cucumber ketchup 🌿

## Dessert

The Black Swan's own Christmas pudding with redcurrant purée and brandy sauce 🌿

Eggnog panna cotta with mulled wine Winter berry compote 🌿

White chocolate and passion fruit roulade with gingerbread soil and lemon balm 🌿

Chocolate, honeycomb and cherry parfait with cherry sorbet 🌿

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 🌿

## Tea or coffee / Petit fours

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

🌿 Vegetarian 🌿 Gluten free 🌿 Gluten free available 🌿 Vegan 🌿 Nuts 🌿 Dairy free 🌿 Dairy free available