

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

Insert name here																					
	Soup																				
	Game Terrine																				
	Prawn Bruschetta																				
	Pâté																				
Camembert																					

### Starter

Soup																					
Game Terrine																					
Prawn Bruschetta																					
Pâté																					
Camembert																					

### Main

Roast turkey																					
Pheasant																					
Steak in ale pie																					
Smoked cod																					
Nut roast																					
Roasted cauliflower																					

### Dessert

Christmas pudding																					
Yuletide log																					
Spiced orange cake																					
Berry parfait																					
Blueberry waffle trifle																					

## THE FESTIVE MENU 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.*

# THE FESTIVE MENU

Join us throughout December and enjoy our 3 course festive menu in our unique and friendly atmosphere.

£20.95

Two courses

## Starter

Roasted Winter root vegetable and red lentil soup,  
freshly baked bread 🌿🌿🌿

Local game terrine with sautéed mushrooms, dill pickles, toasted  
sourdough and truffle butter 🌿🌿

North Atlantic prawn, smashed avocado and chilli bruschetta with a 'bloody'  
Marie Rose gel and ruby chard 🌿🌿

Chestnut mushroom and sherry pâté with shallot onion jam and charred toast 🌿🌿🌿

Mini baked camembert studded with garlic and rosemary served with crusty bread 🌿🌿

£26.95

Three courses

## Main

Traditional roast turkey, pigs in blankets, Chef's stuffing, baked pancetta and sage  
sprouts and all the trimmings 🌿

Poached then roasted pheasant with buttered savoy cabbage, honey-glazed  
root vegetables, sherry vinegar pearls and pan jus 🌿

Braised beef steak in ale, buttered Chantenay carrots with caraway seeds and  
creamed mashed potato 🌿

Golden macadamia-crusted smoked cod with orzo pasta and salsa verde 🌿🌿

Chestnut and Norfolk wild mushroom and boozy cranberry nut roast with  
garlic and thyme gravy, seasonal vegetables and potatoes 🌿🌿🌿

Roasted English cauliflower with sweet and sour glazed chicory,  
toasted pine nuts and cauliflower purée 🌿🌿

## Dessert

Christmas pudding with redcurrant purée and brandy sauce 🌿🌿

Black Forest Yuletide log with bittersweet chocolate sauce and cherry sorbet 🌿

Winter spiced orange cake with Christmas pudding ice cream and sweet plum sauce 🌿

Chocolate, honeycomb and Winter berry parfait with cherry sorbet 🌿🌿

Blueberry waffle trifle with gingerbread soil and biscotti 🌿

## 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