THE BLACK SWAN

Group Dining

If you're planning a meal and would like something different from our main menu, please choose from one of the menus on offer below.
With a price range to suit all tastes, we hope there will be something here that's suitable.

A pre-order is required with at least a week's notice from booking please.
Any dietary requirements must be made clear with delivery of pre-order.

Sample menu 1 – £20.95

Starters
Roasted tomato and basil soup, homemade bread, butter
Breaded brie, red onion marmalade, leaves
Deep fried whitebait, lime aioli, leaves
Chicken liver pâté, melba toast, leaves

Mains
A traditional roast dinner with a choice of meats, roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding, a rich gravy and cauliflower cheese served on the side.
Choose from beef topside, cider roast gammon, turkey crown or nut roast.

Pudding
Rich chocolate brownie with chocolate sauce and vanilla ice cream
Lemon tart with fruit compote and raspberry sorbet
Vanilla crème brûlée with homemade shortbread
Strawberry cheesecake, honeycomb

Sample menu 2 – £24.95

Starters
Harissa spiced prawn cocktail, shredded gem lettuce, brown bread and butter
Beetroot and charred goat's cheese salad, candied walnuts
Seasonal soup, homemade bread and butter
Chicken liver parfait, melba toast, chutney
Mushroom arancini, dressed rocket salad

Mains
Chicken suprême, spring onion mash, creamed leeks, thyme jus
Lamb rump, sautéed new potatoes, French style peas, minted jus
Pan fried monkfish, red lentil dahl, curry oil, coriander pearls
Minted pea risotto, crispy hen's yolk, parmesan crisp, rocket salad
Beef stroganoff, pilaf rice

Pudding
White chocolate and raspberry delice, elderflower jelly, raspberry pips
Flourless chocolate, chocolate sauce, salted caramel ice cream
Lemon meringue, raspberry gel, tuile
Vanilla panna cotta, cherry borscht
Summer berry Eton mess

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Sample menu 3 – £34.95

Starters
Wild mushroom velouté, homemade bread and butter
Pan seared scallops, black pudding crumb, pea purée, cress
Tea smoked duck, bitter leaf salad, raspberry vinaigrette
Chicken and chervil terrine, leg croquette, pickled baby vegetables

Champagne Sorbet course

Mains
Beef wellington, rosemary fondant, carrot purée, girolles, pan jus
Mushroom wellington, rosemary fondant, carrot purée, girolles, jus
Open Cromer crab ravioli, fresh peas, micro mint, sauce vierge
Minted crumbed lamb rack, Lancashire hot pot, Swiss chard, salsify purée, jus
Roasted aubergine, pesto, charred feta, pea, broad bean and mint salad, red pepper coulis

Pudding
Coconut panna cotta, pineapple carpaccio, lime caramel, pomegranate
Trio of chocolate ganache, mascarpone, peppermint gel
Strawberry mille feuille, summer pudding ice cream
Mini croquembouche, pistachio ganache, hazelnut praline
Passion fruit soufflé