

3 Courses
£89.95
per person



THE BLACK SWAN

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per person

CHRISTMAS DAY 2023

STARTERS

Homemade chestnut and butternut squash soup, topped with a butternut squash crisp served with crusty bread and butter

King prawn, crayfish and brown shrimp cocktail with a large crevette, Bloody Mary shot and granary bread and butter

Baked flat mushrooms with pesto, pine nuts and blue cheese served with a balsamic glazed salad 🌱

Beef fillet carpaccio salad with a crumbled Feta pomegranate dressed salad

Home cured gravlax with crisp crostinis, crème fraiche and fresh rocket

MAIN COURSES

Hand carved roast Norfolk turkey, served with bacon wrapped chipolata, sage, onion and sausage meat stuffing, Yorkshire pudding, roast potatoes and fresh seasonal vegetables.

Fresh oven-roasted seabass, served on a potato and spring onion cake, with chestnuts, shredded Brussel sprouts, nutty butter, and prawn sauce

Flat mushroom and chestnut Wellington served with cranberry and port sauce, roast new potatoes and seasonal vegetables 🌱

Rib of beef served with roast potatoes, Yorkshire pudding and seasonal vegetables

Slow braised lamb shank in a rich red wine sauce, served with roast new potatoes and seasonal vegetables

DESSERTS

Christmas pudding served with homemade rich brandy butter and double cream

Baileys crème brulee served with homemade shortbread

Panettone bread and butter pudding with crème anglaise

Homemade cappuccino cheesecake served with double chocolate ice cream

Fresh poached pear in mulled wine, vanilla, cloves and nutmeg, served with clotted cream 🌱

TO FINISH

Warm mince pies and petit fours with coffee

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