

2 Courses
£25.95
per person



THE BLACK SWAN

3 Courses
£29.95
per person

FESTIVE MENU 2023

STARTERS

Homemade potato and leek soup, topped with bacon crumbs and served with a warm homemade bread

Breaded garlic mushrooms served with a salad garnish and a blue cheese dip 🌿

Whipped goats' cheese with garlic and thyme, candy walnuts and served with a warm brioche and honey dressing

Duck and orange paté with orange gel, served with Melba toast, salad, and spiced fruit chutney

Cold water prawn, brown shrimp and crayfish cocktail, served with brown bread and butter

MAIN COURSES

Hand-carved roast Norfolk turkey with sage and onion stuffing, chipolata wrapped in bacon, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Steak and ale suet pudding served with roast potatoes, seasonal vegetables and gravy

Homemade caramelized onion tarte tatin topped with crumbled feta, thyme and pink peppercorns served with sundried tomatoes, olive and potato salad (ve)

Fresh salmon fillet poached in white wine and lemon, served with steamed potatoes and a prawn and watercress sauce

Pan fried hake fillet with a lemon butter and herb sauce, and roasted potatoes

DESSERTS

Christmas pudding served with rich homemade brandy butter and double cream

Homemade baked vanilla cheesecake with berry compote and Chantilly cream

Warm treacle tart and vanilla ice cream 🌿

Chocolate brownie with white chocolate sauce, and chocolate ice cream

Fresh fruit salad in a brandy snap basket with vanilla ice cream 🌿

TO FINISH

Warm mince pies and 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