



THE BLACK SWAN







www.blackswaninn.co.uk

2 courses
£26.99
per person






3 courses
£31.99
per person

Boxing Day 2025

Starters

- Soup of the day, garlic and herb croutons, warm bread and butter  
- Classic prawn cocktail with Marie Rose sauce, brown bread and butter  
- Ham hock terrine, sourdough crutes, piccalilli 
- Black pudding bon bons, apple puree and a parmesan tuille
- Tempura king prawns, sweet chilli sauce, grilled lime 

Main courses

- HIPAs battered haddock, triple cooked chips, garden peas and tartare sauce  
- Chargrilled steakburger, bacon jam cheddar cheese, seasoned French fries  
- Beef lasagna, Toasted garlic ciabatta, baby leaf salad
- King prawn and chorizo linguine, fresh parmesan, toasted garlic ciabatta
- Hunters chicken, smoked streaky bacon, smokey barbecue sauce and cheddar cheese, seasoned French fries and baby leaf salad 

Our roasts

Enjoy our Black Swan roast lunch with roast potatoes, Yorkshire pudding, vegetables, roast parsnip and carrot, braised red cabbage, carrot puree and rich red wine gravy with the choice of one of the following:

Turkey breast / Shoulder of pork / Veg roast  / Topside of beef (£1.99 supplement) / Choice of up to three sliced meats (£4.99 supplement)

Additional sides £3.99

- Yorkshire pudding / Portion of roast potatoes / Chef's stuffing / Pig in blanket* £1.49
- Side selection of vegetables / Crackling and apple sauce / Beer battered onion rings / triple cooked chips / creamy mashed potatoes / truffle Parmesan fries / buttered new potatoes / seasoned French fries / dressed side salad / toasted garlic ciabatta* £2.99
- Cauliflower cheese* £4.99










Desserts

- Cheesecake of the day, fresh strawberries, Chantilly cream
- Double chocolate brownie, fresh raspberries and raspberry sorbet
- Sticky toffee pudding, salted caramel sauce, rum and raisin ice cream
- Almond affogato, rich and creamy Madagascan vanilla ice cream, topped with toasted almonds, crushed amaretti biscuits and served with a double espresso poured at the table
- Warm Belgium waffle, caramelised banana, vanilla ice cream, Chantilly cream, chocolate sauce, chopped nuts

Cheeseboard (£2.99 supplement)

A selection of British cheeses with celery batons and apple

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
-  Vegetarian available
-  Gluten free
-  Gluten free available
-  Vegan
-  Vegan available
-  Nuts
-  Dairy free
-  Dairy free available