

2 courses

£29.95

per person



THE BLACK SWAN

www.blackswaninn.co.uk

3 courses

£34.95

per person

Festive Menu

Starters

Roasted parsnip and rosemary soup ①

Fresh apple, warm bread and homemade herb compound butter 🍴🍴

Prawn and crayfish cocktail ②

Shell-on crevette, brandy infused Marie Rose sauce, Iceberg lettuce, served with warm bread and homemade herb compound butter 🍴🍴

Ham hock terrine ③

Pickled shallots, tarragon mayonnaise and toasted sourdough croutes 🍴

Goats cheese and beetroot salad ④

Crunchy apple, rocket, toasted walnuts and a balsamic vinaigrette 🍴🍴

Main courses

Roast Norfolk Turkey ①

Turkey breast with chef's stuffing wrapped in pancetta, duck fat roast potatoes, pigs in blankets, carrot purée, roast parsnips, Brussels sprouts, seasonal vegetables, Yorkshire pudding and rich red wine gravy 🍴🍴🍴

Pan roasted chicken supreme ②

Creamy potato gratin, tenderstem broccoli, with a wild mushroom and grain mustard sauce 🍴

Herb crusted salmon fillet ③

Buttered new potatoes, pak choi, fine green beans and a white wine dill cream sauce 🍴

Roasted Winter salad ④

Roasted butternut cauliflower and apple, with giant cous cous, confit garlic, fresh pomegranate and a lemon and parsley vinaigrette 🍴🍴

Desserts

Traditional rich fruit Christmas pudding ①

Served with brandy butter 🍴🍴

Apple and cranberry crumble tart ②

Served with a vanilla custard 🍴

Biscoff cheesecake ③

Toffee sauce and caramel snap 🍴

Fig frangipane ④

Orange reduction and crème fraîche 🍴

To finish

Warm mince pies and coffee

Festive menu order form

Booking name

Email address

Telephone number

Guests

Deposit paid

Booking date

Booking time

Fill in the guest name and add the corresponding number for each course as shown.

Guest name	Starter	Main	Dessert	Allergies

Please list any special requests below.

Please note: A deposit of £5.00 per person is required to complete the reservation.
Cancellations made within 48hrs of the booking will not attract any refund.