



THE BLACK SWAN

www.blackswaninn.co.uk

2 courses
£29.95
per person

3 courses
£34.95
per person

Festive Menu 2025

Starters

Roasted parsnip and rosemary soup

Fresh apple, warm bread and homemade herb compound butter 🥕 🍷

Prawn and crayfish cocktail

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

Ham hock terrine

Pickled shallots, tarragon mayonnaise and toasted sourdough croûtes 🍷

Goats cheese and beetroot salad

Crunchy apple, rocket, toasted walnuts and a balsamic vinaigrette 🥕 🍷

Main courses

Roast Norfolk Turkey

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

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

Herb crusted salmon fillet

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

Roasted Winter salad

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

Served with brandy butter 🍷 🍷

Apple and cranberry crumble tart

Served with a vanilla custard 🥕

Biscoff cheesecake

Toffee sauce and caramel snap 🥕

Fig frangipane

Orange reduction and crème fraiche 🍷

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 🍷 Vegetarian available 🍷 Gluten free 🍷 Gluten free available 🍷 Vegan
🍷 Vegan available 🥕 Nuts 🍷 Dairy free 🍷 Dairy free available