



THE BLACK SWAN

www.blackswaninn.co.uk

2 courses
£32.99
per person

3 courses
£37.99
per person

Boxing Day 2026

Starters

Leek and potato soup, topped with crispy bacon lardons, chives and sourdough bread 🍴

Classic prawn cocktail, fresh baby prawns with Marie Rose sauce, Iceberg lettuce, diced tomatoes and cucumber, topped with a sprinkling of paprika, served with brown bread and butter 🍴

Ham hock terrine, tangy cornichons, pickled cucumber, piccalilli and sourdough croutes 🍴

Duck leg bon bons, shredded confit of duck with herbs, coated in breadcrumbs, served with hoisin sauce and a Parmesan tuile 🍴

Japanese panko coated halloumi fries, hot honey and chilli sauce, fresh wedge of lemon and a leafy garnish 🍴

Main courses

Aspall cider battered haddock, proper chip shop chips, garden peas, crispy seaweed and tartare sauce 🍴

Chargrilled steak burger - Two chargrilled steakburgers, topped with smoked bacon, Applewood cheddar, served in a pretzel bun, with blue cheese mayonnaise and seasoned French fries 🍴

Beef lasagne - Slow braised beef with a rich tomato ragu, topped with a creamy Bechamel sauce, Mozzarella and Parmesan, with baby leaf salad, and baked garlic ciabatta

Hunters' chicken, smoked streaky bacon, smokey barbecue sauce and Cheddar cheese, served with seasoned French fries and baby leaf salad 🍴

Ratatouille tartlet with flaky pastry, topped with melting goats' cheese and red onion, served with arugula salad tossed with a sharp lemon Dijon vinaigrette and sautéed crisp potatoes 🍴

Our roasts

Enjoy our Black Swan roast lunch with roast potatoes, roasted carrot and parsnip, braised red cabbage, sweet potato purée, cauliflower cheese, Yorkshire pudding and chef's rich gravy, with the choice of one of the following:

Turkey breast / Shoulder of pork / Striploin of beef / Veg nut roast 🍴
Choice of up to three sliced meats (£3.99 supplement)

Additional sides £3.99

Yorkshire puddings / Portion of roast potatoes / Chef's stuffing / Pigs in blanket / Seasonal vegetables / Beer battered onion rings / French fries / Chip shop chips / Creamed mashed potatoes / Toasted garlic ciabatta

Desserts

Lotus Biscoff cheesecake, salted caramel sauce, fresh strawberries, and vanilla ice cream

Double chocolate brownie; rich and fudgy with melted chocolate, packed with chocolate chunks, served with fresh raspberries, freeze dried raspberries and a raspberry sorbet

Sticky toffee pudding, salted caramel sauce, brandy snap, toffee popcorn and vanilla ice cream

Zingy lemon tart, served in a sweet crisp shortcrust pastry, topped with candied lemon slices, crushed pistachios and a raspberry sorbet

Almond affogato; rich and creamy Madagascan vanilla ice cream, topped with toasted almonds, crushed amaretti biscuits, and served with a double espresso

Cheeseboard (£2.99 supplement)

A selection of British cheeses, smoked Applewood, Baron Bigod brie, Colston Bassett stilton, with celery batons, fresh grapes, slices of Pink Lady apple, chutneys, butter and sourdough crackers

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