

2 courses
£31.95
per person


THE BLACK SWAN
www.blackswaninn.co.uk

3 courses
£36.95
per person

Festive Menu 2026

Starters

Roasted butternut squash soup

Topped with roasted pumpkin seeds, crème fraîche and a crusty bread roll 🥕🥛

Prawn and avocado stack

Fresh avocado layered with baby prawns in a Marie Rose sauce, topped with finely chopped tomato, cucumber, red onion and Iceberg lettuce, finished with a lemon gel and warm sourdough 🍤🥑

Duck and orange paté

Served with fig jam, orange slices, crisp cornichons and finely sliced French baguette 🦆🍷

Norfolk field mushrooms

Baked field mushroom stuffed with a leek, Stilton, walnut and grain mustard, topped with Italian style breadcrumbs, served with rocket and toasted walnuts 🍄🥛🥑

Main courses

Roast Norfolk Turkey

Turkey breast with chef's stuffing, duck fat roast potatoes, pigs in blankets, roasted carrots and parsnips, brussels sprouts, seasonal vegetables, Yorkshire pudding and chef's rich gravy 🦃🍷

Pan roasted salmon fillet

Cooked in a cream and dill prawn sauce, served on a bed of crushed potatoes with lemon zest, creamed spinach and tenderstem broccoli 🐟🥑

Venison casserole

Slow cooked venison and root vegetables - carrots, parsnips, and onions - cooked in a red wine and redcurrant jelly, served with a classic thyme buttery mashed potato, and tenderstem broccoli 🍖🥑

Ratatouille tartlet

Individually baked tartlets 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 🥑🍷

Desserts

Traditional rich fruit Christmas pudding

Served with brandy butter, custard, cream or ice cream 🍷🥛

Treacle tart

Classic British treacle tart with a buttery shortcrust pastry, filled with golden syrup, fresh breadcrumbs and a splash of lemon juice, served with vanilla ice cream and a raspberry coulis 🍷

Baileys and white chocolate cheesecake

Served with a dark chocolate and Baileys coulis, espresso chocolate shard and fresh berries

Sherry trifle

Layered sponge fingers soaked in sweet sherry, topped with raspberry jelly, thick vanilla custard and a layer of whipped cream, sprinkles and chocolate flutes, topped with fresh strawberries

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