

2 courses
£31.95
per person


THE BLACK SWAN
www.blackswaninn.co.uk

Festive Menu

Starters

Roasted butternut squash soup ①

Topped with roasted pumpkin seeds, crème fraiche and a crusty bread roll 🍴🍴

Prawn and avocado stack ②

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 ③

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, with rocket and toasted walnuts 🍴🍴🍴

Main courses

Roast Norfolk Turkey ①

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 ②

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 ③

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 ④

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 ①

Served with brandy butter, custard, cream or ice cream 🍴🍴

Treacle tart ②

Served with vanilla ice cream and a raspberry coulis 🍴

Baileys and white chocolate cheesecake ③

Served with a dark chocolate and Baileys coulis

Sherry trifle ④

Topped with fresh strawberries

To finish Warm mince pies and coffee

3 courses
£36.95
per person

Festive menu order form

Booking name

Email address

Telephone number

Guests

Deposit paid

Booking date

Booking time

£

/ / 26

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.