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 fraiche 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 brocolli

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 brocolli

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 rasperry 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

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