

2 Courses  
£26.99  
per person

THE BLACK SWAN

3 Courses  
£31.99  
per person

## BOXING DAY 2024

### STARTERS

Spiced honey glazed Halloumi and fig salad with fresh rocket, flaked almonds and crispy prosciutto

Cauliflower cheese soup with crispy sage and hazelnuts and rosemary focaccia

Smoked salmon and king prawn salad with horseradish cream drizzled with lime, honey and ginger dressing

Chicken terrine with leeks and apricots, crunchy crostini, yoghurt piccalilli and crispy kale salad

Baked Camembert with thyme and garlic, warm baked brioche, rosemary and fresh cranberries

### MAIN COURSES

Herb crusted lamb cutlets, creamed potato, glazed maple carrots and cranberry with a port jus

Roasted duck breast with a spiced cherry and bourbon whisky sauce, dauphinoise potatoes and sautéed sprouts

Kumquat glazed ham with pickled kumquats, salad and buttered new potatoes

Roast turkey roulade with sage, onion, cranberry and thyme stuffing, beef dripping roast potatoes, roasted carrots, shredded sprouts and Yorkshire pudding

Goats' cheese, butternut squash and mushroom pithivier with parsnip purée and braised leeks

### DESSERTS

Warm treacle pudding with crème anglaise and vanilla ice cream

White chocolate and ginger cheesecake with rum and raisin ice cream and chocolate curls

Pear, hazelnut and dark chocolate pavlova

Christmas pudding trifle; layers of Christmas pudding laced with sherry and mascarpone custard and whipped double cream, topped with toasted flaked almond and dark chocolate

Winter spiced plum and fig strudel with toasted pistachio and hot crème anglaise

*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  Gluten free  Gluten free available  Vegan  Nuts  Dairy free  Dairy free available