

2 Courses  
£28.95  
per person

  
THE BLACK SWAN

3 Courses  
£32.95  
per person

## FESTIVE MENU 2024

### STARTERS

Homemade roasted butternut squash soup, parsnip crisp, warm bread with sage and garlic butter

Cold water prawns, brown shrimp and crayfish cocktail, Marie Rose sauce, crisp Iceberg lettuce, cherry tomatoes and rosemary focaccia

Potted ham hock, garlic and thyme crostini, chunky piccalilli with a rocket and balsamic salad

Baked Camembert with cranberries, rosemary and garlic with toasted brioche and fresh figs

Button mushrooms coated in garlic crumb with a port and cranberry dipping sauce and watercress

### MAIN COURSES

Roast turkey, sage and onion stuffing, pigs in blankets, Yorkshire pudding, roast potatoes, buttered sprouts, bacon lardons with steamed carrots and braised red cabbage

Braised beef short rib in red wine and cranberry with wholegrain mustard mash, honey-roasted carrots and sautéed sprouts with chestnuts

Crispy skin salmon fillet, roasted new potatoes, wilted spinach and a garlic cream sauce

Wild mushroom, chestnut and cranberry tart, honey glazed carrots, steamed new potatoes in herb butter, sautéed spinach and a pink peppercorn sauce

Quarter of crispy duck with clementine glaze, parsnip purée roasted potatoes in duck fat, tenderstem broccoli and a port sauce

### DESSERTS

Christmas pudding served with rich homemade brandy butter and double cream

Apple and cranberry crumble with orange scented custard

Baileys and hazelnut Yule log trifle with shortbread

Pear and walnut frangipane tart with clotted cream or ice cream

Homemade rum and cappuccino cheesecake with candied walnuts

### 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  Gluten free  Gluten free available  Vegan  Nuts  Dairy free  Dairy free available