



# THE BLACK SWAN

## CHRISTMAS DAY 2021



### STARTERS

- Homemade chestnut and butternut squash soup, topped with a butternut squash crisp with homemade bread
- Pearl barley risotto with beetroot, blue cheese and chestnuts with pomegranate dressing
- Baked flat mushrooms with pesto, pine nuts and Stilton cheese and a balsamic glazed salad
- Beef fillet carpaccio salad with crumbled feta pomegranate dressed salad
- Peppered smoked salmon, lightly cured, with an apple remoulade and Martini Rosso balsamic vinaigrette

### MAIN COURSES

- Hand carved roast Norfolk turkey with bacon chipolata roll, sage and onion stuffing, Yorkshire pudding, roast potatoes and fresh seasonal vegetables
- Fresh oven roasted halibut on a potato and spring onion cake, with chestnuts, Brussel Sprouts, nutty butter and prawn sauce
- Flat mushroom, chestnut and Brie Wellington, with cranberry and port sauce, roast new potatoes and seasonal vegetables
- Fresh rib of beef with roast potatoes, Yorkshire pudding and seasonal vegetables
- Fresh slow braised lamb shank in a rich red wine sauce with roast new potatoes and seasonal vegetables

### DESSERTS

- Christmas pudding with rich brandy butter and double cream
- Eggnog crème brûlée with homemade biscotti
- Chocolate, honeycombe and cherry parfait with cherry sorbet
- Homemade cappuccino cheesecake with double chocolate ice cream
- Trio of citrus: lime meringue pie, blood orange sorbet, and lemon and ginger cheesecake

### WARM MINCE PIES AND COFFEE



3 Courses  
**£84.95**  
per person

*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