



THE BLACK SWAN

FESTIVE MENU 2021



STARTERS

- Homemade potato and leek soup topped with bacon crumbs, warm homemade bread
- Breaded mushrooms with salad garnish and a blue cheese dip
- North Atlantic prawns, smashed avocado and chilli bruschetta with a bloody Marie Rose gel
- Duo of duck; orange scented parfait and smoked breast with grape chutney and charred sourdough
- Mini baked Camembert studded with garlic and rosemary, with crusty bread

MAIN COURSES

- Hand carved roast Norfolk turkey with sage and onion stuffing, chipolata wrapped in bacon, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy
- Braised beef steak in ale, buttered Chantenay carrots with caraway seeds and creamed potato
- Chestnut, Norfolk wild mushroom and cranberry nut roast, with garlic and thyme gravy, seasonal vegetables and potatoes
- Fresh salmon fillet, poached in white wine and lemon, with Parmentier potatoes, spinach, and a brown shrimp butter
- Wild mushroom risotto served with braised sprouts, white truffle oil, and Pecorino flakes

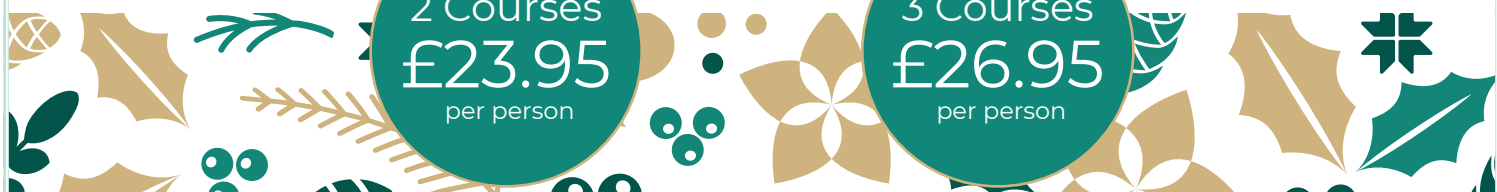
DESSERTS

- Christmas pudding served with homemade rich brandy butter and double cream
- Homemade baked vanilla and Irish Cream cheesecake, topped with white chocolate shavings, served with dark chocolate ice cream
- Warm treacle tart with crème anglaise and vanilla ice cream
- Profiteroles filled with vanilla ice cream, topped with salted caramel sauce and toffee popcorn
- Black forest Yuletide log with bittersweet chocolate sauce and cherry sorbet

WARM MINCE PIES AND COFFEE

2 Courses
£23.95
per person

3 Courses
£26.95
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