



THE BLACK SWAN

NEW YEAR'S EVE 2021



STARTERS

Haggis, 'neeps' and 'tatties' bon-bon with a whisky sauce
Scallops, apple and parsnip purée, pancetta crumb
Hazelnut and wild mushroom tart with braised shallots
Duck and fig terrine with toasted bloomer bread and a fig, date and cranberry chutney
Wild mushroom and truffle soup served with pumpkin seed crusted bread
Salt and pepper squid with mint pea aioli and chilli mizuna salad

MAIN COURSES

Duo of lamb

Rack and hotpot, garlic rosemary dauphinoise potato, seasonal vegetables with red wine jus

Surf and turf

8oz ribeye steak, chargrilled langoustines, rosemary, and Parmesan fries, with salad (£2.50 supplement)

Mushroom and pearl barley Wellington

Chantenay carrots, pickled red cabbage, port jus

Butternut squash steak

coconut curry, tempura chickpeas, lime and coriander pearls

Pan roast halibut fillet

sweet potato cake, seafood bisque, crispy noodles

Asian marinated tofu

with charred red onion, roasted Winter squash, baby leaf spinach, spaghetti vegetables and roasted almond

DESSERTS

Rum baba: rum soaked sponge cake with vanilla ice cream served with pineapple and candied lime
Mirror glazed chocolate and passionfruit marquise
White chocolate, raspberry and pomegranate pavlova
Fig and prosecco delice, sweet basil gel, smashed raspberries
Pistachio rolled vanilla panna cotta, dehydrated strawberries, Turkish delight
Bourbon and coffee crème brûlée with a shortbread biscuit

TEA OR COFFEE

PETITS FOURS

£39.95
per person

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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