



White Swan

Christmas 2018



Starters

Jerusalem artichoke soup topped with truffle oil & served with bread
Ham hock & black pudding terrine with toast & an apple & walnut chutney
Pan seared pigeon breast on a celeriac puree & topped with pancetta & a balsamic reduction
Filo parcel of smoked eel, horseradish & orange with a beetroot jelly
Smoked haddock & tarragon risotto topped with roquette & flaked parmesan
Aubergine & goats cheese parfait with toast, water cress & mild curry oil

Mains

Turkey breast with a pork & herb stuffing and served with honey roasted ham, roast potatoes, brussel sprouts, parsnips, beans and a cranberry jus
Slow roasted spiced pork belly with sticky red cabbage, roast potatoes, fine beans and thyme jus
Lentil & sweet potato cakes served with piedmont roasted pepper & a light tomato sauce
Pan seared sea bass fillets on a petit pois a la Française with bacon & saffron potato
Fillet of plaice with lemon & thyme potato cake with wilted spinach & a pomegranate dressing

Desserts

Bread & butter pudding with cinnamon ice cream
Christmas pudding with a Brandy Anglais
Sticky toffee pudding with a honeycomb sauce & honeycomb ice cream
Warm chocolate cake with chocolate sauce and vanilla ice cream
Cheese plate of Somerset brie, Cornish Yarg and Stilton (£2 per head Supplement)

**£28.95 a Head for 3 course
or £23.95 for 2-course**

Crackers are included for each person

The menu is available for a minimum of 10 people

Please note that we require each person's individual choice of starter, main and dessert 72 hours prior to the meal

If we are notified of any guests cancelling up to 3 hours prior to the meal we can offer a full refund otherwise we will have to charge the full amount for the meal.

All food and drink will be placed on one bill unless previously requested.

(A Discretionary 12.5% Service Charge will be added)