



White Swan

Christmas 2019



Starters

Roasted beetroot & black garlic soup, honey glazed croutons & set thyme butter

Ham hock & pheasant terrine, apple & walnut chutney & peppered crostini

Pan fried partridge breast, confit of leg, artichoke puree, spiced cranberry

Smoked haddock & tarragon risotto

Goats cheese panna cotta with heritage tomato, basil, artichoke crisps

Mains

Turkey breast with a pork & herb stuffing and served with honey roasted ham, roast potatoes, brussel sprouts, parsnips, beans and a cranberry jus

Confit of pork belly with black pudding, sticky red cabbage, roast potatoes, fine beans & meat jus

Butternut squash and sage gnocchi with wilted purple kale, dijonnaise sauce & toasted walnuts

Pan fried sea bass fillet on fregola & red quinoa with mini ratatouille dressing & toasted pumpkin seeds

Pan fried hake fillet with potato gratin, apple & celeriac remoulade, clams & black olive tapenade

Desserts

Sticky toffee pudding with honeycomb ice cream

Christmas pudding with a Brandy Anglais

White chocolate & passion fruit tart, lemon sorbet & hazelnut praline

Buttermilk pudding with poached pear and oat crumble

Cheese plate of Somerset brie, Wooky Hole cheddar and Stilton blue (£2 per head Supplement)

**£29.95 a Head for 3 course
or £24.95 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)