



White Swan

Christmas 2023



Starters

Spiced soup of butternut squash, sweet potato & red pepper soup, bread (ve)

Ham Hock Terrine, horseradish, cornichons, leaves

Blue Cheese & Blush Pear Salad, mixed leaves & walnuts (v)

Gin cured Salmon, capers, pickled cucumber, honey-mustard dressing

Smoked Haddock Fishcake, peas shoots, tartare sauce

Mains

Turkey breast with a cranberry stuffing, pigs in blankets, roast potatoes
roasted roots, sprouts, cabbage, Tempranillo jus

Slow braised lamb shank, sauerkraut, mash, red wine jus

Aubergine Parmigiana Lasagne, layers of thinly sliced aubergine, pasta sheets
and rich tomato sauce, parmesan crust (v)

Beef & Guinness Pie, local beef, Guinness, diced carrots, mash, beef & wine gravy

Peterhead cod, Sicilian caponata, Mediterranean olives, crispy Jerusalem Artichokes

Winter Bean Stew, Sicilian caponata, cannellini beans, olives, green pesto, bread (ve)

Desserts

Sticky Toffee Pudding, honeycomb ice cream

Christmas Pudding with a Brandy custard

Lemon Brulee Tart with winter berry coulis

Ice-cream & sorbet selection, choice of flavours, served with shortbread

Chef's cheese selection plate with crackers & chutney (£2 per head Supplement)

£38 a head for 3 course
or £33.50 for 2-course

Crackers are included for each person

The menu is available for a minimum of 8 people

Deposit of £20 per person payable on booking.

Deposit fully refundable if cancelled 48 hours before booking, or 50% refundable 24 hours before.

Please note that we require each person's individual choices 72 hours prior to the meal

Full allergen details available. Please ask for a copy.

We can provide alternative dishes to suit special dietary requirements

(A Discretionary 12.5% Service Charge will be added)