



White Swan

Function menu – Winter 2024



Starters

Soup of the Day, bread (ve)

Ham Hock Terrine, horseradish, cornichons, leaves

Guacamole bowl, tomato and red onion salsa, toasted flatbread (ve)

Smoked salmon pate, mixed leaves, lemon and toast

Smoked Haddock Fishcake, peas shoots, tartare sauce

Mains

Pork belly in a Tartiflette sauce served with green peas and new potatoes

Spanish Baked Cauliflower, Romesco sauce, cocotte potato, pomegranate seed

Creamy Chicken, Leek & Tarragon Pie, pastry top, rich gravy, green beans, mash potato

Seabass fillets, turned potato, pea puree, green beans, light Beurre Blanc sauce

10oz British Rib-eye Steak, chips, roast tomato, mushroom (£5 supp)

Desserts

Sticky Toffee Pudding, caramel sauce, vanilla ice cream

Apple & Blackberry Crumble with Custard

White Chocolate & lemon Cheesecake on Biscoff base

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

Chef's cheese selection plate with crackers & chutney (£4 per head Supplement)

**£34.95 a head for 3 course
or £30.95 for 2-course**

The menu is available for a minimum of 8 people

Please note that we require each person's individual choices 5 days prior to the meal

Deposit of £10 per person payable on booking.

Deposit fully refundable if cancelled 5 days before booking, or 50% refundable 48 hours before.

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)