



White Swan

Christmas 2024



Starters

Spiced soup of butternut squash, sweet potato & red pepper soup, bread (ve)
Ham Hock Terrine, horseradish, cornichons, leaves
Guacamole Salad, bruschetta of tomato & avocado, toasted flatbread (ve)
Cured Salmon stuffed with salmon pate served with toasted bread and mixed salad
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
Pork belly in a Tartiflette sauce served with green peas and new potatoes
Goat's Cheese Mille Feuille, tower of peppers, aubergine, courgette, rosti-potato
and tomato sauce, topped with baked goat's cheese
Beef & Guinness pie, pastry top, rich gravy, green beans and mash potato
Peterhead cod in a white wine sauce, samphire, petit pois and new potatoes
Vegetarian Christmas Roast – nut roast, roast potatoes
roasted roots, sprouts, cabbage, Tempranillo jus

Desserts

Sticky Toffee Pudding, caramel sauce, vanilla ice cream
Christmas Pudding with a Brandy 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)

**£40.50 a head for 3 course
or £36.50 for 2-course**

Crackers are included for each person

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 £20 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)