White Swan

Function menu – Spring & Summer 2026

Starters

Soup of the Day, bread (ve)

Shredded Duck Spring Rolls, sweet chilli and Hoisin sauce

Falafels, tahini sauce, mixed leaves (ve)

Chicken Liver Parfait, smooth pate sealed with butter, bread

Smoked Haddock Fishcake, mixed leaves, tartare sauce

Mains

Duck breasts on spicy Asian salad of cucumber, peppers & beansprouts

Macha Baked Cauliflower, parsnip puree, new potatoes, pomegranate seed

Pork Ribeye. Creamy mash, green beans, apple chutney, red wine jus

Pan fried Hake, tomato and pepper Romesco Sauce, spaghetti, green peas, stem broccoli

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

Desserts

Sticky Toffee Pudding, caramel sauce, vanilla ice cream

Mixed Berry Pavlova, Chantilly cream

Ice-cream & sorbet selection, choice of flavours,

Chocolate Brownie Ice-cream Sundae
(can be adapted for vegan)

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

£35.95 a head for 3 course
or £31.95 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 £15 per person payable on booking.
Deposit fully refundable if cancelled 7 days before booking.
The total amount will be placed on 1 bill and subject to 1 final payment unless previously agreed

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)