White Swan

Winter Function menu

Starters

Winter Vegetable Soup, bread (ve)

Smoked Salmon Mousse Cake, spinach biscuit base, topped with smoked salmon

Venison and Pork Terrine, apple chutney, toasted sourdough

Truffle Arancini, truffle mayo & baby leaf salad (v)

Chorizo in Rioja and honey, warm bread

Mains

Beef and Guinness Pie Pot, rich Guinness gravy, mash, green beans and a pastry lid

Toscana Chicken**,** sundried Tomato & baby spinach cream sauce, rice

Aubergine Parmigiana, layered aubergine, tomato and parmesan, side salad (v)

Curried Roast Sweet Potato, topped with a mild curry of lentil, spinach, and coriander (ve)

Pan Fried Seabass, Cannelloni beans, young leaf spinach, fish bisque, baby corn, new potatoes

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

Desserts

Sticky Toffee Pudding, caramel sauce, vanilla ice cream

Mini Lemon Tart Duo, served with lemon sorbet

Dark Chocolate Tiramisu, coffee liqueur soaked sponge, dark chocolate and cream

Ice-cream & sorbet selection, choice of flavours

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

£37.95 a head for 3 course
or £33.95 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

(A Discretionary 12.5% Service Charge will be added)

Full allergen details available. Please ask for a copy.
We can provide alternative dishes to suit special dietary requirements
Please note: all items are subject to change depending on availability of freshly sourced produce.
Fish may contain bones. Meat may contain shot.
All our meat is sourced High Welfare. All our fish is sustainable.