



White Swan

Christmas 2016



Starters

Puy Lentil & cumin soup served with bread
Duck liver & Foie gras parfait with toast & a fig chutney
Warm Salad of roasted marinated pigeon breast with smoked pancetta on mixed leaves
Smoked haddock & tarragon risotto topped with roquette and flaked parmesan
Galette of Jerusalem artichoke, goats cheese, cherry tomato and shallots

Mains

Turkey breast with a pork & herb stuffing and served with honey roasted ham, roast potatoes, brussel sprouts, parsnips, beans and a cranberry jus
Slow roasted spiced pork belly on a bean cassoulet with horseradish & thyme jus
Moroccan style roasted aubergine, apricot & vegetable tagine served with a fresh herb & red onion bulgur wheat
Pan fried sea bass fillets on a petit pois a la francaise with saffron potatoes
Fillet of plaice on a smoked salmon & crème fraiche potato cake with leeks and a salsa verde

Desserts

Bread & butter pudding with cinnamon ice cream
Christmas pudding with a Brandy Anglais
Chocolate cake with a warm chocolate sauce and vanilla ice cream
Sticky toffee pudding served with butterscotch sauce and honeycomb ice cream
Cheese plate of Somerset brie, wild garlic Yarg and Shropshire blue (£1.50 per head Supplement)

**£27.95 a Head for 3 course
or £22.95 for 2-course**

(A Discretionary 12.5% Service Charge will be added to Tables of 4 or more)

Crackers are included for each person

Please note that we require each person's individual choice of starter, main and dessert 72 hours prior to the meal

If we are notified of any guests cancelling up to 3 hours prior to the meal we can offer a full refund otherwise we will have to charge the full amount for the meal.

All food and drink will be placed on one bill unless previously requested.