



# White Swan

## Christmas 2017



### Starters

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Sweet potato, lemon grass and coconut soup served with bread

Duck liver & Foie gras parfait with toast & a fig chutney

Pan seared marinated pigeon breast on a truffled celeriac puree & topped with pancetta & rosemary oil

Filo wrapped Tiger prawns with a sweet chilli sauce

Baked goats cheese wrapped in filo pastry on a beetroot salad with a balsamic reduction

### Mains

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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 with sticky red cabbage, roast potatoes, fine beans and thyme jus

Broccoli & gorgonzola gnocchi with wild rocket, pine nuts & truffle oil

Pan fried sea bass fillets on a brunoise vegetable, chorizo & puy lentil ragout with salsa verde

Seared North American sea scallops on a pea, mint & saffron risotto topped with rocket & herb oil

### Desserts

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Bread & butter pudding with cinnamon ice cream

Christmas pudding with a Brandy Anglais

Chocolate cake with a warm chocolate sauce and vanilla ice cream

Cheese plate of Somerset brie, wild garlic Yarg and Shropshire blue (£2 per head Supplement)

**£29 a Head for 3 course  
or £24 for 2-course**

*Crackers are included for each person*

The menu is available for a minimum of 10 people

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.

(A Discretionary 12.5% Service Charge will be added)