



Festive Fayre

MENU

MONDAY 23RD NOVEMBER UNTIL SATURDAY 26TH DECEMBER

(Excluding Christmas Day)

TO START

Roast Parsnip Soup (v/ve/gfa)

Served with a bread roll

Chicken Liver Pate (gfa)

*Served with a mixed salad,
apple chutney and toast*

Stuffed Cabbage Leaves (v/ve/gf)

*Filled with mushroom savoury
rice on a bed of salsa*

Baked Goats Cheese (v/gfa)

*Served with cherry tomatoes, toast
and drizzled with honey*

MAINS

All served with mash potatoes, roast potatoes, sprouts, carrots and parsnips

Roast Turkey (gfa)

Stuffing and Pigs in Blankets

Slow Braised Shin of Beef (gf)

coated in a rich red wine sauce

Butternut Squash (v/ve/gf)

filled with chickpeas and spicy rice

or

Cod in Creamy Leek Sauce (gf)

Accompanied new potatoes and winter vegetables

DESSERTS

Rocky Road Brownie

with vanilla ice cream (v)

Mulled Wine Mixed Berry Crumble

with custard

Christmas Pudding

served with brandy sauce

Chocolate and Cherry Cheesecake (v/ve/gf)

2 COURSES - £28.95 | 3 COURSES - £32.95

BOOK ONLINE AT www.theblackswan.co.uk