The Black Swan Christmas Menu

Appetisers

Coquille St Jacques - Scallop Shell of Scallop and mash in a white wine sauce
Smoked Salmon Terrine served with horseradish and leaves
Gravadlax - Scandinavian cured salmon with a hint of Aquavit
Chicken Liver Pate served with toasted sourdough and cranberry sauce
Homemade Soup of the Day (V)

Mains

Traditional Roast Turkey Breast served with pigs in blankets, sage and onion stuffing, shredded brussels sprouts with bacon, roast and mashed potatoes
Beef Bourguignon Pie served with mashed potatoes or chips *
Duck Leg Confit with Spiced Orange Glaze, served with mashed potatoes *
Salmon En Croute with Cheddar Cheese Sauce and buttered new potatoes *
Grilled Seabass served with buttered new potatoes and white wine sauce *
* served with seasonal vegetables

Desserts

Christmas Pudding served with brandy butter
Black Current and Prosecco Cheesecake served with cream
Zesty Orange Torte served with cream
Trio of Hot Mince Pies and brandy butter

2 courses £27.50 3 courses £31.50