

THE BLACK SWAN INN

Festive Menu



BUTTERMILK TURKEY TENDERS, BUFFALO SAUCE + BLUE CHEESE DIP GFO
PORK + BLACK PUDDING CROQUETTES, GRANNY SMITH PUREE + FENNEL
HALLOUMI FRIES, SPICED MISO + CRANBERRY HONEY V/GFO
SMOKED SALMON RILLETTE ON TOAST, PICKLED VEG + WASABI MAYO GFO
RAREBIT BITES, MUSTARD KETCHUP, PICKLED SHALLOT + PARMESAN

BREADED TURKEY SCHNITZEL, SPROUTS + BACON, PIGS IN BLANKET, STUFFING +
DUCK FAT HASH BROWN, CRANBERRY KETCHUP GFO
FEATHERBLADE COTTAGE PIE, WINTER GREENS + RED CABBAGE, PICKLED RED ONION + BONE MARROW BUTTER GFO
BAKED COD FILLET + WILD MUSHROOMS ON TRUFFLE TRENCHER, ARANCINI + PERSILLADE
CROWN PRINCE SQUASH RISOTTO, SAGE BUTTER + PADANO, FETA + PUMPKIN SEEDS GF/V/VE
CHESTNUT, CRANBERRY + DATE NUT ROAST, PORCINI GRAVY + CRANBERRY KETCHUP, BUTTERY MASH +
ROAST CARROT V/VE

CHRISTMAS PUDDING, RUM RAISINS + GINGER CARAMEL, EGGNOG CUSTARD V
POACHED WINTER FRUIT TRIFLE GFO/V/VE
CHOCOLATE + CHESTNUT TORTE, VANILLA MASCARPONE V
MINCEMEAT + FRANGIPANE TART, CINNAMON ICE CREAM V
ENGLISH CHEESE – GODMINSTER, TUNWORTH, BATH BLUE, BISCUITS + SPICED CHUTNEY GFO

TEA OR CAFETIERE COFFEE

MINCE PIE V/GFO

2 X COURSE £38.50

3 X COURSE £43.50

24TH NOVEMBER – 23RD DECEMBER
(EXCLUDING SUNDAYS)

ALLERGEN INFO – PLEASE ALWAYS INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS CAN BE LISTED ON OUR MENU. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. OUR FISH DISHES MAY CONTAIN SMALL BONES, PLEASE TAKE CARE. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.