



Christmas

AT THE WHITE SWAN

2026





Join us for

The Festive Period

and don't forget about

Boxing Day & New Years Day

Our festive menu and buffet are available from Monday 23rd November until 24th December alongside our regular menu. The same menu is available on Boxing Day & New Years Day.

Festive Buffet

Selection of seasonal sandwiches including:
(gfo) (dfo)

- Turkey & Stuffing with Cranberry Sauce (df)
- Roasted Red Pepper Hummus & Beetroot (v) (ve) (df)
 - Prawn Marie Rose
 - Brie & Cranberry (v)

Roast new potatoes, drizzled in sour cream & chives (v) (gf)

Pigs in Blankets, honey & mustard glaze (gf) (df)

Chestnut, Sage & Mushroom Rolls (v) (ve) (df)

Warm Pork & Cranberry Sausage Rolls

Lemon & Pepper Glazed Chicken Wings (gf) (df)

Roast Parsnip & Cumin Bhaji's, spiced yoghurt
(v) (ve) (gf) (df)

Panko Coated King Prawns, sweet chilli dip (gf) (df)

Spiced Short Bread (v) (ve) (gf) (df)

Ginger & Cinnamon Festive Cupcakes

Cranberry & Dark Chocolate Flapjacks (v) (ve) (gf) (df)

£19.⁹⁵ per person, minimum of 15 people

A £10 non-refundable deposit per person will be taken at the time of booking with the balance paid 7 days in advance. To book please email the pub.

Festive Menu

Starters

Pressed Ham Hock, Smoked Chicken & Pistachio Terrine

Spiced plum relish, crispy chicken skin, toasted brioche, celery leaf oil (gfo) (df)

Gin-Cured Salmon

Beetroot, horseradish crème fraîche, pickled cucumber, dill oil, rye crisp (gfo)

Crispy Braised Beef Croquette

Caramelised onion purée, truffle mayonnaise, pickled red onion rings, red wine jus (gf) (df)

Salt-Baked Beetroot Tartare

Charred chicory, pear & celery relish, candied Brazil nuts, smoked almond cream, parsley oil (v) (ve) (gf) (df)

Mains

Roast Norfolk Turkey Breast

Confit turkey, apricot & sage stuffing, duck-fat roast potatoes, pigs in blankets, glazed carrot, sprout top & smoked bacon fricassee, cranberry gel, turkey gravy, crispy sage (gfo)

Slow-Braised Feather Blade of Beef

Horseradish potato pavé, roast celery, buttered kale, bourguignon-glazed shallot, bone marrow crumb, red wine & thyme jus (gf) (df)

Roasted Cod Loin

Hasselback potatoes, Jerusalem artichoke purée, crispy Jerusalem artichokes, buttered kale, clams, clam & chive velouté, dill oil (gf)

Crispy Confit Duck Leg

Sprout, chestnut & smoked bacon fried rice, charred chicory, spiced plum veloute, sesame, crispy kale (gf) (df)

Celeriac, Kale & Truffle Pithivier

Celeriac purée, glazed baby carrots, pickled walnut, red wine gravy, crispy kale (ve)

Venison Loin Wellington

Garlic & thyme parmentier potatoes, braised red cabbage, sautéed Brussels sprouts, celeriac purée, blackberry & port jus, pickled blackberries (+£7)

Desserts

Homemade Christmas Pudding

Brandy custard, rum-soaked raisins, candied orange (v) (veo) (gf) (dfo)

Dark Chocolate & Orange Delice

Hazelnut praline, chocolate crumb, blood orange sorbet (ve) (gfo) (df)

Caramelised Pear & Almond Frangipane

Mulled-wine poached pear, vanilla ice cream, toasted almonds (v)

Passion Fruit Crème Brûlée

Coconut shortbread, rum-roasted pineapple, passion fruit sorbet (v) (gfo)

£27.⁹⁵

for 2 Courses

£32.⁹⁵

for 3 Courses



BOOK NOW

For tables of 8 or more a £10 pp non-refundable deposit will be taken at the time of booking, and a pre-order is required.

Book online, or email pub@thewhiteswangressenhall.co.uk for tables of 8 or more

Festive Opening Times

CHRISTMAS EVE

11:30am - 10:30pm

Food served 12pm - 6pm

CHRISTMAS DAY

12pm - 2pm

Drinks only

BOXING DAY

11:30am - 8pm

Food served 12pm - 6pm

NEW YEAR'S EVE

11:30am - Late

Food served 12pm - 6pm

NEW YEAR'S DAY

11:30am - 8pm

Food served 12pm - 6pm

Keep up to date with what's happening at The White Swan over the festive period via our website and social media:



www.thewhiteswangressenhall.co.uk



The White Swan Gressenhall



thewhiteswangressenhall

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