



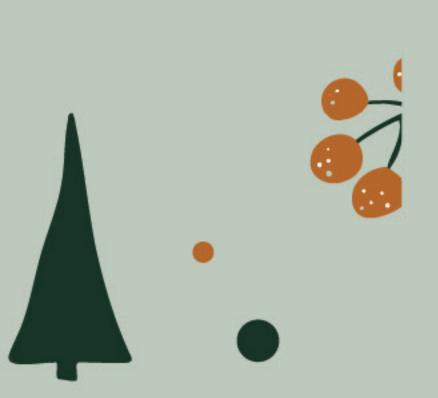


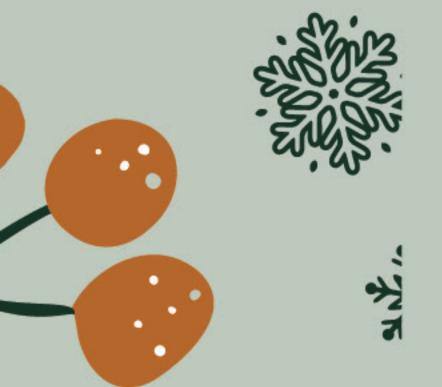
SCAN TO BOOK

£18.95

Per person, minimum of 15 people







# festive Buffet

Looking for something more private? Book The Cart Shed at The White Swan for a private space to celebrate the festive season with friends, family or work colleagues.

Available from 24th November until 24th December.

Selection of seasonal sandwiches including: (GFO) (DFO)

- Turkey and stuffing with cranberry sauce (DF)
- Roasted red pepper, hummus and beetroot (V) (VE) (DF)
  - Smoked salmon, cream cheese and cucumber
    - Brie and cranberry (v)

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

Pigs in Blankets, honey & mustard glaze (GF) (DF)

Chestnut, sage and mushroom rolls (v) (VE) (DF)

Warm pork & cranberry sausage rolls

Chilli and lime glazed chicken wings (GF) (DF)

Roast parsnip and 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 and cinnamon festive cupcake

Mince pies

Cranberry and white chocolate flapjack (GF) (V)

To book contact pub@thewhiteswangressenhall.co.uk. A £10 non-refundable deposit per person will be taken at the time of booking. Please note, menus are subject to change.

# Join us for Boxing Day & New Year's Day!

Join us for a set menu served between 12pm-6pm. Enjoy 2 courses for £25.95 or 3 courses for £29.95.

Book now through our website or email:

pub@thewhiteswangressenhall.co.uk



# festive Menn

Our festive menu is available from 24th November until 24th December, as well as our regular menu. It will also be offered on Boxing Day & New Year's Day.

## Starters

#### Leek & Potato Soup

Sage &onion croutons, cream drizzle, pea shoots (GFO)(DF)(V)(VE)

#### Smoked Salmon

Crispy capers, herb crème fraiche, rocket & lemon wedge (GF)(DFO)

#### Panko Brie Wedges

Apple & pear chutney, dressed mixed leaf, toasted hazelnuts (GF)(V)

#### **Duck Liver & Orange Pate**

Toasted rye bread, plum & ginger chutney (GFO)

### Mains

#### **Bronze Norfolk Turkey**

Duck fat roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, rich red wine braised red cabbage, butchers sausage meat & cranberry stuffing, pig in blanket and seasonal greens (GF) (DF)

#### Wild Mushroom & Chestnut Risotto

Crushed walnuts, grilled blood orange segments, truffled rocket (GF) (DF) (V) (VE)

#### Pan Fried Sea Bass

Saffron parmentier potatoes, sautéed leeks & brussels sprouts, lemon & dill velouté, crispy maldon smoked salt & vinegar cockle popcorn (GF) (DF)

#### Chicken and Leek Pie

Creamy basil mash, pea puree, roasted Chantenay carrots, red wine gravy (DF)

#### **Braised Beef Shin**

Chestnut puy lentil ragout, buttered Winter greens, rosemary & juniper berry dumplings

## Desserts

#### Homemade Christmas Pudding

Brandy crème anglaise, rum soaked glacier cherries (GF) (DFO) (V) (VEO)

#### Vanilla & Pistachio Cheesecake

Cranberry compote, hazelnut praline (GF)

#### Dark Chocolate & Homemade Peanut Butter Pavlova

Candied peanuts, white chocolate sauce (GF) (V)

#### Apple, Pear & Cinnamon Crumble

With vanilla ice cream or coconut whipped cream (GF) (DFO) (V) (VEO)





**SCAN TO BOOK** 

£25.95

for 2 courses

£29.95

for 3 courses

For tables of 8
or more a £10
per person nonrefundable deposit
will be taken at the
time of booking and
a pre-order will be
required.



