

Nye Party



BLACK SWAN INN

Evening of Live Music,
Magic & Scottish Piper to see
in the New Year

On Arrival
Signature NYE Cocktail

£115
pp

Amuse Bouche

Oysters Royal

Haggis & White Pudding Bon-Bons
Goats Cheese, Black Olive & Sundried Tomato Bon Bon

Starter

Pan Fried Scallops

on celeriac puree pickled fennel & Yuzu Caviar

Northumbrian Lamb Croquette

on a pea puree, mint leaf crisp & rich red wine jus

Wild Woodland Mushroom Pate

with a winter spiced tomato chutney & sourdough croutons

Palate Cleanse

Champagne Sorbet

Main

Cajun Spiced Monkfish

with chard sweetcorn, garlic & herb parisian potatoes, sun blushed tomato
salsa & pancetta shard

Pan Fried Brest of Gressingham Duck

with daupinoise potato, maple roasted, baby carrots, mini griolle mushrooms &
truffle shavings with a rich dark cherry reduction

Braised Aubergine Steak

with daupinoise potato, maple roasted, baby carrots, mini griolle
mushrooms & truffle shavings

Roast Saddle of Venison

with a celeriac mash, honey glazed roast craupadine beet,
with a rich port and juniper jus

Dessert

Brulee Lemon Tart

with candied lemon zest & blueberry compote chantilly cream

Baileys Panacotta

set in a dark chocolate shell white chocolate mousse & raspberry pearls

Fruits of The Forest Champagne Jelly

served with raspberry sorbet & almond tweek

Artisan Cheese Board

A luxurious artisan cheeseboard, with cheeses sourced locally & from around
the world, with truffle honey, quince jelly, a selection of sourdough
crisp breads accompanied with a glass of port

(Available when pre-booking & on the event day +£15 supplement)

Finale!

Glass of Fizz To Toast in New Year 2024 with Scottish Piper