



BLACK SWAN INN

# Festive Specials

## STARTERS

### Whipped Goats Cheese Salad

served with chichory and raddish shoot lettuce, toasted pine nuts, burnt orange and a beetroot glaze, finished with beetroot pearls.

11

### Fresh Figs Wrapped in Proscuitto Ham

stuffed with shepherds purse Yorkshire cheese

10

### Swallows of Seahouses Smoked Salmon

on a potato rosti served with dill creme fraiche foam and yuzu caviar

12

## MAIN MEALS

### Pulled Turkey Ballantine

served with garlic and thyme mash, sauteed sprouts and smoked bacon, honey roast carrots, pigs in blankets sage and onion stuffing bon-bons, with a rich turkey gravy

24

### Oven Roasted Partidge

served with parisian roast potatoes, honey roast parsnips with a wild mushroom sauce

24

### Cod Mornay

oven roasted North Sea cod on a bed of sauteed bacon and leeks, served with ratte potatoes topped with a Northumberland oak smoked cheese sauce

30

## DESSERTS

### Classic Christmas Pudding

with a hidden candied orange centre served with a brandy sauce and vanilla ice-cream

10

### Bread & Butter Pudding

raspberry and white chocolate layered bread and butter pudding served with creme anglaise

9