



BLACK SWAN INN

New Years Eve 2024

Set Menu - £130 per person

Includes a welcome cocktail created by our mixologist Tom and a glass of house champagne to see in the New Year

Amuse-Bouche

Spiced Crab Bon Bon
with saffron aioli

Confit Duck Croquette
with blackberry jus

Chickpea and Sweet Potato Bon Bon
with ginger tahini sauce

Oyster and Caviar

Starters

Gin and Beetroot Cured Salmon Gravlox

with pickled cucumber, compressed cucumber and a wasabi and dill foam

Pan Seared Pigeon Breast

served with a smoked egg and bacon jam accompanied by black pudding puree and mushroom bark

Pan Seared Scallops

served with poached salsify scorched blood orange, a brown shrimp butter and tempura samphire

Sun Blushed Tomato and Marinated Roast Burrata Salad (V)

served with spiced croutes, pine nut pesto and tomato crisp

Palet Cleanser

Champagne Sorbet

Mains

Pan Seared Venison

served with buttered mushroom and sprouts, fondant turnips accompanied by creamy mash and a rich jus

Twice Cooked Belly Pork and Seared Scallops

accompanied by cauliflower puree with sautéed mushrooms, Parisien fondant potatoes and a garlic and herb butter

Sauteed Cannon of Monkfish

with a brown shrimp and samphire butter, pea puree, served with fondant potatoes and tempura cucumber

Slow Roasted Spiced Cauliflower (V)

served with gratin potatoes, a spicy tomato sauce, crispy parsnips and a fired sweetcorn puree with a red wine jus

To Finish

Creme Catalonia

served with berries and shortbread

Baked Blondie and Dark Chocolate Mousse

with a strawberry icecream and a white chocolate and raspberry shard

Guinness Sticky Toffee Pudding

with butterscotch sauce accompanied by crème anglaise and a caramel nest

Champagne Berry Jelly

with raspberry sorbet and Chantilly cream, topped with a fruit crisp and freeze fried raspberries

Optional 7th Course

Cheese Board for Two
£15 Supplement