

Christmas Menu



STARTER

Duck parfait (GFA)

Plum and ginger chutney, toasted milk bread

Pan-seared scallops (£5 supp) (GF)

Cauliflower purée, lemon brown butter, parma ham crumb

Burrata and roasted heritage beetroot (V) (GF)

pistachio, pomegranate, basil oil

Ham croquettes

Truffle aioli, Parmesan and crispy pancetta

MAIN COURSE

Roast turkey (GFA)

Beef dripping roast potatoes, creamy mash, pork and sage stuffing croquettes, honey glazed carrots, tenderstem broccoli, brussel sprouts with pancetta, pigs in blankets, signature turkey gravy and a Yorkshire pudding

Pressed shoulder of lamb (GFA)

Cavolo nero, miso brown butter emulsion, glazed carrots, tahini yoghurt, sweet pickled shallots

Seafood thermidor (£5 supp) (GF)

Monkfish, scallops and king prawns baked in thermidor sauce and Gruyère cheese- Served with lemon, dill and black pepper fries and rocket salad

Cheesy gnocchi à la vodka (V)

Spinach and cherry tomatoes, served in a pizza garlic bread

DESSERT

Traditional Christmas pudding (GFA)

Served with cream brandy sauce

2 courses £27.95

3 courses £32.95

Homemade cookies

Served with Madagascan vanilla ice-cream, Belgian chocolate pouring sauce

Blood orange and vanilla posset (GF)

Italian meringue, candied orange peel, gingerbread crumb, mint

Artisan cheeseboard (£3 supp) (GFA)

Selection of British cheeses, crackers, red onion chutney

Begins 16th November

Ends 31st December



THE
WHITE SWAN
DINNINGTON