





FISH AND SHELLFISH

Devilled Dorset crab tart

Smoked Scottish salmon on rye,
horseradish crème fraîche

Shrimp and bacon croquettes,
mustard aioli

Mini fish and chip fork

MEAT

Braised Dexter beef croquette,
horseradish cream
Turkey, tarragon and wild
mushroom vol-au-vent
Rare roast beef and Yorkshire
pudding, creamed horseradish
Clonakilty black pudding sausage
roll, toffee apple sauce

VEGETARIAN

Breaded brie, cranberry chutney Goat's cheese tart, poppy seeds Wild mushroom arancini

VEGAN

Spiced cauliflower soup shots Heritage beetroot and caper tartare, chicory

SWEET

Lemon meringue pie Spiced custard tart Baked vanilla cheesecake Chocolate and orange tart

FISH AND SHELLFISH

Brixham dayboat fish pie Fish and chip cone, tartare sauce Smoked haddock kedgeree, quail's eggs

MEAT

Norfolk Bronze turkey and tarragon pie Cumberland pork sausages, Colcannon, onion gravy Slow cooked Welsh lamb shoulder, rosemary roast potatoes

VEGETARIAN

Mac 'n' cheese Sautéed gnocchi, roast pumpkin, seeds and sage

VEGAN

Woodland mushroom, chestnut and barely risotto Roast cauliflower and pumpkin, sage salsa verde, toasted seeds

SWEET

Bramley apple and cranberry crumble, custard

Sticky date and toffee pudding, butterscotch

Chocolate and pecan brownie

From the menu above, please select the items you would like and we will then prepare enough of each canapé and bowl food for all of your guests. A minimum number of 10 people and 7 working days in advance notice is required please.

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please ask for the manager or go to www.thewhiteswanlondon.com

THE WHITE SWAN

Christmas Ganapés & Festive Bowls



£25 PP FOR THREE CANAPÉS AND TWO BOWL FOOD £35 PP FOR FOUR CANAPÉS AND THREE BOWL FOOD