

THE WHITE SWAN

—
P u b &
C h o p h o u s e

Christmas Menu

£35pp for 3 courses

Starters

Butternut squash soup, toasted pumpkin seeds, crispy sage

Partridge and smoked ham hock terrine, mulled cider apple purée,
grilled sourdough

Mackerel escabeche, fennel, stem ginger purée

Warm roast root vegetable salad, pickled cauliflower, salsa verde *plant based*

Mains

Roast Norfolk turkey, bread sauce, pigs in blankets, duck fat roast potatoes,
Brussels sprouts, carrots, chestnut stuffing, roasting juices

Braised ox cheek, creamed mashed potatoes, buttered cabbage,
roast carrots, red wine jus

Pan fried fillet of Scottish salmon, rosemary and onion potatoes, creamed
leeks, caper and parsley vinaigrette

Wild mushroom and tarragon pie, braised red cabbage,
tenderstem broccoli *plant based*

Desserts

Christmas pudding, brandy custard

Set custard, plum compôte, almond tuile

Rice pudding, nutmeg, blackberry jam

Dark chocolate coconut torte, roast pineapple, passion fruit syrup *plant based*

Mince pies

Please note that these menus are subject to small modifications. A booking and a food order is required in advance to dine from this menu. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please go to www.thewhiteswanlondon.com