



BLACK SWAN

Christmas Fare Menu

Homemade Chunky Farmhouse Vegetable Soup ^{GFA V}

Finished with cream & served with hot crusty caramelised onion bread

Chicken liver Pate ^{GFA}

Chefs own recipe pate served with a Cumberland sauce & toasted bloomer

Mushroom & Smokey bacon casserole ^{GFA}

Baby mushrooms & local smoked bacon in a rich creamy white wine & garlic sauce. Served with hot crusty bread

Baked baby camembert cheese ^{V GFA}

With crisp garlic and sea salt bruschetta to dip and a pear & cranberry chutney

Followed by a refreshing iced sorbet

Roast Lakeland Turkey ^{GFA}

With Cumberland chipolata, chestnut stuffing and cranberry sauce

Trio of Pork "en-croute"

A Medallion of Tender pork fillet, Cumberland sausage pate & black pudding sat on a crisp crouton & coated in a dark wild mushroom & Madeira sauce

Chicken & Ham Melt ^{GFA}

Breaded & pan-fried breast of chicken with honey baked ham, melted cheese, & sat on a cherry tomato & basil sauce

Salmon, cod & Prawn Crumble ^V

Flakes of fish and prawns in a creamy sauce, crusted with a savoury blue cheese crumble

Leek & Green Pea Risotto with Toasted Pine Nuts ^{V GFA}

Served with flakes of fresh parmesan

Roast Potatoes and Duchess Potatoes

Buttered Brussel sprouts, Braised red cabbage and baton carrots

Traditional plum Pudding with brandy sauce

Malteser & Nutella cheesecake & cream

Crème Brûlée with a red fruit compote & homemade shortcake ^{GFA}

Sticky Toffee Pudding & English lakes ice-cream

Lemon Tart

Fresh Filter coffee with chocolate mints

2 courses with coffee £19.50 / 3 courses £24.95

