

Mother's Day

DINNER MENU



the White Swan



MOTHER'S DAY MENU

Starters

Chicken Liver Pâté

topped with orange & thyme jelly, served with apple & date chutney and granary toast

Roasted Tomato Soup (V)

basil pesto croutons, flavoured butter and home made bread

Traditional Prawn Cocktail

topped with Marie Rose sauce, cucumber ribbon and diced tomato, finished with brown bread & butter

Ham Hock Terrine

cauliflower cheese purée, crispy shallots, pea shoots and Melba toast

Wild Mushroom Bruschetta

with a garlic & tarragon cream sauce

Mains

Roast Marinated Topside of beef

Slow cooked Belly Pork with sage & onion stuffing and crispy crackling

Braised then Roasted Shoulder of Lamb

Roast Breast of Chicken stuffed with sausage meat and wrapped in bacon

All served with garlic and thyme roasted potatoes and creamy mashed potatoes, Yorkshire pudding, pan juice gravy and seasonal vegetables

Herb Crusted Cod Loin

chive mashed potatoes, buttered cabbage, finished with a dill butter sauce

Goats Cheese Tart Tatin

mixed leaf salad dressed in balsamic reduction, finished with parmentier potatoes

Roasted Sweet Potato

stuffed with mushrooms, shallots, spinach and garlic finished with a smoked tomato chutney and rocket salad

Beef, Mushroom and Ale Pie

seasonal vegetables, mashed potatoes or twice cooked chunky chips and a jug of gravy

Desserts

Sticky Toffee Pudding

butterscotch sauce and vanilla ice cream

Dark Chocolate Brownie

white chocolate drops served with salted caramel ice cream

Crème Brulee

home made shortbread and fruit compote

Baked Rice Pudding

with raspberry jam

Bakewell Tart

flapjack ice cream and cherry gel

2 course - £19.95 | 3 course - £22.95

Allergen Advice

If you have any special dietary requirements, please tell us and our team will prepare a suitable dish for you. Dishes may contain nuts. Gluten Free versions of most dishes are available please ask your server for more information