



THE WHITE SWAN



# *Festive Dining*

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AVAILABLE 23<sup>RD</sup> NOVEMBER 2020 - 1<sup>ST</sup> JANUARY 2021

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- MAINS -

**EVENING-ONLY SELECTION**

*Available from 5pm*

**Lamb Shoulder**

fondant potato, celeriac purée, thyme roasted carrots and buttered spinach finished with a minted lamb jus

**Pan Fried Cod**

Parmentier potatoes, green beans, bacon and spinach finished with a parsley butter sauce

**Slow Braised Blade of Beef**

creamy mashed potatoes, honeyed carrot purée, braised red cabbage and finished with red wine jus

**Roasted Turkey Wrapped in Bacon**  
stuffed with a cranberry and orange sausage meat, garlic & thyme roasted potatoes mashed potatoes, roasted root vegetables and cranberry sauce

**Three Little Pigs**

slow cooked belly pork, sausage roll and pork crackling, with salt baked celeriac, apple puree, mashed potato, creamed cabbage and a honey and cider sauce

**Tony Arbers Sausages and Mash**

Lincolnshire sausages served on spring onion mash with red onion marmalade gravy finished with crispy shallots and parsley

**Griddled Chicken**

stacked with flat mushroom, red onion marmalade, spinach and tarragon rosti finished with a rich red wine jus

**Beer Battered Grimsby Haddock**

twice cooked chunky chips, a choice of peas and tartare sauce

**Herb Crusted Fish Pie**

topped with cheese mash and herb bread crumb finished with warm tartare sauce and seasonal vegetables

**Beef, Mushroom and Ale Pie**

in short crust pastry served with mashed potato or chunky chips, pot of gravy and vegetables of the day

**Chicken, Bacon and Leek Pie**

in puff pastry served with mash or chunky chips, pot of gravy and vegetables of the day

- VEGETARIAN -

**Spinach and Ricotta Tagliatelle (v)**

topped with courgette ribbons cooked in sage butter finished with parmesan

**Mediterranean Vegetable Tartlet (v)**

Parmentier potatoes, roasted root vegetables and balsamic reduction

**Mushroom Stack (v)**

flat mushrooms cooked in garlic butter served with wild mushrooms and red onion marmalade finished with a thyme rosti potato and micro herbs

- DESSERTS -

**Homemade Christmas Pudding (v)**

brandy anglaise and mince pie ice cream

**Chocolate Orange Cheesecake (v)**

chocolate and orange textures

**Clementine and Gingerbread Trifle (v)**

toasted almonds

**Crème Brûlée (v)**

berries, shortbread and meringue

**Triple Chocolate Brownie (v)**

honeycomb, dark chocolate sauce, chocolate soil and ice cream

**Sticky Toffee Pudding (v)**

butterscotch sauce and ice cream

**Lemon and Berry Posset (v)**

white chocolate snow and shortbread fingers

**Cheese Board (v)**

grapes, quince jelly, homemade chutney and cheese biscuits

A selection of roasts are also available every Sunday  
Gluten free and vegan options available - please speak to your server for information

# CHRISTMAS DAY

SEATING TIMES: 12PM AND 3PM

## - APPETISERS -

*Lincolnshire Sausage and Red Onion Marmalade Sausage Roll*  
and  
*Brie and Cranberry Tartlet* (v)

## - STARTERS -

*Ham Hock Bon Bons*  
crispy crackling, homemade piccalilli, crispy shallots and mustard seed toast  
finished with micro rocket

*Smoked Haddock Fishcakes*  
green peas, crispy bacon and spring onions finished with a white wine cream butter sauce and  
watercress

*Goats Cheese* (v)  
beetroot textures, rocket, walnuts and basil crumb finished with balsamic reduction

## - MAINS -

*Roasted Turkey*  
stuffed with confit turkey leg and sausage meat wrapped in streaky bacon served with garlic &  
thyme roasted potatoes, creamy mashed potatoes, pigs in blankets and rich turkey gravy

*Braised Shortrib of Beef*  
with a butter fondant potato, braised red cabbage, honey roasted carrot and red wine jus

*Herb Crusted Cod Loin*  
creamed leeks, Parmentier potatoes, lemon and chive parsley butter sauce and warm tartare sauce

*Nut Roast Wellington* (v)  
Dauphinoise potatoes carrot & thyme purée and tarragon cream sauce

## - DESSERTS -

*Traditional Homemade Christmas Pudding* (v)  
orange gel, brandy snap and brandy cream sauce

*Mince Pie Chocolate Brownie* (v)  
milk chocolate sauce, vanilla ice cream and white chocolate snow

*Gingerbread Cheesecake* (v)  
orange gel, Chantilly cream, ginger crumb and gingerbread person

4 courses  
only **£69**  
per person

**HALF  
PRICE**  
for children  
under 10

## - BOOKING ESSENTIAL -

**£20 deposit per person required. Visit our website to book online.**  
Payment required in full by 14th December

# BOXING DAY

SEATING TIMES: 12PM, 2.30PM AND 5PM

**HALF  
PRICE**  
for children  
under 10

## - STARTERS -

*Home Made Soup of the Day* (v)  
freshly made bread and flavoured butter

*Posh Prawn Cocktail*  
North Atlantic Prawns with Crayfish tails with our own Marie Rose sauce, pickled cucumber and diced tomato with mixed leaves, lemon and brown bread and butter

*Deep Fried Onion Breaded Brie* (v)  
smoked tomato chutney and spring onions

*Chicken Liver Pâté*  
thyme butter, homemade chutney and chunky toast

*Wild Mushroom Fricassee* (v)  
wild mushrooms cooked in a creamy garlic & parsley white wine sauce served on toast

## - MAINS -

*Roast Topside of Beef* or  
*Roasted Belly Pork Stuffed with Sage & Onion Stuffing* or  
*Slow Braised Then Roasted Shoulder of Lamb* or  
*Roast Chicken Stuffed with Sausage Meat Wrapped in Bacon*  
all served with roasted and mashed potatoes, finished with gravy and Yorkshire pudding

*Goat's Cheese Tarte Tatin* (v)  
dressed mixed leaves, Parmentier potatoes finished with red wine reduction

*Beer Battered Haddock*  
fresh Haddock, hand battered served with mushy peas, triple cooked chunky chips and homemade tartare sauce

*Mushroom Risotto* (v)  
topped with garlic flat mushroom finished with a parsley and parmesan herb crumb

*Turkey Burger*  
in a toasted brioche bun with cranberry sauce stuffing and crispy bacon with roast potatoes and gravy dip

## - DESSERTS -

*Dark Chocolate Brownie* (v) honeycomb, ice cream and chocolate sauce

*Crème Brûlée* (v) meringue and fresh fruits

*Sticky Toffee Pudding* (v) butterscotch sauce and custard

*Lemon Meringue Cheesecake* (v) Chantilly cream and crushed raspberry meringue

*Apple & Berry Crumble* (v) custard or ice cream

2 courses £21  
3 courses £25  
per person

- HALF PRICE FOR CHILDREN UNDER 10 -  
Booking in advance and £10 deposit per person required.



# NEW YEAR'S EVE

ARRIVAL 7.30PM - SEATING 8PM - CARRIAGES 1.30AM



Only  
**£60**  
per person

- APPETISER -

*Lincolnshire Poacher Rarebit* (v)  
on toast with red onion marmalade

- STARTERS -

*Chicken Liver Parfait*  
apricot gel, ginger crumb, toasted brioche and rocket salad

*Baked Breaded Camembert* (v)  
tomato fondue, rocket salad and pine nut crumb and crostini fingers

*Smoked Haddock Fishcakes*  
Lincolnshire Poacher cheese and spring onions,  
served with butter sauce and poached egg finished with watercress salad and caper oil

- SORBET -

*Sorbet with raspberry gel and white chocolate snow*

- MAINS -

*Slow Braised Short Rib of Beef*  
fondant potato, a garlic field mushroom topped with red onion marmalade and oven  
dried tomato finished with red wine jus

*Salmon Fillet Wrapped in Parma Ham*  
Parmentier potatoes, roasted vegetables and rocket finished with a basil velouté

*Sweet Potato, Spinach and Pinenut Wellington* (v)  
dauphinoise potatoes and tarragon beurre blanc

*Braised Shoulder of Lamb*  
creamy mashed potatoes, celeriac puree and buttered spinach finished with a redcurrant jus

- DESSERTS -

*Chocolate Tasting Plate* (v)  
dark chocolate brownie, with white chocolate mousse, milk chocolate macaroon, chocolate twigs  
and chocolate snow

*Lemon Curd Cheesecake* (v)  
raspberry gel, Chantilly cream, shortbread and meringue

*Sticky Toffee Pudding* (v)  
served with caramelised banana and caramel ice cream finished with butterscotch sauce



Live  
entertainment  
included

- STAY THE NIGHT - ROOMS FROM £50 -  
Visit [www.whiteswanscoter.com](http://www.whiteswanscoter.com) to place your booking

**HALF  
PRICE**  
for children  
under 10

# NEW YEAR'S DAY

SERVED 12PM - 6PM

## - STARTERS -

- Roasted Tomato Soup* (v) with bread and butter  
*Deep Fried Onion Breaded Brie* (v) smoked tomato chutney, spring onions and watercress  
*Chicken Liver Pâté* homemade chutney and toast  
*Deep Fried Whitebait* tartare sauce and mixed leaves  
*Tony Arbers Sausage Meat Scotch Egg* mushroom ketchup and crispy bacon  
*Wild Mushroom Fricassee* (v)  
wild mushrooms in a garlic parsley cream sauce, served on toast

## - MAINS -

- Roasted Topside of Beef or Roast Lamb*  
*or Roast Pork Loin with Sage & Onion Stuffing*  
*or Roast Chicken Stuffed with Sausage Meat and Wrapped in Bacon*  
all served with roasted and mashed potatoes, Yorkshire pudding and gravy  
*Beer Battered Grimsby Haddock*  
twice cooked chunky chips, mushy peas or garden peas and tartare sauce  
*Herb Crusted Fish Pie*  
topped with cheese mash & herb breadcrumb, warm tartare sauce and seasonal vegetables  
*Beef, Mushroom & Ale Pie*  
in short crust pastry served with mashed potato or chunky chips, pot of gravy and vegetables of the day  
*Homemade Beef Lasagne*  
served with side salad and garlic ciabatta  
*Homemade Swan Beef Burger*  
topped with Lincolnshire Poacher in a brioche bun, gem lettuce, beef tomato, gherkin, chunky chips, garlic mayonnaise  
*Wild Mushroom Tagliatelle* (v) in a creamy white wine sauce with pine nuts and rocket

## - DESSERTS -

- Lemon Posset* (v) with meringue and shortbread  
*Crème Brûlée* (v) with berries and seasonal fruit  
*Dark Chocolate Brownie with White Chocolate* (v) honeycomb, chocolate sauce and white chocolate ice cream  
*Sticky Toffee Pudding* (v) butterscotch sauce and ice cream  
*Baked Rice Pudding* (v) with raspberry jam  
*Caramelised Banana Split* (v) served with banana bread, toffee sauce and Chantilly cream

2 courses £18  
3 courses £22  
per person

## - BOOKING ESSENTIAL -

£20 deposit per person required. Visit our website to book online.

# CHRISTMAS BOOKINGS - TERMS & CONDITIONS

## ***Bookings***

- All event dates are subject to availability
- A deposit of £20 per person is required when booking for Christmas Day, New Years Eve or New Years Day
- A deposit of £10 per person is required from you when reserving a table for six people or more for any dinner booking throughout December
- Deposit payments for a group booking must be received in one payment from the party representative. Individual payments from party members will not be accepted
- For all events where a deposit is required bookings will be treated as provisional until deposit payments are received. The provisional booking will be cancelled after 14 days if no deposit payment has been received
- Customers are advised to look at website or ask at reception for changes in opening/serving times over the Xmas & New Year period

## ***Cancellation***

- All monies paid in advance will be strictly nonrefundable or transferable if cancellation is 6 weeks or closer to the event. It is the responsibility of the party organiser to inform all members of their party of this policy
- All alterations to a booking must be made in writing or via email to [info@whiteswanscotter.com](mailto:info@whiteswanscotter.com)
- The White Swan reserves the right to cancel any event for any reason at its discretion, where a full refund will be given on any monies already paid

## ***Food & Drinks Pre-orders***

- All pre-orders must be received in writing 3 weeks prior to your arrival. Whilst we take every measure to cater for special dietary needs, we cannot be held responsible for people with nut or other allergies
- Allergen information is available upon request

## ***Additional Information***

- The White Swan does not allow alcohol to be brought onto the premises
- Where accommodation is booked, check in is available from 3pm, rooms must be vacated by 11am
- Payment Methods include cash, and all major credit/debit cards except AMEX
- All prices are inclusive of VAT at the current rate



*the White Swan*

*The Green | Scotter | Gainsborough | DN21 3UD*

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