



the White Swan

SUNDAY 10TH MARCH



STARTERS

Roasted Tomato & Courgette Soup (v) (gf*)
sourdough bread, garlic & paprika butter

Chicken Liver Pâté (gf*)
pear & fig chutney, toasted home-made bloomer

Trio of Salmon Crostini (gf*)
smoked, Pin Gin cured, hot smoked

Ham Hock Bon Bons
sour apple, watercress salad

Honey & Garlic Chicken Skewers (gf*)
spiced yoghurt, house dressed leaves

Onion Breaded Brie (v)
homemade tomato jam, spring onion salad

MAIN COURSES

Roast Topside of Beef
Yorkshire pudding, creamy mashed potato, roast potatoes,
seasonal vegetables, beef gravy

Slow Roasted Belly Pork (gf*)
creamy mashed potatoes, seasonal vegetables, apple purée,
honey & cider sauce, crispy crackling

Slow Roasted Shoulder of Lamb (gf*)
fondant potato, seasonal vegetables, honey roasted carrots, minted lamb jus

Roast Chicken Breast (gf*)
dauphinoise potatoes, seasonal vegetables, leeks, mushrooms, thyme duxelles, Madeira jus

Pan Fried Salmon (gf*)
crushed new potatoes, baby vegetable parcel, lemon butter sauce

Beef and Ale Pie
creamy mashed potatoes or triple cooked chunky chips, seasonal vegetables, gravy

Baked Goats Cheese Tarte Tatin (v)
red onion marmalade, baby vegetables, balsamic dressing

Mediterranean Ravioli (ve)
rustic tomato ragu, wilted spinach

DESSERTS

Triple Chocolate Brownie (v)
dark chocolate sauce, vanilla ice cream, chocolate shard

Classic Crème Brûlée (v) (gf*)
fresh seasonal fruit, meringue, home-made shortbread

Steamed Syrup Sponge
Crème Anglaise

Dark Chocolate & Raspberry Cheesecake
Chantilly cream, fresh seasonal fruit, meringue, berry tuille

Lemon Meringue Pie
fruit compote

**TWO
COURSES**
£27.95

**THREE
COURSES**
£33.95

Items marked (gf*)
can be produced
gluten free upon request

Reserve your table: call us on 01724 763061
or visit www.whiteswanscotter.com