



*Christmas*

AT THE WHITE SWAN



# Festive Menu

AVAILABLE FROM 28<sup>TH</sup> NOVEMBER 2025

Served Monday - Saturday alongside our full Winter Menu (excluding Christmas Day & Boxing Day)

## Starters

SWEET POTATO & PARSNIP  
SOUP (GF\*) £6.95

*home-made bread & butter (V)(Ve)*

ONION BREADED BRIE £7.95  
*smokehouse chutney, spring onion  
salad (V)*

CHICKEN LIVER PÂTÉ £8.25  
*toasted sourdough, red onion  
marmalade (GF\*)*

## Mains

ROAST TURKEY BREAST £17.95  
*sea salt & rosemary roast potatoes, sage & onion stuffing,  
creamy mashed potatoes, seasonal vegetables, pigs in  
blankets, buttery turkey gravy (GF\*)*

BEEF LASAGNE £16.95  
*layers of Bolognese, béchamel sauce, garlic  
ciabatta, dressed house salad*

PAN-FRIED SALMON £18.95  
*hollandaise sauce, crushed new potatoes,  
buttered kale & fine beans (GF\*)*

PARSNIP, CHICKPEA & APRICOT NUT ROAST £15.95  
*seasonal vegetables, new potatoes, vegetarian gravy (V)(Ve)*

## Desserts

TRADITIONAL TRIFLE £8.65  
*sherry-soaked sponge, seasonal  
berries, custard, whipped cream (V)*

WHITE SWAN  
CHRISTMAS PUDDING £8.65  
*baileys crème anglaise*

CHEESEBOARD £13.00  
*selection of artisan cheese, crackers,  
grapes, celery, salted butter,  
farmhouse chutney (GF\*)*

# Festive Afternoon Tea

SERVED MONDAY - SATURDAY , 12PM - 4PM

## Sandwiches

ROAST TURKEY &  
CRANBERRY

SMOKED SALMON & CREAM  
CHEESE

MATURE CHEDDAR &  
CARAMELISED ONION  
CHUTNEY

ROAST BEEF &  
HORSERADISH

## Savoury

HOME-MADE SAUSAGE ROLL

## Home-made Plain Scone

SERVED WITH STRAWBERRY JAM  
& CLOTTED CREAM

## Sweet Treats

MINI CHRISTMAS PUDDING  
CARROT CAKE

PEANUT BUTTER & FUDGE  
BROWNIE

MINI TRIFLE  
LEMON & LIME CHEESECAKE

AFTERNOON TEA £28 PP

CHAMPAGNE AFTERNOON TEA £35 PP





# Winter Escapes

*Indulge in a seasonal getaway filled with comfort, flavour, and a touch of sparkle*  
Available from 28th November - 23rd December 2025

## One-Night Retreat

£140

*Unwind in a classic double room\*, with a £30 per person dinner allowance, a chilled bottle of Prosecco awaiting your arrival, and a delicious breakfast the next morning.*

*Upgrades available to a Deluxe Double, Executive Room or Suite, further information available on our website*  
[www.whiteswanscotter.com](http://www.whiteswanscotter.com)

## Two-Night Escape

£250

*Settle in for two nights of relaxation in a classic double room\*, including a £30 per person dinner allowance on one evening, a festive afternoon tea on your day of choice, breakfast each morning, and a bottle Prosecco on arrival to toast the season.*

# Gifts

### WHITE SWAN GIFT VOUCHER

*Give the gift of a memorable experience. Vouchers available for food, drink, or overnight stays – perfect for those who love great hospitality. Available at reception.*



*Treat the gin enthusiast in your life to a locally crafted spirit. Available to purchase at The White Swan as a miniature gift pack or a 70cl bottle, speak to a member of the team for further information.*

### LOUTH DISTILLERY EXPERIENCE VOUCHERS

*Surprise the spirit connoisseur in your life with a tour or hands-on experience at Louth Distillery.*

#### TOUR & TASTE

*A one-hour guided experience including a full distillery tour and tasting of the complete Pin Gin range.*

#### GIN SCHOOL & RUM SCHOOL

*Craft your own unique gin or rum in a hands-on, three-hour immersive session—perfect for spirit lovers and curious crafters alike.*

Visit [www.louthdistillery.co.uk](http://www.louthdistillery.co.uk) for further details and to make your purchase







# Winter Menu

AVAILABLE FROM 28<sup>TH</sup> NOVEMBER - 1<sup>ST</sup> JANUARY 2026

Served Monday - Saturday excluding Christmas Day & Boxing Day

## Nibbles

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95  
*home-made bread, sourdough, focaccia, olive oil,  
balsamic vinegar*

PIGS IN BLANKETS £5.95  
*honey mustard dipping sauce*

## Starters

SWEET POTATO & PARSNIP SOUP £6.95  
*home-made bread, flavoured butter (V)(GF\*)*

ATLANTIC PRAWN COCKTAIL £10.95  
*home-made bread & butter, marie rose sauce, fresh  
salad leaves, cucumber ribbons, cherry tomatoes,  
spring onion (GF\*)*

BAKED GOAT'S CHEESE WITH  
HAZELNUT CRUMB £8.95  
*red chicory, balsamic onions, rocket salad (V)*

WELSH RAREBIT £7.95  
*toasted baguette, red onion marmalade,  
pea shoots (V)*

WHITE SWAN SCOTCH EGG £9.95  
*plum chutney, rocket salad*

HAM HOCK BON BONS £8.25  
*spiced apple chutney, radish salad*

SALMON TARTARE £11.95  
*bricote croutes, Dijon aioli*

GREEK STYLE STUFFED MUSHROOMS £8.25  
*cous cous, Mediterranean vegetables, faux feta (V)(Ve)*

## Mains

IRISH LAMB STEW £17.95  
*slow braised lamb with potatoes, onions, carrots,  
swede, creamy mashed potatoes (GF\*)*

HONEY, APRICOT & SAGE ROLLED PORK BELLY £17.95  
*fondant potato, tenderstem broccoli, fine beans, pan gravy*

SAUSAGE & SMOKED CHORIZO BURGER £16.95  
*grilled sausage & smoky chorizo patty, melted mature cheddar,  
crisp lettuce, tomato, mayonnaise in a toasted milk bun*

CHICKEN STUFFED WITH MUSHROOM MOUSSE  
WRAPPED IN STREAKY BACON £17.95  
*creamy mashed potatoes, tenderstem broccoli, creamy garlic sauce (GF\*)*

CHICKEN, SMOKED BACON & LEEK PIE £15.95  
*triple cooked chunky chips or mashed potatoes  
with seasonal vegetables*

STEAK, MUSHROOM & BLACK ALE PIE £15.95  
*triple cooked chunky chips or mashed potatoes  
with seasonal vegetables*

BEER BATTERED GRIMSBY HADDOCK & CHIPS £15.95  
*triple cooked chunky chips, mushy or garden peas,  
tartare sauce, lemon wedge*

SLOW COOKED BEEF BRISKET £18.95  
*creamy mashed potato, tenderstem broccoli, fine green beans, gravy (GF\*)*

SPINACH & GRUYÈRE STUFFED COD  
WRAPPED IN PARMA HAM £18.95  
*honey glazed carrots, kale, shallot sauce (GF\*)*

SALMON WELLINGTON £20.95  
*hollandaise sauce, new potatoes, kale, fine beans*

PORK CHOP £18.95  
*baked apple, dauphinoise potatoes, kale,  
wholegrain mustard sauce (GF\*)*







## Steaks

10<sup>oz</sup> RIBEYE (GF\*) £28.95

8<sup>oz</sup> DENVER (GF\*) £22.95

8<sup>oz</sup> FILLET (GF\*) £39.95

8<sup>oz</sup> SIRLOIN (GF\*) £27.95

*Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour.*

*Served with cherry vine tomatoes, beer battered onion rings and triple cooked chunky chips*

ADD A SAUCE £3.50

*Bone Marrow Gravy, Peppercorn, Blue Cheese*

## Vegetarians

MOVING MOUNTAINS BURGER £15.95  
*plant-based burger, smokehouse chutney, toasted bun, house-seasoned fries (V)(Ve)(GF\*)*

BRIE & CARAMELISED ONION  
MARMALADE TART £14.95  
*parmentier potatoes, dressed house salad (V)*

PARSNIP, CHICKPEA & APRICOT  
NUT ROAST £15.95

*seasonal vegetables, new potatoes,  
vegetarian gravy (V)(Ve)*

ROASTED PUMPKIN  
SUPERFOOD SALAD £15.95  
*crumbled feta, kale, avocado, spinach, pomegranate seeds, quinoa, pumpkin seeds, lemon oil drizzle (V)(GF\*)*

+ 4oz Denver Steak £6.75

+ Chicken Breast £5.25

## Sides

PIGS IN BLANKETS £4.00

HOUSE-SEASONED FRIES £3.50

TRIPLE COOKED CHUNKY CHIPS £3.50

SEASONAL VEGETABLES £3.50

DRESSED HOUSE SALAD £3.50

GARLIC BREAD £3.50

ONION RINGS £4.00



## Desserts

PANETTONE BREAD AND BUTTER  
PUDDING £8.65

*Irish crème anglaise (V)*

BAILEYS POSSET £8.65

*biscuit base, fresh berries (V)(GF\*)*

LEMON & LIME CHEESECAKE £8.65  
*clotted cream ice cream, fresh berries (V)*

PEANUT BUTTER & FUDGE BROWNIE £8.65  
*white chocolate ice cream, chocolate sauce,  
brownie crumb (V)*

STICKY TOFFEE PUDDING £8.65  
*vanilla ice cream, butterscotch sauce (V)(GF\*)*

SELECTION OF ICE CREAM £6.95  
*choose 3 of the following flavours - strawberry,  
vanilla, chocolate, salted caramel, clotted cream,  
cherry swirl, white chocolate (V)(GF\*)*

CHEESEBOARD £13.00  
*selection of local artisan cheese, crackers, grapes,  
celery, butter, farmhouse chutney (GF\*)*

DESSERT WINE  
125ml £9.00 - 37.5cl £26.00  
*Château Lauvignac, Sauternes*







# Christmas Day

SITTINGS AT 12:00, 12:30, 3:00, 3:30

## Starters

ROASTED PLUM  
TOMATO SOUP  
*home-made bread & basil butter*  
(V)(GF\*)

SMOKED CHICKEN  
& LEEK TERRINE  
*pear chutney, ciabatta croutes* (GF\*)

SALMON CROQUETTES  
*home-made hollandaise, pea shoots*

GOAT'S CHEESE & RED ONION  
MARMALADE PARCELS  
*balsamic rocket salad* (V)

## Mains

ROASTED TURKEY  
*sea salt & rosemary roast potatoes, sage &  
onion stuffing, creamy mashed potatoes,  
seasonal vegetables, pigs in blankets,  
buttery turkey gravy* (GF\*)

RED WINE BRAISED LAMB SHANK  
*roasted root vegetables, creamy mashed  
potatoes, buttered tenderstem broccoli &  
kale, red wine gravy* (GF\*)

BAKED SEA BASS  
*crispy confit potatoes, lemon caper butter,  
pan-fried samphire, asparagus,  
tenderstem broccoli* (GF\*)

WILD MUSHROOM & CHESTNUT  
WELLINGTON  
*sea salt & rosemary roast potatoes, sage &  
onion stuffing, creamy mashed potatoes,  
seasonal vegetables, mushroom gravy* (V)

## Desserts

BLACK FOREST ROULADE  
*clotted cream ice cream, fresh  
berries, cherry purée* (V)

LEMON & LIME CHEESECAKE  
*strawberry purée, white chocolate  
ice cream* (V)

WHITE SWAN CHRISTMAS  
PUDDING  
*Baileys crème anglaise* (V)

CARAMEL TART  
*chocolate ganache, wild berry  
compote, Chantilly cream* (V)

DESSERT WINE  
125ml £9.00 - 37.5cl £26.00  
Château Lauvignac, Sauternes

£95

PER PERSON

CHILDREN UNDER 10 ½ PRICE  
*including activity pack*





# Boxing Day



## Starters

### SWEET POTATO & PARSNIP SOUP

*home-made bread, sun-dried tomato butter (V)(GF\*)*

### ATLANTIC PRAWN COCKTAIL

*home-made bread & butter, marie rose sauce, fresh salad leaves, cherry tomatoes, cucumber ribbons (GF\*)*

### ONION BREADED BRIE

*smokehouse chutney, spring onion salad (V)*

### HAM HOCK BON BONS

*spiced apple chutney, rocket salad*

### GREEK STYLE STUFFED MUSHROOMS

*cous cous, Mediterranean vegetables, faux feta (Ve)*

## Vegetarian

### BRIE & CARAMELISED ONION MARMALADE TART

*dressed house salad, parmentier potatoes (V)*

### PARSNIP, CHICKPEA & APRICOT NUT ROAST

*seasonal vegetables, new potatoes, vegetarian gravy (Ve)*

## Mains

### ROASTS

#### *Rump of Beef, Belly Pork (GF\*) or Turkey Breast (GF\*)*

*sea salt & rosemary roast potatoes, sage & onion stuffing, creamy mashed potatoes, seasonal vegetables, pigs in blankets, buttery turkey gravy*

### SAUSAGE & SMOKED CHORIZO BURGER

*grilled sausage & smoky chorizo patty, melted mature cheddar, crisp lettuce, tomato, mayonnaise in a toasted milk bun*

### CHICKEN STUFFED WITH MUSHROOM MOUSSE WRAPPED IN STREAKY BACON

*creamy mashed potatoes, tenderstem broccoli, fine green beans, creamy garlic sauce (GF\*)*

### CHICKEN, SMOKED BACON & LEEK PIE

*triple cooked chunky chips or mashed potatoes with seasonal vegetables*

### BEEF LASAGNE

*layers of Bolognese, béchamel sauce, garlic ciabatta, dressed house salad*

### BEER BATTERED GRIMSBY HADDOCK & CHIPS

*triple cooked chunky chips, mushy or garden peas, tartare sauce, lemon wedge*

## Desserts

### PANETTONE BREAD & BUTTER PUDDING

*Irish crème anglaise (V)*

### BAILEYS POSSET

*biscuit base, fresh berries (V)(GF\*)*

### LEMON & LIME CHEESECAKE

*clotted cream ice cream, fresh berries (V)*

### HOMEMADE CHRISTMAS PUDDING

*brandy crème anglaise (V)*

### PEANUT BUTTER & FUDGE BROWNIE

*white chocolate ice cream, chocolate sauce, brownie crumb (V)*

---

£39

THREE COURSES

---

£31

TWO COURSES

---





# New Year's Eve

## Nibbles

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95

*home-made bread, sourdough, focaccia, olive oil,  
balsamic vinegar*

PIGS IN BLANKETS £5.95

*honey mustard dipping sauce*

## Starters

SWEET POTATO & PARSNIP SOUP

*home-made bread, sun-dried tomato butter (V)(GF\*)*

ATLANTIC PRAWN COCKTAIL

*home-made bread & butter, marie rose sauce, fresh  
salad leaves, cherry tomatoes, cucumber ribbons (GF\*)*

ONION BREADED BRIE

*smokehouse chutney, spring onion salad (V)*

HAM HOCK BON BONS

*spiced apple chutney, rocket salad*

GREEK STYLE STUFFED MUSHROOMS

*cous cous, Mediterranean vegetables, faux feta (Ve)*

## Mains

HONEY, APRICOT & SAGE ROLLED PORK BELLY

*fondant potato, tenderstem broccoli, fine beans, pan gravy*

SAUSAGE & SMOKED CHORIZO BURGER

*grilled sausage & smoky chorizo patty, melted mature cheddar,  
crisp lettuce, tomato, mayonnaise in a toasted milk bun*

CHICKEN STUFFED WITH MUSHROOM MOUSSE

WRAPPED IN STREAKY BACON

*creamy mashed potatoes, tenderstem broccoli,  
creamy garlic sauce (GF\*)*

CHICKEN, SMOKED BACON & LEEK PIE

*triple cooked chunky chips or mashed potatoes  
with seasonal vegetables*

BEEF LASAGNE

*layers of Bolognese, béchamel sauce, garlic  
ciabatta, dressed house salad*

BEER BATTERED GRIMSBY HADDOCK & CHIPS

*triple cooked chunky chips, mushy or garden peas,  
tartare sauce, lemon wedge*

SLOW COOKED BEEF BRISKET

*creamy mashed potato, tenderstem broccoli,  
fine green beans, gravy (GF\*)*

SPINACH & GRUYÈRE STUFFED COD

WRAPPED IN PARMA HAM

*honey glazed carrots, kale, shallot sauce (GF\*)*







## Steaks

10<sup>oz</sup> RIBEYE (GF\*) £11 supplement

8<sup>oz</sup> DENVER (GF\*) £4 supplement

8<sup>oz</sup> FILLET (GF\*) £19 supplement

8<sup>oz</sup> SIRLOIN (GF\*) £8 supplement

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour.

Served with cherry vine tomatoes, beer battered onion rings and triple cooked chunky chips.

With your choice of sauce -

Bone Marrow Gravy, Peppercorn, Stilton

## Vegetarian

BRIE & CARAMELISED ONION  
MARMALADE TART

parmentier potatoes, dressed house salad (V)

PARSNIP, CHICKPEA & APRICOT  
NUT ROAST

seasonal vegetables, new potatoes,  
vegetarian gravy (V)(Ve)

## Sides

PIGS IN BLANKETS £4.00

HOUSE-SEASONED FRIES £3.50


TRIPLE COOKED CHUNKY CHIPS £3.50

SEASONAL VEGETABLES £3.50

DRESSED HOUSE SALAD £3.50

GARLIC BREAD £3.50

ONION RINGS £4.00



## Desserts

PANETTONE BREAD & BUTTER PUDDING

Irish crème anglaise (GF\*)

BAILEYS POSSET

biscuit base, fresh berries (V)(GF\*)

LEMON & LIME CHEESECAKE

clotted cream ice cream, fresh berries (V)

PEANUT BUTTER & FUDGE BROWNIE

white chocolate ice cream, chocolate sauce,  
brownie crumb (V)

STICKY TOFFEE PUDDING

vanilla ice cream, butterscotch sauce (V)(GF\*)

CHEESEBOARD £3 supplement

selection of local artisan cheese, crackers, grapes,  
celery, butter, farmhouse chutney (GF\*)

DESSERT WINE

125ml £9.00 - 37.5cl £26.00

Château Lauvignac, Sauternes

---

£39

THREE COURSES

---

£31

TWO COURSES

---





# *Celebrations in 2026*

*Do you have something to Celebrate in 2026?*

*Whatever the occasion, make it one to remember at The White Swan. From milestone birthdays and engagements to baby showers, charity events, anniversaries, or simply a get-together with friends and family, our beautiful venue provides the perfect backdrop for your special moments.*

*We offer a range of flexible options to suit your needs — whether it's a relaxed buffet full of freshly prepared favourites, a sit-down meal designed by our talented chefs, or a fully bespoke dining experience tailored just for you. With private hire spaces, attentive service, and a warm, welcoming atmosphere, we'll make sure every detail is taken care of so you can focus on enjoying your celebration.*

*Enquire with our reception team today*





# Drinks Packages

## Beer & Cider Package £70

10 BOTTLED BEER  
5 BOTTLED CIDER  
1 BOTTLE OF STILL WATER  
1 BOTTLE OF SPARKLING WATER

### BEER SELECTION

Corona, Budweiser  
0% Peroni, 0% Madri

### CIDER SELECTION

Rekorderlig Strawberry & Lime, Passionfruit,  
Wild Berries, Mango & Raspberry,  
0% Strawberry & Lime

## Cocktail Pitchers £38

### SERVES 5

Cosmopolitan  
Long Island Iced Tea  
Cranberry Aperol Spritz

## Wine Packages

### HOUSE WINE

3 bottles of House Wine £66  
5 bottles of House Wine £105  
Upgrade a House Wine to a Bottle of La Fornarina  
Prosecco for £3 per bottle

### HOUSE WINE SELECTION

Lomas Carrera Sauvignon Blanc,  
Pasqua Merlot or Pink Orchid Rose

### PREMIUM WINE

3 bottles of Premium Wine £95  
5 bottles of Premium Wine £140  
Add a bottle of La Fornarina Prosecco for £26.10

### PREMIUM WINE SELECTION

Riversdale Estate Sauvignon Blanc, New Zealand  
Vieux Château Negrit St Emilion, Bordeaux  
770 Miles White Zinfandel Blush, California

### WATER - £3.60

750ml Ballygowan Still Water  
750ml Ballygowan Sparkling Water





# Group Menus



FOR GROUPS OF 12+ GUESTS

---

TWO COURSES £28

THREE COURSES £36

---

## *Nibbles*

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95

*home-made bread, sourdough, focaccia, olive oil,  
balsamic vinegar*

PIGS IN BLANKETS £5.95

*honey mustard dipping sauce*

## *Starters*

SWEET POTATO & PARSNIP SOUP

*home-made bread, flavoured butter (V)(GF\*)*

ATLANTIC PRAWN COCKTAIL

*home-made bread & butter, marie rose sauce, fresh  
salad leaves, cucumber ribbons, cherry tomatoes,  
spring onion (GF\*)*


BAKED GOAT'S CHEESE WITH  
HAZELNUT CRUMB

*red chicory, balsamic onions, rocket salad (V)*

WHITE SWAN SCOTCH EGG

*plum chutney, rocket salad*





Why not pre-order your wine or Champagne and have it chilled and ready for your arrival? Explore our drinks packages on page 10 to make your Christmas celebration seamless and sparkling.

## Mains

### ROAST TURKEY BREAST

*sea salt & rosemary roast potatoes, creamy mashed potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, buttery turkey gravy (GF\*)*

### PAN-FRIED SALMON

*hollandaise sauce, crushed new potatoes, kale, fine green beans (GF\*)*

### 8OZ DENVER STEAK

*(£6 supplement)*

*cherry vine tomatoes, beer battered onion rings, triple cooked chunky chips, with a choice of sauce Bone Marrow Gravy, Peppercorn, Blue Cheese. Chef recommends medium/rare*

### CHICKEN STUFFED WITH MUSHROOM MOUSSE WRAPPED IN STREAKY BACON

*creamy mashed potatoes, tenderstem broccoli, creamy garlic sauce (GF\*)*

### HONEY, APRICOT & SAGE ROLLED PORK BELLY

*fondant potato, tenderstem broccoli, fine green beans and gravy*

### BRIE & RED ONION MARMALADE TART

*parmentier potatoes, house salad (V)*

### PARSNIP, CHICKPEA AND APRICOT NUT ROAST

*new potatoes, kale, tenderstem broccoli, vegetarian gravy (Ve)*

## Desserts

### WHITE SWAN CHRISTMAS PUDDING

*brandy crème anglaise (V)*

### LEMON & LIME CHEESECAKE

*clotted cream ice cream, fresh berries (V)*

### PEANUT BUTTER & FUDGE BROWNIE

*white chocolate ice cream, chocolate sauce, brownie crumb (V)*

### STICKY TOFFEE PUDDING

*vanilla ice cream, butterscotch sauce (V)(GF\*)*

### CHEESEBOARD

*(£6 supplement)*

*selection of local artisan cheese, crackers, grapes, celery, salted butter, farmhouse chutney (GF\*)*



# CHRISTMAS BOOKINGS - TERMS & CONDITIONS

## Festive Menu – Group Bookings

- A non-refundable, non-transferable deposit of £10 per person is required for group bookings of 6 or more guests. Full payment and pre-order required 3 weeks prior to your event. Bookings of 12+ guests, full payment and pre-order required by the 1st December
- Deposit and final payments for group bookings must be received in one payment from the party organiser. Individual payments will not be accepted.

## Christmas Day

- A non-refundable, non-transferable deposit of £20 per person is required when booking. Full payment and pre-order required by the 1st December.

## Boxing Day

- A non-refundable, non-transferable deposit of £10 per person is required when booking for Boxing Day. Full payment and pre-order required by the 1st December.

## New Years Eve / New Years Day

- A non-refundable, non-transferable deposit of £10 per person is required on booking
- Full payment and pre-order required by the 10th December.

## Cancellation

- All alterations/ cancellations to bookings must be made in writing or via email to [info@whiteswanscotter.com](mailto:info@whiteswanscotter.com)
- Christmas Day – upon cancellation, any monies paid in advance are non-refundable, non-transferable.
- Festive Menu Group Bookings – upon cancellation of whole group or of an individual in the group, monies paid in advance (not including the deposit) are transferable and can be redeemed up until the 31st January 2026 against another booking.
- 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 paid in advance.

## Food & Drinks Pre-Orders

- All pre-orders to be collated onto one document. Ask the team for our pre-order form.
- All pre-orders must be received by;
  - Groups of 6 or more – 3 weeks prior to your booking
  - Groups of 18+ – 1st December 2025
  - Christmas Day & Boxing Day – 1st December 2025
  - New Years Eve / New Years Day – 10th December 2025
  - Drinks pre-orders to be received 7 days prior to your booking
- Whilst we taken every measure to cater for special dietary needs, we cannot be held responsible for guests with nut or other allergies/intolerances.

## All Bookings

- 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.

Guests are advised to look at our website or ask at reception for changes to opening/ serving times over the Christmas & New Year period.

## Additional Information

- The White Swan does not allow alcohol to be brought onto the premises.
- Where accommodation is booked, check-in is 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.





# 2026 at the White Swan

## *Valentine's Day*

SATURDAY 14TH FEBRUARY

*Treat your special someone to a romantic evening with our delicious 3-course Valentine's menu, crafted with love for a truly memorable night.*

---

## *Mother's Day*

SUNDAY 15TH MARCH

*Make Mum feel truly special this Mother's Day with a delicious meal in a warm and welcoming setting. Mother's Day is one of our busiest days of the year, and spaces fill quickly.*





## THE WHITE SWAN

9 THE GREEN, SCOTTER, GAINSBOROUGH, DN21 3UD

TEL 01724 763061

[WWW.WHITESWANSCOTTER.COM](http://WWW.WHITESWANSCOTTER.COM)  
[INFO@WHITESWANSCOTTER.COM](mailto:INFO@WHITESWANSCOTTER.COM)

