



THE WHITE SWAN
SCOTTER

Christmas

2026





SEASONS GREETINGS

We look forward to welcoming you to The White Swan this festive season! Whether you are catching up with friends or family or joining us for a get-together with colleagues, our mouth-watering menus, fine wines and classic cocktails will ensure you have a festive season that is truly memorable.

May we take this opportunity to wish you and your families a wonderful Christmas and the happiest of New Years. Thank you for your custom and support throughout the year

The White Swan Team

Festive Menu

Available from 27th November 2026

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

Starters

Cod & Chorizo Fishcake £8.25
red pepper ragu

Brown Butter Chicken, Sage & Apricot Skewer £7.95
watercress & cranberry salad (gf)*

Sweet Potato, Parsnip & Parmesan Tart £6.95
served in puff pastry with a sweet apple chutney, dressed mixed leaves (v)

Mains

Roasted Turkey Breast £17.95
creamy mashed potato, sea salt & rosemary roast potatoes, cranberry stuffing, roasted root vegetables, brussel sprouts, pigs in blankets, buttery turkey gravy (gf)*

Pork Tenderloin £17.95
stuffed with spinach, cranberries & goat's cheese, served with winter vegetables, maple mustard cream sauce (gf)*

Pan-Fried Golden Miso Salmon £19.95
spring onion & lemongrass sticky jasmine rice, bok choy, pink ginger, oyster & soy sauce (gf)*

Creamy Wild Mushroom Stroganoff £16.95
basmati rice, crème fraîche (v) (gf)*

Desserts

White Swan Christmas Pudding £8.25
brandy crème anglaise

Chocolate Orange Tartlet £8.25
italian meringue, fresh berries

Apple & Mince Pie Crumble £8.25
vanilla ice cream or custard

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

Fruit Scone

Served with strawberry jam & clotted cream

Sweet Treats

Mini Frangipane Tart

Carrot Cake

Chocolate Brownie

Blackberry Cheesecake

Unlimited Tea or Filter Coffee included

Afternoon Tea **£19.95** per person

Sparkling Afternoon Tea **£23.95** per person

Winter Escapes

*Indulge in a seasonal getaway filled with comfort, flavour and a touch of sparkle
available from 28th November - 23rd December 2026*

One Night Retreat

£150

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.*

**room upgrades available*

Two Night Escape

£270

Settle in for two nights of relaxation in a classic room including a £30 per person dinner allowance on both nights, breakfast each morning and a bottle of Prosecco on arrival to toast the season*

**room upgrades available*

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 from 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 hand-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 or 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 for further details and to purchase your vouchers

Christmas Day

Sittings at 12:00, 12:30, 3:00, 3:30

Starters

Confit Duck Croquette

rich plum sauce, spring onion salad

Roasted Apple & Squash Soup

home-made bread, hot honey butter (gf)(ve)*

Sundried Tomato & Mozzarella Arancini

red pepper sauce, rocket salad (v)

Crab & Avocado Tian

layers of crab, avocado & cucumber, topped with salmon roe with a lemon & dill aioli (gf)*

Mains

Roasted Turkey Breast

creamy mashed potato, sea salt & rosemary roast potatoes, cranberry stuffing, roasted root vegetables, brussel sprouts, pigs in blankets, buttery turkey gravy (gf)*

White Swan Beef Wellington

seared fillet of beef, mushroom duxelles & prosciutto in puff pastry, with pomme purée, blackberry beef jus, honey glazed carrots, tenderstem broccoli

Pan-Seared Stone Bass

boulangère potatoes, samphire, roasted kale, brown shrimp butter sauce (gf)*

Butternut Squash, Chestnut & Mushroom Wellington

creamy mashed potato, sea salt & rosemary roast potatoes, cranberry stuffing, roasted root vegetables, brussel sprouts, mushroom gravy (v)

Desserts

Millionaire's Cheesecake

caramel sauce, fudge cubes, raspberry ice cream (v)

White Swan Christmas Pudding

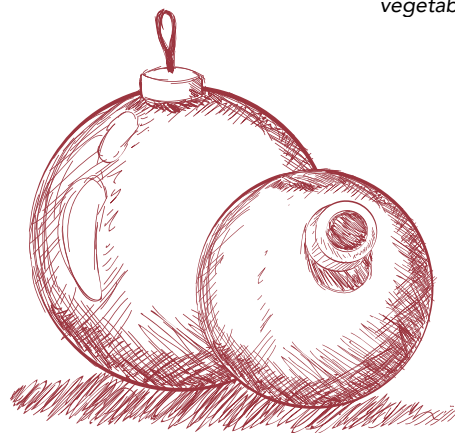
baileys irish crème anglaise (gf)(V)*

Profiterole Stack

filled with orange liqueur whipped cream, dipped in rich dark chocolate (v)

Black Forest Tart

sweet pastry case filled with cherry jam, vanilla crème patisserie, fresh berries, french meringue (v)



£105 per person

½ price for children under 10
includes festive activity pack

Boxing Day

Starters

Soup of the Day
home-made bread, flavoured butter
(gf*)(v)

Bloody Mary Prawn Cocktail
bloody mary marie rose sauce,
cucumber ribbons, cherry tomatoes,
mixed leaves, bread & butter (gf*)

**Whipped Beetroot Cream Cheese
& Thyme Terrine**
fennel & rocket salad (v)

Cod & Chorizo Fishcake
red pepper ragu

**Brown Butter Chicken, Sage &
Apricot Skewer**
watercress & cranberry salad (gf*)

£34

Two Courses

£41

Three Courses

½ price for children under 10

Mains

**Roasted Turkey Breast (gf*),
Roasted Rump of Beef,
Roasted Shoulder of Lamb (gf*) or
Roasted Pork Belly (gf*)**
creamy mashed potato, sea salt & rosemary roast
potatoes, cranberry stuffing, roasted root
vegetables, brussel sprouts, pigs in blankets,
rich house gravy

Short-Rib Steak Burger
served in a milk bun with red leicester cheese,
baby gem lettuce, sliced tomato, bacon jam,
mayonnaise, rosemary salt fries

Beer Battered Grimsby Haddock
triple cooked chunky chips, your choice of mushy
or garden peas, tartare sauce, lemon wedge

Chicken, Bacon & Leek Pie
triple cooked chunky chips, seasonal vegetables,
house gravy

Pan-Fried Golden Miso Salmon
spring onion & lemongrass sticky jasmine rice,
bok choy, pink ginger, oyster & soy sauce (gf*)

Home-made Beef Lasagne
layers of bolognese, béchamel sauce, garlic
ciabatta, dressed house salad

Vegetarian

Brie & Caramelised Onion Marmalade Tart
parmentier potatoes, dressed house salad
(gf*)(v)

Creamy Wild Mushroom Stroganoff
basmati rice, crème fraîche (v)

Desserts

Apple & Mince Pie Crumble
vanilla pod ice cream or custard (v)

Blackberry Cheesecake
chantilly cream, fresh berries,
raspberry purée (v)

Chocolate Brownie
chocolate ganache, vanilla pod
ice cream, chocolate sauce (v)

Sticky Toffee Pudding
RumCat salted caramel rum butterscotch
sauce, vanilla pod ice cream (gf*)(v)

White Swan Christmas Pudding
brandy crème anglaise



New Year's Eve

We'll be serving from 5pm, making us the perfect spot to celebrate early before heading home to welcome in the New Year or stay with us all night and ring in 2027 right here!

For the Table

Greek Kalamata Olives £5.25
sun-dried tomatoes, feta cheese (gf)(v)*

Pitta Bread & Dips £5.95
*mango houmous, raita, whipped sweet potato with
caramelised onion (v)*

Hot Honey Garlic Dough Balls £5.95
hot honey drizzle, garlic & herb butter (v)

Pigs in Blankets £5.95
honey mustard mayonnaise

Starters

Soup of the Day
home-made bread, flavoured butter (gf)(v)*

Pin Gin London Dry & Beetroot Cured Salmon
*house pickled red onion, beetroot crème fraîche,
cucumber ribbons, rocket salad (gf*)*

White Swan Scotch Egg
home-made brown sauce, pancetta shard

Crispy Pork Belly Pancakes
*soy & lemongrass glaze, spring onions &
cucumber salad, sesame seeds*

Chicken, Mozzarella & Pesto Parcels
crispy filo pastry with creamy parsley sauce

Baked Goat's Cheese Fondue
caramelised fig chutney, toasted baguette (gf)(v)*

Mains

Bacon & Apple Rolled Belly Pork
*dauphinoise potatoes, tender stem broccoli, fine beans,
pan gravy (gf*)*

Roast Pheasant Breast
*chestnut & parmesan stuffing, creamy mashed potato,
seasonal vegetables, mushroom cream sauce (gf*)*

Beer Battered Grimsby Haddock
*triple cooked chunky chips, your choice of mushy or
garden peas, tartare sauce, lemon wedge*

Chicken, Bacon & Leek Pie
*triple cooked chunky chips, seasonal vegetables, house
gravy*

Pan-Seared Cod Loin
*garlic tenderstem broccoli, crushed new potatoes,
samphire, lemon béarnaise sauce, dill infused olive oil
(gf*)*

Home-made Beef Lasagne
*layers of bolognese, béchamel sauce, garlic ciabatta,
dressed house salad*

Short-Rib Steak Burger
*served in a milk bun with red leicester cheese, baby
gem lettuce, sliced tomato, bacon jam, mayonnaise,
rosemary salt fries*

Lamb Hotpot
*topped with crispy potato slices served with seasonal
vegetables (gf*)*

Steaks

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

8oz Ribeye (gf*) £11 supplement

8oz Denver (gf*) £4 supplement

8oz Fillet (gf*) £19 supplement

8oz Sirloin (gf*) £8 supplement

*Served with cherry vine tomatoes, beer battered onion rings, roasted garlic flat mushroom, triple cooked chunky chips & your choice of sauce
Bone Marrow Gravy, Peppercorn or Stilton*

Vegetarian

Brie & Caramelised Onion Marmalade Tart
parmentier potatoes, dressed house salad (gf)(v)*

'Moving Mountains' Burger
plant-based burger, smokehouse chutney, toasted burger bun, rosemary salt fries (Ve)

Creamy Wild Mushroom Stroganoff
basmati rice, crème fraîche (v)

Superfood Salad
crumbled feta, kale, avocado, spinach, pomegranate seeds, quinoa, pumpkin seeds, lemon oil drizzle (v)

Sides

Rosemary Salt Fries £3.00

Triple Cooked Chunky Chips £3.00

Onion Rings £3.00

Spinach, Tenderstem Broccoli, Garlic & Chillies £3.95

Garlic Bread £3.00

Garlic Butter Asparagus & Kale £3.95

Garden Salad £2.50

Desserts

Classic Crème Brûlée
crispy sugar top, italian meringue, fresh strawberries, vanilla shortbread

Winter Berry Possett
home-made shortbread, chantilly cream (v)

Blackberry Cheesecake
chantilly cream, fresh berries, raspberry purée (v)

Chocolate Brownie
chocolate ganache, vanilla pod ice cream, chocolate sauce (v)

Sticky Toffee Pudding
RumCat salted caramel rum butterscotch sauce, vanilla pod ice cream (gf)(v)*

Cheeseboard £3 supplement
selection of artisan cheeses & crackers, salted butter, grapes, celery, farmhouse chutney

£34
Two Courses

£41
Three Courses

½ price for children under 10

Group Menu

For groups of 15+ guests
excluding Christmas Day, Boxing Day & New Year's Eve

Two Courses **£29**

Three Courses **£37**

For the Table

Greek Kalamata Olives £5.25
sun-dried tomatoes, feta cheese (gf)(v)*

Pitta Bread & Dips £5.95
*mango houmous, raita, whipped sweet potato with
caramelised onion (v)*

Hot Honey Garlic Dough Balls £5.95
hot honey drizzle, garlic & herb butter (v)

Pigs in Blankets £5.95
honey mustard mayonnaise

Starters

Soup of the Day
home-made bread, flavoured butter (gf)(v)*

Pin Gin London Dry & Beetroot Cured Salmon
(£4 supplement)
*house pickled red onion, beetroot crème fraîche,
cucumber ribbons, rocket salad (gf*)*

White Swan Scotch Egg
home-made brown sauce, pancetta shard

Crispy Pork Belly Pancakes
*soy & lemongrass glaze, spring onions &
cucumber salad, sesame seeds*

Chicken, Mozzarella & Pesto Parcels
crispy filo pastry with creamy parsley sauce

Baked Goat's Cheese Fondue
caramelised fig chutney, toasted baguette (gf)(v)*

Sweet Potato, Parsnip & Parmesan Tart
*served in puff pastry with a sweet apple chutney,
dressed mixed leaves (v)*

We've got some fantastic acts lined up this December, making us the perfect choice for works Christmas parties, festive catch-ups with friends, and family get-togethers. Whether you're planning a big night out or a relaxed seasonal celebration, we've got the entertainment to make it unforgettable.
See page 10 for our festive line-up.

Mains

Roasted Turkey Breast

*creamy mashed potato, sea salt & rosemary roast potatoes,
cranberry stuffing, roasted root vegetables, brussel sprouts, pigs
in blankets, buttery turkey gravy (gf*)*

Pork Tenderloin

*stuffed with spinach, cranberries & goat's cheese, served with
winter vegetables, maple mustard cream sauce (gf*)*

Creamy Wild Mushroom Stroganoff

basmati rice, crème fraîche (v)(gf)*

Roast Pheasant Breast

*chestnut & parmesan stuffing, creamy mashed potato, seasonal
vegetables,
mushroom cream sauce (gf*)*

8oz Rib-Eye Steak

(£9 supplement)

*Served with cherry vine tomatoes, beer battered onion rings,
roasted garlic flat mushroom, triple cooked chunky chips &
your choice of sauce (gf*)*

Bone Marrow Gravy, Peppercorn or Stilton

Lamb Hotpot

*topped with crispy potato slices served with seasonal vegetables
(gf*)*

Pan-Seared Cod Loin

(£4 supplement)

*garlic tenderstem broccoli, crushed new potatoes, samphire,
lemon béarnaise sauce, dill infused olive oil (gf*)*

Desserts

Classic Crème Brûlée

*crispy sugar top, italian meringue, fresh
strawberries, vanilla shortbread*

Winter Berry Possett

home-made shortbread, chantilly cream (v)

Blackberry Cheesecake

*chantilly cream, fresh berries,
raspberry purée (v)*

Chocolate Brownie

*chocolate ganache, vanilla pod
ice cream, chocolate sauce (v)*

Sticky Toffee Pudding

*RumCat salted caramel rum butterscotch
sauce, vanilla pod ice cream (gf*)(v)*

White Swan Christmas Pudding

brandy crème anglaise

Cheeseboard £3 supplement

*selection of artisan cheeses & crackers, salted
butter, grapes, celery, farmhouse chutney*

Keep the celebrations going with an overnight stay at The White Swan.

Enjoy exclusive festive accommodation offers.

Ask our reception team about our special discounts.



Stay a Little Longer

Make your Christmas celebrations last that little bit longer with a relaxing stay at The White Swan. There's no need to rush home when a cosy night's stay is waiting for you – simply unwind, wake up refreshed and enjoy a leisurely breakfast before heading home.

Our hotel offers 29 comfortable en-suite bedrooms, providing the perfect place to relax after a day or evening of festive celebrations. Rooms are available from just £60 per night, including breakfast, making it easy to enjoy a little extra time with family and friends throughout the festive season.

For larger families, groups or those visiting loved ones in the area, our three-bedroom house, located just a four-minute walk from The White Swan, is the perfect solution. If your family home is already full over Christmas, everyone can still stay close by and celebrate together. With three en-suite bedrooms, a fully equipped kitchen and a spacious living room, it offers all the comforts of home, giving you the space to relax, catch up and enjoy quality time together throughout your stay.

Guests dining with us throughout December can also enjoy a special accommodation discount. Contact our team for further details, availability and to book your festive stay.

However you choose to celebrate, let us help make your Christmas even more memorable with a comfortable stay at The White Swan.

Live Entertainment

Starting at 8:30pm, we have some amazing acts joining us this December

Friday 4th December



HENRY

Friday 11th December



APRIL SORAYA

Friday 18th December



CRYSTAL MARIE

Saturday 5th December



MARK WILLIAMS

Saturday 12th December



EMMA KELSEY

Saturday 19th December



CHARLOTTE PORTER



Celebrations in 2027

Do you have something to Celebrate in 2027?

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.

Terms & Conditions

Group Bookings

- For tables of 8 or more guests, a £10 non-refundable deposits is required.
- A non-refundable, non-transferable deposit of £10 per person is required for group bookings of 15 or more guests. Full payment and pre-order required 2 weeks prior to your event.
- Deposit and pre-order for group bookings must be received in one 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 for Christmas Day. Your booking is not confirmed until a deposit has been paid and if a deposit is not received within 7 days of booking, your booking will be cancelled.
- Full payment and pre-order is required by the 1st December.

Boxing Day

- A non-refundable, non-transferable deposit of £10 per person is required when booking for Boxing Day. Your booking is not confirmed until a deposit has been paid and if a deposit is not received within 7 days of booking, your booking will be cancelled.
- Full payment and pre-order is required by the 1st December.

New Years Eve / New Years Day

- For tables of 8 or more guests, a £10 non-refundable deposits is required.
- A non-refundable, non-transferable deposit of £10 per person is required for group bookings of 15 or more guests. Full payment and pre-order from the group menu is required 2 weeks prior to your event.

Cancellation

- All alterations and cancellations to bookings must be made in writing or via email to info@whiteswanscotter.com
- Christmas Day - if your cancellation is made after the 1st December, any monies paid in advance are non-refundable, non-transferable.
- 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 2027 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 monies 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-order must be received by;
 - Group menu (groups of 15+) - 2 weeks prior to booking
 - Christmas Day & Boxing Day - 1st December 2026
- Whilst we take every measure to cater for special dietary needs, we cannot be held responsible for guests with nut allergies or other allergies/ intolerances.

All Bookings

- For all events where a deposit is required, bookings will be treated as provisional until deposit monies are received. The provisional booking will be cancelled after 7 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



THE WHITE SWAN
SCOTTER

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