

THE WHITE SWAN FEAST MENU

TO START

Wild mushrooms on toast, mixed leaf salad
Seasonal soup (we will discuss your requirements depending on the time of year)
Colchester rock oysters, shallot vinaigrette, rye bread (3 each)
Scottish smoked salmon, smoked mackerel, smoked eel, creamed horseradish, pickles
Native (Cornish or Scottish) lobster cocktail, Marie Rose sauce (£3.50 supplement)
Dressed Dorset crab (£3.50 supplement)
Devilled chicken livers on toasted brioche, fried duck egg
Selection of cured and potted meats, baby gherkins, chutney and toast

Terrines:

Pig's head terrine, piccalilli
Classic English brawn
Game terrine, bilberry chutney
Confit duck terrine, apple and fig chutney
Essex ham hock and baby gherkin

MEAT, POULTRY AND GAME

Whole roast fore rib of Aberdeen Angus beef, roast bone marrow and bacon potatoes,
roasting juices (*minimum 8 people*)
Rare breed Beef 'Wellington', spiced red cabbage, red wine jus
Dexter beef, bone marrow and oyster pie
Slow cooked shin of veal, goose fat roast potatoes
Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy (*minimum 8 people*)
Slow braised shoulder of Herdwick mutton, lamb sweetbreads, roast garlic mashed potato
(*minimum 8 people*)
Roast Berkshire lamb rump, glazed carrots, truffle sauce
Lancashire Hotpot
Lamb neck, turnip and ale pie, mashed potato, marjoram gravy
Whole roast suckling pig, apple, boulangère potatoes, sage gravy
(*price per pig depending on size of group, minimum 8 people*)
Pan fried Kilvarock pork chop, hispi cabbage, caramelised apples, Calvados gravy
Whole roast free range Suffolk chicken, lemon and thyme stuffing, bread sauce, roast potatoes
Denham Estate Venison haunch, red cabbage, glazed onions
Slow roast shoulder of wild boar, soft polenta (*minimum 8 people*)
Jugged Norfolk hare, game faggots, herb dumplings, port jus (only when in season)
Duck and Toulouse sausage cassoulet, crusty bread, dressed green salad
Rich game pie, creamed mashed potato, game gravy

Game birds

Pheasant, partridge, mallard, pigeon, grouse, woodcock, teal, snipe...
we will discuss your requirements according to the time of year!
Supplements may apply

FISH AND SHELLFISH

Poached sea trout, buttered spinach, cockles, plum tomatoes
Scottish salmon 'en croute', buttered leeks, chive butter sauce
Grilled South Coast plaice (served whole on the bone), lemon, caper and nut brown butter
Cornish fish stew (red mullet, gurnard, king scallop, monkfish, mussels)
'Billingsgate fish pie'
Whole salt-baked wild, line-caught seabass, buttered new potatoes, lemon and
dill butter sauce (£5 supplement)
Whole grilled native (Scottish or Cornish) lobster, hot garlic and parsley butter, hand cut chips
(£5 supplement)

VEGETARIAN

Vegetarian options are available on request

ALL MAIN COURSES ARE SERVED WITH APPROPRIATE SIDE DISHES IN ACCORDANCE WITH THE SEASONS AND OUR RECOMMENDATIONS (WE WILL DISCUSS ALL WITH YOU)

ADDITIONAL SIDE DISHES ARE AVAILABLE AS FOLLOWS AT £3.50 PER DISH:

Cauliflower cheese / Honey roasted parsnips
Turnips, chervil butter / Savoy cabbage
Green beans, shallot butter / Brussels sprouts, bacon and cream
Peas, bacon and onions / Roast garlic and parsley mash
Goose fat roast potatoes / Mashed potato / Hand cut chips and gravy / Potato Dauphinoise
Mixed leaf and herb salad

PUDDINGS

Eton Mess / Crème brûlée / Bakewell tart
Sussex Pond pudding / Baked white chocolate cheesecake, berry compote
Spotted Dick and custard / Sticky toffee pudding / Old fashioned rice pudding
St. Clements posset, vanilla shortbread / Pear and walnut tart, brandy custard
English plum crumble, custard / Chocolate fudge brownie, caramel ice cream
Apple upside down tart, Calvados caramel, cinnamon ice cream
Bread and butter pudding, mascarpone ice cream

CHEESE AND PORT

British cheeseboard, oatcakes, biscuits, grapes and quince with a bottle of Ruby port
(£12.50 per person)

**Three course meal @ £45 per person (subject to supplements, side orders and cheese).
Please choose two dishes for your starter, two for your main (unless you choose a large 8 person main
course for all to share) and two for your pudding. Vegetarians will be catered for separately. We can
discuss additional side order and cheese requirements.**

**All of our produce is British and is carefully sourced from small farms and select niche suppliers throughout
the UK. Please note that the above is a seasonal menu so some of the items are not available all year
round. All prices include VAT. An optional 12.5% gratuity will be added to your bill.**