



NEW YEAR'S EVE DINNER

ALL OUR DISHES ARE ENTIRELY MADE AT THE SWAN HOUSE
WITH DINNER BEING SERVED AT 8PM

A trio of fresh Swan House pasta

Ravioloni pasta filled with spinach and ricotta
Squid ink tagliatelle with pesto, pine nuts and parmesan
Falzoletti filled with sunblushed tomato and ricotta

Roasted beetroot soup

served with caramelised peaches and balsamic vinaigrette

Dover sole

Two quarter fillets rolled with caramelised banana
served with a mango chutney dressing on coconut rice and seasonal vegetables

or

Gruyère and leek soufflé

served with grillée potatoes, green beans and carrots

or

Pan-fried breast of Gressingham duck

served on a burnt orange sauce with baked sprouts, marinated red cabbage and sultanas

A trio of chocolate desserts

Marbled white and dark Belgian chocolate mousse
served with a morello cherry compote
Belgian white chocolate panna cotta on a blackcurrant coulis
Chocolate brownie with dark chocolate sauce

Selection of cheeses

served with biscuits and fresh fruit

£54.90 inclusive of vat at 20%.

Please note that we may slightly modify the menu due to seasonal availability

*Please note that when wild game is on the menu, it may contain lead shot. Likewise fresh fruit may contain stones and fish bones.

All prices include vat, whilst service is at your discretion. Bookings of eight or more are subject to a 10% service charge.

Meats are supplied by Cleveleys of Halesworth from local farms. Fish is whenever possible, sourced locally by Paul Francis.

Please notify us before 9pm should you require a taxi reservation and we will do our best to confirm a booking.