

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

Throughout December we will
reward all designated drivers
with free soft drinks



To Book...

For further details and to
make your booking call

us now on:

01380 727777

or email:

blackswan@wadworth.co.uk

New Year's Eve

*See in the
New Year with us!*

Join our celebration with
fantastic food & drink
and great company



New Year's Day

*Start as you mean
to go on...*

Enjoy the first day
of the New Year
by joining us

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. *Party nights may carry a supplement on certain dates.

MS4_K

WWW8409



BLACK SWAN

Christmas
Menu



25-26 The Market Place, Devizes, Wiltshire, SN10 1JQ

blackswan@wadworth.co.uk 01380 727777

Pay in full by 1st Nov 2019 & receive a
10% discount on your total food bill.
This offer does not include Christmas Day.

Christmas CELEBRATION

Available from November

Come and join us for your Christmas celebration

3 Courses
£22.95
Per Person

2 Courses
£18.95
Per Person

Starters

Roasted root vegetable soup with rustic bread and butter (v)

2 Courses

Chicken liver pâté with winter fruit chutney and toast

Traditional prawn cocktail with brown bread and butter

Garlic mushroom and herb tart on balsamic dressed leaves (vg)

Mains

Turkey roulade with a pork, sage and onion stuffing wrapped in streaky bacon with cranberry sauce

Roast topside of British beef with Yorkshire pudding, horseradish sauce and red wine gravy

Fillet of salmon with grilled lemon and Sriracha chilli Hollandaise sauce

Shepherdless pie soya mince and vegetables baked with a vegan cheese mash (vg)

All of our main courses are served with a selection of seasonal vegetables and crispy roast potatoes

Puddings

Traditional Christmas pudding with brandy sauce (v)

Maple pecan pie with vanilla ice-cream (v)

Chocolate and coconut tart with berry compote (v)

Fruits of the forest cheesecake with vanilla ice-cream (v)

Gluten free dishes are available please ask us for more detail



Christmas Day

4 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats

4 Courses
£64.95
Per Person

Starters

Parsnip, shallot and thyme soup with roasted walnuts and rustic bread (vg)

Tempura king prawns with Sriracha Thai chilli mayonnaise

Ham hock and mustard seed terrine with winter fruit chutney and toast

Crispy coated halloumi fries with cranberry relish (v)

Mains

Turkey roulade with a pork, sage and onion stuffing wrapped in streaky bacon with cranberry sauce

Grilled sirloin steak topped with melting blue cheese, crispy onion rings and red wine jus

Seared swordfish steak with grilled lemon and a garlic, dill and prawn butter

Roasted cauliflower and white bean stew with vegan cheese and onion dumplings (vg)

All of our main courses are served with a selection of seasonal vegetables and crispy roast potatoes

Puddings

Traditional Christmas pudding with brandy sauce (v)

Lemon meringue tartelette with vanilla ice-cream (v)

Chocolate and coconut tart with berry compote (v)

Selection of cheeses with grapes, celery, chutney and biscuits (v)

Finish with coffee and mini mince pies



Christmas Eve

Relax before the Big Day...



We have an evening of friends and festive cheer on offer...join us!

Boxing Day

Let us take the strain!

We will do the cooking... and washing up... Choose from our pub favourites!