



Starters

Ham hock terrine served with spiced apricot chutney, pistachio and toasted sourdough (df)

London Porter smoked salmon on homemade blinis and served with celeriac & beetroot remoulade

Roasted sweet potato & lemongrass soup served with coconut yoghurt and toasted pine nuts (df/gf) (pb) (v) 7.25

Wild mushroom ravioli with spinach, pickled salsify, crispy shallot and cheese (v)

Mains

Coq au vin served with mashed potato and buttered curly kale

Slow braised shin of beef served on potato rösti, buttered kale and pickled shallots (gf)

Pan-roasted sea bream with new potatoes, citrus braised fennel, broccoli puree, sprouting broccoli and toasted almonds (df/gf)

Baked spiced cauliflower with curry oil, chickpea, spinach, lime pickle (pb) (v)

Jerusalem artichoke risotto topped with pickled artichokes and chive oil (v)

Palate Cleanser

Raspberry sorbet (pb) (v)

Puddings

Black Cab Christmas pudding with Laverstoke Park Farm brown sugar ice cream (v) 7.95

Chocolate delice with raspberry Chantilly (v)

Gingerbread & espresso martini tiramisu served with coffee chocolate sauce (gf) (v)

Orange & pistachio pavlova with mint and rum cream (df) (pb) (v)

Eduardo Chicarella Head Chef



Allergens/Nutrition

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

www.white-swan-stratford.co.uk



Order at Table