



TWO THOUSAND AND NINETEEN

CHRISTMAS



THE WHITE SWAN

- LEEDS BREWERY -

CHRISTMAS

TWO THOUSAND AND NINETEEN

FOOD MENU

SWAN STREET  
LEEDS  
LS1 6LG

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## CHRISTMAS BUFFET MENU 2019

### £14.95 PER HEAD

Yorkshire pork pie with black pudding

Sautéed new potatoes with herb butter (v)

Deep fried breaded brie with cranberry sauce (v)

Roasted turkey parcel sliced onto watercress, with pigs in blankets and Yorkshire gravy

Poached salmon platter with smoked salmon and king prawns served on dressed watercress with lemon crème fraîche

Basket of breads with butter, oils, and herbs (v)

Mini apple and Wensleydale sausage roll

Mince pies (v)

### CHRISTMAS EXTRAS

Add a glass of prosecco £3.25 per head

Add a glass of mulled wine £3.25 per head

72 pint cask of Leeds Pale ale with personalised pump clip £225

Bottle of house red/white/rose £13

Bottle of Birra Moretti or Leeds Brewery's Hellfire £3.25

If you require more details of our allergens guidelines, or if any of your party has any dietary requirements please ask one of our team for more information before finalising your menu selection.

## 2 COURSES £25.95 - 3 COURSES £28.95

### STARTERS

Smoked salmon and crème fraîche soufflé, topped with bechamel and Britannia cheddar, served with a heritage tomato salad

Hog roast rilette, slow cooked shoulder and belly with sage, served with focaccia toasts, port caramelised onions and cornichons (GF opt)

Parsnip and apple soup, with cumin scented croutons (VG) (GF opt)

Breaded camembert with cranberry and fig, dressed leaves and port reduction (V)

### MAIN COURSES

Bacon wrapped turkey with pork, sage and onion stuffing, buttered sprouts, mashed potatoes, honey roasted carrots, roast potatoes, braised red cabbage, pigs in blankets, and Yorkshire pudding

Honey and mustard glazed gammon, buttered sprouts, mashed potatoes, honey roasted carrots, roast potatoes, braised red cabbage, pigs in blankets, and Yorkshire pudding

Portobello mushroom, sweet potato and stout tart with thyme sautéed new potatoes and wilted greens (VG)

Seabass with crushed new potatoes, white wine cream and prawn sauce and wilted greens (GF)

Beef bourguignon, mashed potatoes, Yorkshire pudding, crispy bacon and wilted greens (GF available without Yorkshire pudding)

### DESSERTS

Belgian chocolate and clementine torte, with vanilla ice cream (VG, GF)

Christmas pudding, with rich brandy cream

Salted caramel figgy pudding, with rich brandy cream

Crème brûlée cheesecake tart, with mixed berry compote (GF)

Yorkshire cheese selection, chutney and crackers (GF available)