



Christmas

AT THE WHITE SWAN



Festive Menu

AVAILABLE FROM 28TH NOVEMBER 2025

Served Monday - Saturday alongside our full Winter Menu (excluding Christmas Day & Boxing Day)

Starters

- SWEET POTATO & PARSNIP
SOUP (GF*) £6.95
home-made bread & butter (V)(Ve)
- ONION BREADED BRIE £7.95
*smokehouse chutney, spring onion
salad (V)*
- CHICKEN LIVER PÂTÉ £8.25
*toasted sourdough, red onion
marmalade (GF*)*

Mains

- ROAST TURKEY BREAST £17.95
*sea salt & rosemary roast potatoes, sage & onion stuffing,
creamy mashed potatoes, seasonal vegetables, pigs in
blankets, buttery turkey gravy (GF*)*
- BEEF LASAGNE £16.95
*layers of Bolognese, béchamel sauce, garlic
ciabatta, dressed house salad*
- PAN-FRIED SALMON £18.95
*hollandaise sauce, crushed new potatoes,
buttered kale & fine beans (GF*)*
- PARSNIP, CHICKPEA & APRICOT NUT ROAST £15.95
seasonal vegetables, new potatoes, vegetarian gravy (V)(Ve)

Desserts

- TRADITIONAL TRIFLE £8.65
*sherry-soaked sponge, seasonal
berries, custard, whipped cream (V)*
- WHITE SWAN
CHRISTMAS PUDDING £8.65
baileys crème anglaise
- CHEESEBOARD £13.00
*selection of artisan cheese, crackers,
grapes, celery, salted butter,
farmhouse chutney (GF*)*

Festive Afternoon Tea

SERVED MONDAY - SATURDAY , 12PM - 4PM

Sandwiches

- ROAST TURKEY &
CRANBERRY
- SMOKED SALMON & CREAM
CHEESE
- MATURE CHEDDAR &
CARAMELISED ONION
CHUTNEY
- ROAST BEEF &
HORSERADISH

Savoury

Home-made Plain Scone

SERVED WITH STRAWBERRY JAM
& CLOTTED CREAM

Sweet Treats

- MINI CHRISTMAS PUDDING
- CARROT CAKE
- PEANUT BUTTER & FUDGE
BROWNIE
- MINI TRIFLE
- LEMON & LIME CHEESECAKE

AFTERNOON TEA £28 PP CHAMPAGNE AFTERNOON TEA £35 PP



Winter Escapes

Indulge in a seasonal getaway filled with comfort, flavour, and a touch of sparkle
Available from 28th November - 23rd December 2025

One-Night Retreat

£140

Unwind in a classic double room, with a £30 per person dinner allowance, a chilled bottle of Prosecco awaiting your arrival, and a delicious breakfast the next morning.*

Upgrades available to a Deluxe Double, Executive Room or Suite, further information available on our website
www.whiteswanscotter.com

Two-Night Escape

£250

Settle in for two nights of relaxation in a classic double room, including a £30 per person dinner allowance on one evening, a festive afternoon tea on your day of choice, breakfast each morning, and a bottle Prosecco on arrival to toast the season.*



Gifts

WHITE SWAN GIFT VOUCHER

Give the gift of a memorable experience. Vouchers available for food, drink, or overnight stays – perfect for those who love great hospitality. Available at reception.



Treat the gin enthusiast in your life to a locally crafted spirit. Available to purchase at The White Swan as a miniature gift pack or a 70cl bottle, speak to a member of the team for further information.

LOUTH DISTILLERY EXPERIENCE VOUCHERS

Surprise the spirit connoisseur in your life with a tour or hands-on experience at Louth Distillery.

TOUR & TASTE

A one-hour guided experience including a full distillery tour and tasting of the complete Pin Gin range.

GIN SCHOOL & RUM SCHOOL

Craft your own unique gin or rum in a hands-on, three-hour immersive session—perfect for spirit lovers and curious crafters alike.

Visit www.louthdistillery.co.uk for further details and to make your purchase





Winter Menu

AVAILABLE FROM 28TH NOVEMBER - 1ST JANUARY 2026

Served Monday - Saturday excluding Christmas Day & Boxing Day

Nibbles

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95
*home-made bread, sourdough, focaccia, olive oil,
balsamic vinegar*

PIGS IN BLANKETS £5.95
honey mustard dipping sauce

Starters

SWEET POTATO & PARSNIP SOUP £6.95
home-made bread, flavoured butter (V)(GF)*

ATLANTIC PRAWN COCKTAIL £10.95
*home-made bread & butter, marie rose sauce, fresh
salad leaves, cucumber ribbons, cherry tomatoes,
spring onion (GF*)*

BAKED GOAT'S CHEESE WITH
HAZELNUT CRUMB £8.95
red chicory, balsamic onions, rocket salad (V)

WELSH RAREBIT £7.95
*toasted baguette, red onion marmalade,
pea shoots (V)*

WHITE SWAN SCOTCH EGG £9.95
plum chutney, rocket salad

HAM HOCK BON BONS £8.25
spiced apple chutney, radish salad

SALMON TARTARE £11.95
bricote croutes, Dijon aioli

GREEK STYLE STUFFED MUSHROOMS £8.25
cous cous, Mediterranean vegetables, faux feta (V)(Ve)

Mains

IRISH LAMB STEW £17.95
*slow braised lamb with potatoes, onions, carrots,
swede, creamy mashed potatoes (GF*)*

HONEY, APRICOT & SAGE ROLLED PORK BELLY £17.95
fondant potato, tenderstem broccoli, fine beans, pan gravy

SAUSAGE & SMOKED CHORIZO BURGER £16.95
*grilled sausage & smoky chorizo patty, melted mature cheddar,
crisp lettuce, tomato, mayonnaise in a toasted milk bun*

CHICKEN STUFFED WITH MUSHROOM MOUSSE
WRAPPED IN STREAKY BACON £17.95
creamy mashed potatoes, tenderstem broccoli, creamy garlic sauce (GF)*

CHICKEN, SMOKED BACON & LEEK PIE £15.95
*triple cooked chunky chips or mashed potatoes
with seasonal vegetables*

STEAK, MUSHROOM & BLACK ALE PIE £15.95
*triple cooked chunky chips or mashed potatoes
with seasonal vegetables*

BEER BATTERED GRIMSBY HADDOCK & CHIPS £15.95
*triple cooked chunky chips, mushy or garden peas,
tartare sauce, lemon wedge*

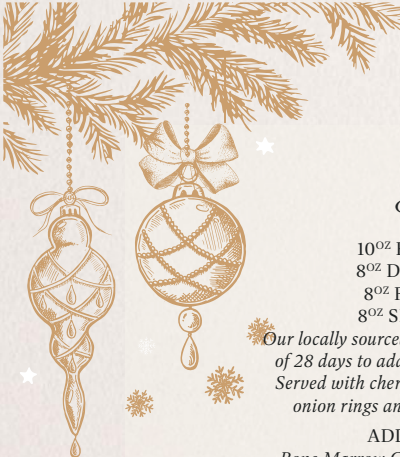
SLOW COOKED BEEF BRISKET £18.95
creamy mashed potato, tenderstem broccoli, fine green beans, gravy (GF)*

SPINACH & GRUYÈRE STUFFED COD
WRAPPED IN PARMA HAM £18.95
honey glazed carrots, kale, shallot sauce (GF)*

SALMON WELLINGTON £20.95
hollandaise sauce, new potatoes, kale, fine beans

PORK CHOP £18.95
*baked apple, dauphinoise potatoes, kale,
wholegrain mustard sauce (GF*)*





Steaks

10^{oz} RIBEYE (GF*) £28.95

8^{oz} DENVER (GF*) £22.95

8^{oz} FILLET (GF*) £39.95

8^{oz} SIRLOIN (GF*) £27.95

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour. Served with cherry vine tomatoes, beer battered onion rings and triple cooked chunky chips

ADD A SAUCE £3.50

Bone Marrow Gravy, Peppercorn, Blue Cheese

Vegetarians

MOVING MOUNTAINS BURGER £15.95
plant-based burger, smokehouse chutney, toasted bun, house-seasoned fries (V)(Ve)(GF)*

BRIE & CARAMELISED ONION
MARMALADE TART £14.95

parmentier potatoes, dressed house salad (V)

PARSNIP, CHICKPEA & APRICOT
NUT ROAST £15.95

seasonal vegetables, new potatoes, vegetarian gravy (V)(Ve)

ROASTED PUMPKIN
SUPERFOOD SALAD £15.95
crumbled feta, kale, avocado, spinach, pomegranate seeds, quinoa, pumpkin seeds, lemon oil drizzle (V)(GF)*

+ 4oz Denver Steak £6.75

+ Chicken Breast £5.25

Sides

PIGS IN BLANKETS £4.00

HOUSE-SEASONED FRIES £3.50

TRIPLE COOKED CHUNKY CHIPS £3.50

SEASONAL VEGETABLES £3.50

DRESSED HOUSE SALAD £3.50

GARLIC BREAD £3.50

ONION RINGS £4.00



Desserts

PANETTONE BREAD AND BUTTER
PUDDING £8.65

Irish crème anglaise (V)

BAILEYS POSSET £8.65

biscuit base, fresh berries (V)(GF)*

LEMON & LIME CHEESECAKE £8.65
clotted cream ice cream, fresh berries (V)

PEANUT BUTTER & FUDGE BROWNIE £8.65
white chocolate ice cream, chocolate sauce, brownie crumb (V)

STICKY TOFFEE PUDDING £8.65
vanilla ice cream, butterscotch sauce (V)(GF)*

SELECTION OF ICE CREAM £6.95
choose 3 of the following flavours - strawberry, vanilla, chocolate, salted caramel, clotted cream, cherry swirl, white chocolate (V)(GF)*

CHEESEBOARD £13.00
selection of local artisan cheese, crackers, grapes, celery, butter, farmhouse chutney (GF)*

DESSERT WINE
125ml £9.00 - 37.5cl £26.00
Château Lauvignac, Sauternes





Christmas Day

SITTINGS AT 12:00, 12:30, 3:00, 3:30

Starters

ROASTED PLUM
TOMATO SOUP
home-made bread & basil butter
(V)(GF*)

SMOKED CHICKEN
& LEEK TERRINE
pear chutney, ciabatta croutes (GF*)

SALMON CROQUETTES
home-made hollandaise, pea shoots

GOAT'S CHEESE & RED ONION
MARMALADE PARCELS
balsamic rocket salad (V)

Mains

ROASTED TURKEY
*sea salt & rosemary roast potatoes, sage &
onion stuffing, creamy mashed potatoes,
seasonal vegetables, pigs in blankets,
buttery turkey gravy* (GF*)

RED WINE BRAISED LAMB SHANK
*roasted root vegetables, creamy mashed
potatoes, buttered tenderstem broccoli &
kale, red wine gravy* (GF*)

BAKED SEA BASS
*crispy confit potatoes, lemon caper butter,
pan-fried samphire, asparagus,
tenderstem broccoli* (GF*)

WILD MUSHROOM & CHESTNUT
WELLINGTON
*sea salt & rosemary roast potatoes, sage &
onion stuffing, creamy mashed potatoes,
seasonal vegetables, mushroom gravy* (V)

Desserts

BLACK FOREST ROULADE
*clotted cream ice cream, fresh
berries, cherry purée* (V)

LEMON & LIME CHEESECAKE
*strawberry purée, white chocolate
ice cream* (V)

WHITE SWAN CHRISTMAS
PUDDING
Baileys crème anglaise (V)

CARAMEL TART
*chocolate ganache, wild berry
compote, Chantilly cream* (V)

DESSERT WINE
125ml £9.00 - 37.5cl £26.00
Château Lauvignac, Sauternes

£95

PER PERSON

CHILDREN UNDER 10 ½ PRICE
including activity pack



Boxing Day



Starters

SWEET POTATO & PARSNIP SOUP

home-made bread, sun-dried tomato butter (V)(GF*)

ATLANTIC PRAWN COCKTAIL

home-made bread & butter, marie rose sauce, fresh salad leaves, cherry tomatoes, cucumber ribbons (GF*)

ONION BREADED BRIE

smokehouse chutney, spring onion salad (V)

HAM HOCK BON BONS

spiced apple chutney, rocket salad

GREEK STYLE STUFFED MUSHROOMS

cous cous, Mediterranean vegetables, faux feta (Ve)

Vegetarian

BRIE & CARAMELISED ONION MARMALADE TART

dressed house salad, parmentier potatoes (V)

PARSNIP, CHICKPEA & APRICOT NUT ROAST

seasonal vegetables, new potatoes, vegetarian gravy (Ve)

Mains

ROASTS

Rump of Beef, Belly Pork (GF) or Turkey Breast (GF*)*

sea salt & rosemary roast potatoes, sage & onion stuffing, creamy mashed potatoes, seasonal vegetables, pigs in blankets, buttery turkey gravy

SAUSAGE & SMOKED CHORIZO BURGER

grilled sausage & smoky chorizo patty, melted mature cheddar, crisp lettuce, tomato, mayonnaise in a toasted milk bun

CHICKEN STUFFED WITH MUSHROOM MOUSSE WRAPPED IN STREAKY BACON

creamy mashed potatoes, tenderstem broccoli, fine green beans, creamy garlic sauce (GF*)

CHICKEN, SMOKED BACON & LEEK PIE

triple cooked chunky chips or mashed potatoes with seasonal vegetables

BEEF LASAGNE

layers of Bolognese, béchamel sauce, garlic ciabatta, dressed house salad

BEER BATTERED GRIMSBY HADDOCK & CHIPS

triple cooked chunky chips, mushy or garden peas, tartare sauce, lemon wedge

Desserts

PANETTONE BREAD & BUTTER PUDDING

Irish crème anglaise (V)

BAILEYS POSSET

biscuit base, fresh berries (V)(GF*)

LEMON & LIME CHEESECAKE

clotted cream ice cream, fresh berries (V)

HOMEMADE CHRISTMAS PUDDING

brandy crème anglaise (V)

PEANUT BUTTER & FUDGE BROWNIE

white chocolate ice cream, chocolate sauce, brownie crumb (V)

£39

THREE COURSES

£31

TWO COURSES



New Year's Eve

Nibbles

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95
*home-made bread, sourdough, focaccia, olive oil,
balsamic vinegar*

PIGS IN BLANKETS £5.95
honey mustard dipping sauce

Starters

SWEET POTATO & PARSNIP SOUP
home-made bread, sun-dried tomato butter (V)(GF)*

ATLANTIC PRAWN COCKTAIL
*home-made bread & butter, marie rose sauce, fresh
salad leaves, cherry tomatoes, cucumber ribbons (GF*)*

ONION BREADED BRIE
smokehouse chutney, spring onion salad (V)

HAM HOCK BON BONS
spiced apple chutney, rocket salad

GREEK STYLE STUFFED MUSHROOMS
cous cous, Mediterranean vegetables, faux feta (Ve)

Mains

HONEY, APRICOT & SAGE ROLLED PORK BELLY
fondant potato, tenderstem broccoli, fine beans, pan gravy

SAUSAGE & SMOKED CHORIZO BURGER
*grilled sausage & smoky chorizo patty, melted mature cheddar,
crisp lettuce, tomato, mayonnaise in a toasted milk bun*

CHICKEN STUFFED WITH MUSHROOM MOUSSE
WRAPPED IN STREAKY BACON
*creamy mashed potatoes, tenderstem broccoli,
creamy garlic sauce (GF*)*

CHICKEN, SMOKED BACON & LEEK PIE
*triple cooked chunky chips or mashed potatoes
with seasonal vegetables*

BEEF LASAGNE
*layers of Bolognese, béchamel sauce, garlic
ciabatta, dressed house salad*

BEER BATTERED GRIMSBY HADDOCK & CHIPS
*triple cooked chunky chips, mushy or garden peas,
tartare sauce, lemon wedge*

SLOW COOKED BEEF BRISKET
*creamy mashed potato, tenderstem broccoli,
fine green beans, gravy (GF*)*

SPINACH & GRUYÈRE STUFFED COD
WRAPPED IN PARMA HAM
honey glazed carrots, kale, shallot sauce (GF)*





Steaks

10^{oz} RIBEYE (GF*) £11 supplement

8^{oz} DENVER (GF*) £4 supplement

8^{oz} FILLET (GF*) £19 supplement

8^{oz} SIRLOIN (GF*) £8 supplement

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour.

Served with cherry vine tomatoes, beer battered onion rings and triple cooked chunky chips.

With your choice of sauce -

Bone Marrow Gravy, Peppercorn, Stilton

Vegetarians

BRIE & CARAMELISED ONION
MARMALADE TART

parmentier potatoes, dressed house salad (V)

PARSNIP, CHICKPEA & APRICOT
NUT ROAST

*seasonal vegetables, new potatoes,
vegetarian gravy (V)(Ve)*

Sides

PIGS IN BLANKETS £4.00

HOUSE-SEASONED FRIES £3.50

TRIPLE COOKED CHUNKY CHIPS £3.50

SEASONAL VEGETABLES £3.50

DRESSED HOUSE SALAD £3.50

GARLIC BREAD £3.50

ONION RINGS £4.00



Desserts

PANETTONE BREAD & BUTTER PUDDING

Irish crème anglaise (GF)*

BAILEYS POSSET

biscuit base, fresh berries (V)(GF)*

LEMON & LIME CHEESECAKE

clotted cream ice cream, fresh berries (V)

PEANUT BUTTER & FUDGE BROWNIE

*white chocolate ice cream, chocolate sauce,
brownie crumb (V)*

STICKY TOFFEE PUDDING

vanilla ice cream, butterscotch sauce (V)(GF)*

CHEESEBOARD £3 supplement

*selection of local artisan cheese, crackers, grapes,
celery, butter, farmhouse chutney (GF*)*

DESSERT WINE

125ml £9.00 - 37.5cl £26.00

Château Lauvignac, Sauternes

£39

THREE COURSES

£31

TWO COURSES





Celebrations in 2026

Do you have something to Celebrate in 2026?

Whatever the occasion, make it one to remember at The White Swan. From milestone birthdays and engagements to baby showers, charity events, anniversaries, or simply a get-together with friends and family, our beautiful venue provides the perfect backdrop for your special moments.

We offer a range of flexible options to suit your needs — whether it's a relaxed buffet full of freshly prepared favourites, a sit-down meal designed by our talented chefs, or a fully bespoke dining experience tailored just for you. With private hire spaces, attentive service, and a warm, welcoming atmosphere, we'll make sure every detail is taken care of so you can focus on enjoying your celebration.

Enquire with our reception team today





Drinks Packages

Beer & Cider Package £70

10 BOTTLED BEER
5 BOTTLED CIDER
1 BOTTLE OF STILL WATER
1 BOTTLE OF SPARKLING WATER

BEER SELECTION

Corona, Budweiser
0% Peroni, 0% Madri

CIDER SELECTION

Rekorderlig Strawberry & Lime, Passionfruit,
Wild Berries, Mango & Raspberry,
0% Strawberry & Lime

Cocktail Pitchers £38

SERVES 5

Cosmopolitan
Long Island Iced Tea
Cranberry Aperol Spritz

Wine Packages

HOUSE WINE

3 bottles of House Wine £66
5 bottles of House Wine £105
Upgrade a House Wine to a Bottle of La Fornarina
Prosecco for £3 per bottle

HOUSE WINE SELECTION

Lomas Carrera Sauvignon Blanc,
Pasqua Merlot or Pink Orchid Rose

PREMIUM WINE

3 bottles of Premium Wine £95
5 bottles of Premium Wine £140
Add a bottle of La Fornarina Prosecco for £26.10

PREMIUM WINE SELECTION

Riversdale Estate Sauvignon Blanc, New Zealand
Vieux Château Negrit St Emilion, Bordeaux
770 Miles White Zinfandel Blush, California

WATER - £3.60

750ml Ballygowan Still Water
750ml Ballygowan Sparkling Water



Group Menus



FOR GROUPS OF 12+ GUESTS

TWO COURSES £28

THREE COURSES £36

Nibbles

SELECTION OF OLIVES £5.25

BREAD SELECTION £5.95

*home-made bread, sourdough, focaccia, olive oil,
balsamic vinegar*

PIGS IN BLANKETS £5.95

honey mustard dipping sauce

Starters

SWEET POTATO & PARSNIP SOUP

home-made bread, flavoured butter (V)(GF)*

ATLANTIC PRAWN COCKTAIL

*home-made bread & butter, marie rose sauce, fresh
salad leaves, cucumber ribbons, cherry tomatoes,
spring onion (GF*)*

BAKED GOAT'S CHEESE WITH
HAZELNUT CRUMB

red chicory, balsamic onions, rocket salad (V)

WHITE SWAN SCOTCH EGG

plum chutney, rocket salad



Why not pre-order your wine or Champagne and have it chilled and ready for your arrival? Explore our drinks packages on page 10 to make your Christmas celebration seamless and sparkling.

Mains

ROAST TURKEY BREAST

sea salt & rosemary roast potatoes, creamy mashed potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, buttery turkey gravy (GF)*

PAN-FRIED SALMON

hollandaise sauce, crushed new potatoes, kale, fine green beans (GF)*

8OZ DENVER STEAK

(£6 supplement)

cherry vine tomatoes, beer battered onion rings, triple cooked chunky chips, with a choice of sauce Bone Marrow Gravy, Peppercorn, Blue Cheese. Chef recommends medium/rare

CHICKEN STUFFED WITH MUSHROOM MOUSSE WRAPPED IN STREAKY BACON

creamy mashed potatoes, tenderstem broccoli, creamy garlic sauce (GF)*

HONEY, APRICOT & SAGE ROLLED PORK BELLY

fondant potato, tenderstem broccoli, fine green beans and gravy

BRIE & RED ONION MARMALADE TART

parmentier potatoes, house salad (V)

PARSNIP, CHICKPEA AND APRICOT NUT ROAST

new potatoes, kale, tenderstem broccoli, vegetarian gravy (Ve)

Desserts

WHITE SWAN CHRISTMAS PUDDING

brandy crème anglaise (V)

LEMON & LIME CHEESECAKE

clotted cream ice cream, fresh berries (V)

PEANUT BUTTER & FUDGE BROWNIE

white chocolate ice cream, chocolate sauce, brownie crumb (V)

STICKY TOFFEE PUDDING

vanilla ice cream, butterscotch sauce (V)(GF)*

CHEESEBOARD

(£6 supplement)

selection of local artisan cheese, crackers, grapes, celery, salted butter, farmhouse chutney (GF)*

CHRISTMAS BOOKINGS - TERMS & CONDITIONS

Festive Menu – Group Bookings

- A non-refundable, non-transferable deposit of £10 per person is required for group bookings of 6 or more guests. Full payment and pre-order required 3 weeks prior to your event. Bookings of 12+ guests, full payment and pre-order required by the 1st December
- Deposit and final payments for group bookings must be received in one payment from the party organiser. Individual payments will not be accepted.

Christmas Day

- A non-refundable, non-transferable deposit of £20 per person is required when booking. Full payment and pre-order required by the 1st December.

Boxing Day

- A non-refundable, non-transferable deposit of £10 per person is required when booking for Boxing Day. Full payment and pre-order required by the 1st December.

New Years Eve / New Years Day

- A non-refundable, non-transferable deposit of £10 per person is required on booking
- Full payment and pre-order required by the 10th December.

Cancellation

- All alterations/ cancellations to bookings must be made in writing or via email to info@whiteswanscoter.com
- Christmas Day – upon cancellation, any monies paid in advance are non-refundable, non-transferable.
- Festive Menu Group Bookings – upon cancellation of whole group or of an individual in the group, monies paid in advance (not including the deposit) are transferable and can be redeemed up until the 31st January 2026 against another booking.
- The White Swan reserves the right to cancel any event for any reason at its discretion, where a full refund will be given on any paid in advance.

Food & Drinks Pre-Orders

- All pre-orders to be collated onto one document. Ask the team for our pre-order form.
- All pre-orders must be received by;
 - Groups of 6 or more – 3 weeks prior to your booking
 - Groups of 18+ – 1st December 2025
 - Christmas Day & Boxing Day – 1st December 2025
 - New Years Eve / New Years Day – 10th December 2025
 - Drinks pre-orders to be received 7 days prior to your booking
- Whilst we taken every measure to cater for special dietary needs, we cannot be held responsible for guests with nut or other allergies/intolerances.

All Bookings

- For all events where a deposit is required, bookings will be treated as provisional until deposit payments are received, The provisional booking will be cancelled after 14 days if no deposit payment has been received.

Guests are advised to look at our website or ask at reception for changes to opening/ serving times over the Christmas & New Year period.

Additional Information

- The White Swan does not allow alcohol to be brought onto the premises.
- Where accommodation is booked, check-in is from 3pm, rooms must be vacated by 11am.
- Payment methods include cash, and all major credit/ debit cards except AMEX
- All prices are inclusive of VAT at the current rate.



2026 at the White Swan

Valentine's Day

SATURDAY 14TH FEBRUARY

Treat your special someone to a romantic evening with our delicious 3-course Valentine's menu, crafted with love for a truly memorable night.

Mother's Day

SUNDAY 15TH MARCH

Make Mum feel truly special this Mother's Day with a delicious meal in a warm and welcoming setting. Mother's Day is one of our busiest days of the year, and spaces fill quickly.



THE WHITE SWAN

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