



THE  
WHITE SWAN  
FISH & SEAFOOD RESTAURANT

Seafood Boil Evening

STARTERS:

- Pan seared king scallops with chorizo butter and samphire
- King prawn pil pil. Classic Portuguese recipe served with fresh bread

MAIN:

Seafood Boil for Two

Our seafood boil consists of

Snow crab legs, jumbo whole tiger prawns, king prawns, clams, mussels, smoked sausage, corn on the cob, potatoes

served with a side of warm bread and butter and a selection of dipping sauces

**PRICE: £60.00 FOR TWO PEOPLE FOR TWO COURSES**

Chips £3.95

Desserts are also available. All priced at £7.50

Please make staff aware of any allergies or special dietary requirements.