



The Swan Private Dining

Please find enclosed The Swan's private dining menu applicable from 1st April to 30th September, available Monday to Saturday for lunch or dinner.

For groups of 10 or more, we offer our **Private Dining Menu** priced at £50 per person. Please note that for parties dining from this menu a pre-order is required.

We are very happy to cater individually for vegetarians and guests with special dietary requirements.

A **Seasonal Fizz Cocktail** on arrival can be pre-arranged for the whole party at an additional cost of £8 per person (non-alcoholic option, £4.50).



Private Dining Menu

English Chilled Pea Soup, Whipped Ricotta, Pea Shoots

Pickled Heritage Beetroot, Goats Curd, Ginger Crumb, Raspberry Vinegar, Sorrel

Seared Yellow Fin Tuna Loin, Beetroot Chutney, Baby Cucumber, Basil Crème Fraiche

Crispy Chilli Beef, Nam Jim Dressing,
Gem Lettuce, Spring Onion

~

Gnocchi, Sautéed Aubergine, Tomatoes, Sussex Charmer

Pan Seared Hake, Warmed Butter Beans,
Arbequina Olive Oil, Citrus, Braised Fennel

Corn Fed Chicken Breast, Honey & Sriracha Glaze,
Crushed New Potatoes, Seasonal Greens

*Grilled Black Angus Fillet Steak, House Chips,
Peppercorn Sauce & Rocket Salad

~

Pineapple Rum Carpaccio, Coconut Sorbet, Mint (contains alcohol)

Pavlova, Seasonal Fruits, Custard Crème

Lemon Meringue Pie, Citrus Zest

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

****cooked medium rare and please note a £6 surcharge applies***

£50 per person