



The Swan Private Dining

Please find enclosed The Swan's private dining menus, 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.

Alternatively, our **Feast Menu** creates a highly sociable dining experience with a selection of seasonal dishes served on platters to the centre of the table for guests to share and enjoy. Please note that for parties dining from this menu a pre-order for the main dish only is required.

We are very happy to cater individually for 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

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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

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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 pp



Feast Menu

Our Feast menu includes the following selection of dishes served on platters down the centre of the table for guests to share and enjoy.

Bang Bang Chicken Salad, Spicy Peanut Dressing, Crispy Shallots

Prawn & Crab Cocktail, Gem Lettuce, Cherry Tomatoes, Lemon

Butter Lettuce Salad, Caesar Dressing, Parmesan, Focaccia Croutons

****Please select just one of the below main course meat options for the whole party***

Maple Glazed Pork Rack, Apple Sauce, Crackling, Bone Marrow Jus
£45 pp

Grilled Peri Peri Chicken Breast, Peri Peri Sauce, Land Cress Salad
£45 pp

Black Angus Beef Fillet, Land Cress Salad, Bearnaise Sauce
£55 pp

***Miso Glazed Aubergine**
Purple Sprouting Broccoli, Green Beans & Chilli Sauce
£45 pp

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Broccoli, Soy, Chilli, Garlic
Sauteed New Potatoes, Shallots, Parsley
House Salad, Chicory, Gem, Tomatoes, Cucumber

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Eton Mess, Passion Fruit Curd, Summer Berries, Chantilly Cream

Dark Chocolate Cheesecake, Raspberries, Crème Fraiche

**** Individually plated course available on request***