



The Swan Private Dining

Please find enclosed The Swan's Festive Private Dining Menus, applicable from 24th November to 30th December, available Monday to Saturday for lunch or dinner.

For groups of 10 to 20, 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 for the same number of guests, 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

Chestnut Mushroom Soup, Gorgonzola, Black Truffle

Cauliflower & Courgette Pakora, Coriander & Mint Relish

Citrus Cured Salmon, Pickled Cucumber, Capers,
Crème Fraiche, Lemon Gel

Smoked Chicken & Ham Hock Terrine,
Celeriac Remoulade, Cornichons, Toasted Sourdough

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Spiced Cauliflower,
Black Lentil Dahl, Mint Yoghurt, Coriander

Roasted Cod Fillet,
Braised Fennel, Leeks, Confit Potatoes, Chive Beurre Blanc

Roasted Bronze Turkey,
Roasted Potatoes, Carrots & Parsnips, Pigs in Blankets & Cranberry Sauce

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

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Plum & Almond Frangipane Tart, Honeycomb Ice Cream

Crème Brûlée, Mulled Fruits, Shortbread

Chocolate Délice, Amarena Cherries, Chantilly Cream

Christmas Pudding, Brandy Custard

**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

Cauliflower & Courgette Pakora, Coriander & Mint Relish

**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

Chateaubriand, Land Cress Salad, Bearnaise Sauce
£65 pp

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

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Winter Greens, Chantenay Carrots, Soy, Chilli, Garlic
Sauteed New Potatoes, Shallots, Parsley
House Salad, Pumpkin, Kale, Chicory, Miso, Feta

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Plum & Almond Frangipane Tart, Honeycomb Ice Cream

Chocolate Delice, Amarena Cherries, Chantilly Cream

**Individually plated course available on request*