



## The Swan Private Dining

Please find enclosed The Swan's Sunday Private Dining Menu.

For groups of 10 to 20, we offer our Sunday Private Dining Menu priced at £43 per person. Please note that for parties dining from this menu a pre-order is required.

We are very happy to cater individually for vegans 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).



## Sunday 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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Roasted Black Angus Sirloin, Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin & Red Wine Sauce

Roasted Chicken Breast, Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin & Red Wine Sauce

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

Vegetarian Nut Roast, Almonds, Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin & Red Wine Sauce

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Plum & Almond Frangipane Tart, Honeycomb Ice Cream

Crème Brûlée, Mulled Fruits, Shortbread

Chocolate Délice, Amarena Cherries, Chantilly Cream

Warm Date & Walnut Pudding, Butterscotch Sauce, Vanilla Ice Cream

**£43 per person**