



The Swan Private Dining

Please find enclosed The Swan's Private Dining Menus, applicable from April to September, 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

Pea & Wild Garlic Soup,
Whipped Ricotta, Pea Shoots, Sourdough

Pickled Heritage Beetroot,
Goat's Curd, Ginger Crumb, Candied Walnuts, Sorrel

Hot Smoked Salmon Rillette,
Toasted Crumpet, Crème Fraiche, Cucumber, Lemon Balm

Crispy Lamb Shoulder,
Soy Caramel, Pickled Vegetables & Pomegranate

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Roasted Cauliflower,
Red Pepper Hummus, Feta & Pine Nut Crumb

Pan Seared Sea Bream,
Basil & Broccoli Puree, Chorizo, Butter Bean Cassoulet,
Anchovy & Garlic Aioli

Roasted Chicken Breast,
Crushed New Potatoes, Seasonal Greens, Diane Sauce

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

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Pineapple Carpaccio, Rum, Coconut Sorbet, Mint

Banoffee Cheesecake, Caramelised Banana, Dulce De Leche

Dark Chocolate & Hazelnut Semifreddo, Chantilly Cream, Honeycomb

Champagne Rhubarb Trifle, Shortbread

**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
Pickled Heritage Beetroot, Goat's Curd, Ginger Crumb, Candied Walnuts,
Sorrel
Hot Smoked Salmon Rillette, Toasted Crumpet, Crème Fraiche, Cucumber,
Lemon Balm

**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

* Roasted Cauliflower, Red Pepper Hummus, Feta & Pine Nut Crumb
£45 pp

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Spring Greens, Chantenay Carrots, Soy, Chilli, Garlic
Sautéed New Potatoes, Shallots, Parsley
Panzanella Salad, Tomato, Red Onion, Pickled Red Pepper, Croutons

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Banoffee Cheesecake, Caramelised Banana, Dulce De Leche

Champagne Rhubarb Trifle, Shortbread

**Individually plated course available on request*