



The Swan Private Dining

Please find enclosed The Swan's Sunday Private Dining Menu, applicable from April to September.

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

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

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

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

Crispy Lamb Shoulder,
Soy Caramel, Pickled Vegetables & Pomegranate

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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

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

Vegetarian Nut Roast, Almonds, Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin & Vegetarian Gravy

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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

£43 per person