



## The Swan Private Dining

Please find enclosed The Swan's Sunday Private Dining Menus, applicable from October 2024 to March 2025, available Monday to Saturday for lunch or dinner.

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

Pear & Parsnip Soup, Curried Emulsion

Gruyère & Caramelised Onion Tartlet, Chicory,  
Date & Lentil Vinaigrette

Citrus Cured Salmon, Pickled Beetroot & Cucumber, Capers,  
Crème Fraiche, Beetroot Purée

Pork, Pheasant & Chestnut Terrine, Celeriac Remoulade, Cornichons

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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

Cod Fillet, Mussels, Coconut & Chilli Broth, Coriander

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

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Peanut Butter Parfait, Chocolate Crémeux

Crème Brûlée, Spiced Fruits, Shortbread

Chocolate Délice, White Chocolate Ice Cream, Cherry Gel

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

**£43 pp**