



The Swan Private Dining

Please find enclosed The Swan's 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 **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

Pear & Parsnip Soup, Curried Emulsion

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

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

Short Rib Croquette, Celeriac Remoulade, Cornichons

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Baked Aubergine Parmigiana, Winter Greens, Pesto

Cod Fillet,
Mussels, Coconut & Chilli Broth, Coriander

Corn Fed Chicken Breast, Chestnut Mushrooms, Shallot Purée,
Hispi Cabbage, Crisp Potato

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

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Peanut Butter Parfait, Chocolate Crèmeux

Crème Brûlée, Spiced Fruits, Shortbread

Chocolate Délice, White Chocolate Ice Cream, Cherry Gel

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

**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.

Cauliflower & Courgette Pakora, Coriander & Mint Relish

Pork, Pheasant & Chestnut Terrine

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

**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

*Baked Aubergine Parmigiana, Winter Greens, Pesto
£45 pp

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

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Peanut Butter Parfait, Chocolate Crèmeux

Chocolate Délice, White Chocolate Ice Cream, Cherry Gel

**Individually plated course available on request*