

## 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

Sticky Pork, Pickled Carrot Salad,  
Spring Onions, Bok Choy, Chilli, Crispy Shallots DF

Seared Yellow Fin Tuna Loin,  
Radish, Fennel, Baby Capers, Citrus Vinaigrette GF DF

Cauliflower Pakora,  
Beetroot Jam, Mint & Coriander Relish GF DF

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Sweetcorn Fritters,  
Red Pepper Salsa, Buckwheat, Curry Emulsion, Seasonal Greens GF

Corn Fed Chicken Breast,  
Watercress, Sprouting Broccoli, Peas, Broad Beans, Madeira Sauce GF

Seared Cod,  
Broccoli & Courgette Puree, Chorizo & Butter Bean Cassoulet GF

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

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Crème Brûlée, Spiced Fruits, Coconut & Almond Biscotti

Chocolate Cheesecake, Salted Caramel Ice Cream

Lemon Posset, Raspberries, 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.*

Cauliflower & Courgette Pakora, Coriander & Mint Relish GF DF

Sweet Chilli Beef Salad,  
Pickled Carrots, Coriander, Crispy Shallots DF

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

***\*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  
GF DF  
£45 pp

Grilled Peri Peri Chicken Breast, Peri Peri Sauce, Land Cress Salad  
GF DF  
£45 pp

Chateaubriand, Land Cress Salad, Bearnaise Sauce  
GF  
£65 pp

\*Baked Aubergine Parmigiana, Seasonal Greens, Pesto  
GF  
£45 pp

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

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Peanut Butter Parfait, Chocolate Crémeux GF

Chocolate Cheesecake, Salted Caramel Ice Cream

*\*Individually plated course available on request*