



The Swan Private Dining

Please find enclosed The Swan's Private Dining Menus, applicable from October 2025 to March 2026, 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).



OCTOBER - MARCH PRIVATE DINING MENU

STARTERS

Celeriac Soup
Chive Oil, Garlic Croutons

Salmon Crudo
Avocado, Orange, Tataki Dressing, Ginger, Chilli DF

Beef Short Rib Croquette
Celeriac Remoulade, Cornichons, Dijon Mustard

MAINS

Spiced Cauliflower
Cashew Nuts, Cavolo Nero, Green Chilli Sambal (Vegan) GF DF

Sea Bream Fillet
Mussels, Coconut & Chilli Broth, Coriander, Green Beans GF DF

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

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

DESSERTS

Peanut Butter Parfait
Chocolate Crémeux, Malted Cookie

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Chocolate Delice
White Chocolate Ice Cream, Cherry Gel

£50 PER PERSON

*cooked medium rare and please note a £6 surcharge applies



OCTOBER - MARCH 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.

Beetroot Tartare
Greek Yoghurt, Sunflower Seeds, Balsamic, Honey GF

Salmon Crudo
Avocado, Orange, Tataki Dressing, Ginger, Chilli DF

Beef Short Rib Croquette
Celeriac Remoulade, Cornichons, Dijon Mustard

**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
£45 pp

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

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

*Grilled Aubergine, Miso Glaze, Seasonal Greens, Sweet Chilli Sauce (Vegan) GF DF
£45 pp

Seasonal Greens
Soy, Chilli, Garlic DF

Sautéed New Potatoes
Shallots, Parsley GF

Panzanella Salad
Tomato, Red Onion, Rocket, Croutons DF

Peanut Butter Parfait
Chocolate Crèmeux, Malted Cookie

Chocolate Delice
Crème Fraîche, Cherry Gel

**Individually plated course available on request*