



THE SWAN PRIVATE DINING MENUS

Please find enclosed The Swan's Private Dining Menus, available from April to September 2026, Monday to Saturday for lunch or dinner.

For groups of 10 to 30 guests, we offer our **Private Dining Menu**, for which a pre-order is required.

Alternatively, for the same number of guests, our **Feast Menu** offers a highly sociable dining experience, with a selection of seasonal dishes served on platters for guests to share. For parties choosing this menu, a pre-order is required for the main dish only.

We are happy to accommodate guests with special dietary requirements.

Why not start your experience with **Chapel Down Brut** or a **seasonal fizz cocktail** on arrival? These can be arranged for the whole party.

Cocktails are £8 per person, with a non-alcoholic option available at £4.50 per person.

PRIVATE DINING MENU

STARTERS

Caramelised Onion & Camembert Tart
Pickled Pear, Balsamic Glaze

Crispy Lamb
Sticky Soy, Apple & Jalapeño Salsa DF

Brixham Crab & Prawn Arancini
Fennel & Courgette Salad, Aioli

MAINS

Harissa Spiced Cauliflower
Charred Leeks, Roasted Peppers, Mint Yoghurt

Sea Bream Fillet
Spinach, Courgette Purée, Chicory, Pancetta, White Wine Velouté GF

Corn-Fed Chicken Breast
Crushed Potatoes, Watercress, Peas, Broad Beans, Madeira Sauce GF

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

DESSERTS

Crème Brûlée
Fruit Compote, Sable

Milk Chocolate Cheesecake
Salted Caramel Crème Fraîche

Passion Fruit Panna Cotta
Raspberries, Meringue GF

£50 PER PERSON

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

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.

STARTERS

Brixham Crab & Prawn Arancini,
Fennel & Courgette Salad, Aioli

Crispy Lamb,
Sticky Soy, Apple & Jalapeño Salsa DF

Caramelised Onion & Camembert Tart,
Pickled Pear, Balsamic Glaze

MAINS

**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

*Harissa Spiced Cauliflower, Charred Leeks, Roasted Peppers, Mint Yoghurt GF
£45 pp

SIDES

Seasonal Greens, Soy, Chilli, Garlic DF
Sautéed New Potatoes, Shallots, Parsley GF
Panzanella Salad, Tomato, Red Onion, Rocket, Croutons DF

DESSERTS

Peanut Butter Parfait
Chocolate Crèmeux, Malted Cookie

Milk Chocolate Cheesecake,
Salted Caramel Crème Fraïche

**Individually plated course available on request*