



THE SWAN SUNDAY PRIVATE DINING MENU

Please find below The Swan's Sunday Private Dining Menu, applicable from April to September 2026 for lunch.

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 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.

SUNDAY 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

Roasted Black Angus Sirloin
Roasted Potatoes, Yorkshire Pudding Roasted Carrots, Leek Gratin & Gravy

Roasted Corn-Fed Chicken Breast
Roasted Potatoes, Yorkshire Pudding, Roasted Carrots, Leek Gratin & Gravy

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

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

Some

DESSERTS

Crème Brûlée
Fruit Compote, Sable

Milk Chocolate Cheesecake
Salted Caramel Crème Fraîche

Passion Fruit Panna Cotta
Raspberries, Meringue GF

£43 PER PERSON