



The Swan Private Dining

Please find enclosed The Swan's private dining menu options for **October to November 2018**.

Our **Feast Menu** creates a highly sociable evening with a selection of seasonal dishes served on sharing platters to the centre of the table for guests to share and enjoy.

For more formal entertaining we offer our **Private Dining Menu** with a selection of canapés on arrival followed by three courses, coffee and petit fours, priced at £42 per person.

*please note that for parties dining from this menu a pre-order is required.

For that extra special dining experience why not try the **Chef's Choice** indulgent menu created by our head chef Lee Edney to showcase some of his favourite dishes.

Please note that it is necessary to select just one of the menu options for the whole party. We are very happy to cater individually for vegetarians and guests with special dietary requirements.

A **Seasonal Fizz Cocktail** on arrival can be pre-arranged for the whole party at an additional cost of £6.50 per person.

An additional **cheese course** can also be added at a cost of £7 per person

FEAST MENU



Our Feast menu includes the following selection of dishes served on beautiful sharing platters down the centre of the table for guests to share and enjoy.

Canapés on arrival

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Butternut Squash Soup, Shallot & Thyme Jam
Ham Hock, Confit & Smoked Chicken Terrine, House Chutney & Toast
Beetroot Cured Salmon, Avocado Puree, Dill & Apple

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****Please select just one of the below main course meat options for the whole party***

Lemon & Thyme Roasted Corn Fed Chicken - **£40.00 pp**

Roast Rack of Sussex Pork, Apple Sauce & Cracking - **£40.00 pp**

Slow Cooked Lamb Shoulder, Black Olive & Tomato - **£41.00 pp**

Peterhead Cod Fillet, Salsa Verde - **£41.00 pp**

28 Day Matured Rib of Scottish Beef - **£47.00 pp**

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Roasted New Potatoes
Seasonal Vegetables

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Apple & Blackberry Crumble, Vanilla Custard

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Coffee
Chocolate Truffle

***Individually plated vegetarian main course available on request.**

PRIVATE DINING MENU



Canapés on arrival

~

Butternut Squash Soup, Shallot & Thyme Jam

Ham Hock, Confit & Smoked Chicken Terrine, House Chutney & Toast

Beetroot Cured Salmon, Avocado Puree, Dill & Apple

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'Twice Baked' Cheese Soufflé, Celeriac & Truffle Puree, Roasted Parsnips

Seabass Fillet, Slow Cooked Chickpeas, Tomato & Olives, Salsa Verde

Lamb Rump, Puy Lentils & Spiced Aubergine Puree

Roast Guinea Fowl Breast, Mashed Potato & Bourguignon Garnish

Black Angus Ribeye Steak, Land Cress, Chips, Bearnaise Sauce -£6 supplement

Seasonal Vegetables

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Gypsy Tart, Salted Caramel Ice Cream & Peanuts

Apple & Blackberry Crumble, Vanilla Custard

Lemon Posset, Mulled Winter Fruits & Shortbread

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Coffee

Chocolate Truffle

£42.00 per person

CHEF'S CHOICE MENU



Canapés on arrival

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Seared Yellow Fin Tuna, Orange, Pickled Fennel,
Crème Fraiche, Soy & Chilli Dressing

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Hereford Beef Wellington, Truffle Mashed Potato, Red Wine Sauce

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Salted Caramel Tart, Milk Ice Cream & Toasted Pecans

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Coffee
Chocolate Truffle

£49.00 per person