

SWAN

SPRING & SUMMER MENUS
2026



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We create stylish, delicious, sustainable menus for our parties and events. Inspired by exceptional British ingredients, our menus change with the seasons and use produce sourced from British farmers, south-coast fishermen and local artisan suppliers.

We are happy to accommodate specific dietary requirements. Please advise us of any specific dietary requirements fourteen days prior to your event. All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Spring & Summer menus served from Thursday 19th March until Wednesday 23rd September 2026.



ARRIVAL BUBBLES



STRAWBERRY BELLINI

APPLE AND GINGER MOCKTAIL



TOUCH OF SPARKLES, CHAPEL DOWN NV, Kent, England

UPGRADE TO:

RATHFINNY BRUT '19, Sussex, England

DEUTZ BRUT CLASSIC NV, Ay, France

CASTELNAU '06, Reims, France

canapés



COLD

Avocado sushi, pickled ginger, soy jel, wasabi mayonnaise VE | NGC | NF

Penny bun mushroom parfait tart, blackberry ketchup, pickled shallot VE | GF | NF

Beetroot relish, horseradish crème fraiche, dill, croustade V | NF

Coronation crab tart, pickled raisin, brown crab puree, puffed wild rice, coriander DF | NGC | NF

Brown sugar cured salmon, dill, buttermilk, keta NGC | NF

Ham hock terrine, parsley, cured egg yolk puree, crispy potato DF | NGC | NF

Duck liver parfait, cherry ketchup, roasted hazelnut NGC

HOT

Hash brown, black truffle mayonnaise, Old Winchester cheese V | NGC | NF

Prawn toast, sesame, coriander, sweet chilli, kewpie mayonnaise DF | NF

Korean fried chicken thigh, hot honey, togarashi, coriander DF | NF

Bowl Dishes



COLD

Aubergine caviar, tahini, toasted seeds VE | NGC | NF

Asparagus, Jersey Royals, Old Winchester custard, truffle VE | NF | NGC

Isle of Wight tomatoes, courgette pesto, pine nut, nasturtiums V | NGC

Spiced tuna loin, carrot and fennel escabeche NGC | NF | DF

Coronation crab, pickled raisin, brown crab puree, puffed wild rice, coriander NGC | NF

HOT

Vegetable gyoza, kimchi, gochujang dressing V | NF | DF

Teriyaki pork belly, crispy shallots, sesame furikake, crackling NGC | NF | DF

Trofie pasta, red wine braised beef rump, pancetta, parmesan NF

seated menu



Charred watermelon, smoked aubergine, rocket, Kalamata olive wafer, pomegranate dressing VE | NGC | NF | DF

Pea and mint velouté, ricotta, broad beans, pea shoots, Kalamata olive, evo V | NGC | NF

Burrata, Ise of Wight tomatoes, charred spring onion dressing, courgette salad NGC | NF

Cured and torched mackerel, elderflower vinaigrette, baby beetroot, buttermilk, radish NGC | NF

Cured Scottish salmon, sour cream, citrus dressing, dill oil NGC | NF

Duck liver parfait, pickled cherries, burnt honey jelly, cherry puree, linseed cracker, shiso leaf NGC | NF



Braised fennel, asparagus, broad beans, courgette pesto, Jersey Royal crisps, pickled cherry tomatoes, evo VE | NGC | NF | DF

Cod loin, courgette pesto, violet artichoke, prawn stuffed courgette flower, fennel salad, basil oil NGC | NF

Free-range chicken breast, asparagus, Jersey Royal fondant, pea puree, black garlic glazed hen of the wood mushroom,
chicken butter sauce NGC | NF

BBQ Scottish fillet, braised ox cheek, hash brown, braised gem, broad beans, peas, crispy shallot NGC | NF | DF



Strawberry tart, crème fraîche mousse, elderflower meringue V | NF

Manjari chocolate delice, salted caramel cream, hazelnut, caramelised white chocolate V

Rhubarb, raspberry and vanilla fool, honeycomb, toasted buckwheat, ginger snap crumb VE | NGC | DF | NF

Banoffee choux bun, Guernsey cream, caramelised whey V | NF

WINE PACKAGES



SOMMELIERS SELECTION



SAUVIGNON BLANC, NO.1 DOURTHE '24 Bordeaux, France

RIOJA CRIANZA LTD EDITION, BERONIA '23 Rioja, Spain

SOMMELIERS PREMIER SELECTION



LUGANA CONCHIGLIA '23 Lombardy, Italy

B DE BIAC, CADILLAC '15 Bordeaux, France

ENGLISH WINE



LONDON CRU PINOT GRIS '23 Sussex, England

CHAPEL DOWN ENGLISH ROSE '24 Kent, England

FLINT PINOT NOIR PRECOCE '24 Suffolk, England

WINE PACKAGES



NEW WORLD



OLIFANTBERG CHENIN BLANC '23 Breedekloof, South Africa

ST AMANT OLD VINE ZINFANDEL LODI '22 Central Valley, USA

OLD WORLD



JEAN-MARC BROCARD, CHABLIS PREMIER CRU VAILLONS '21 Burgundy, France

SANTENAY, DOMAINE BERGEOT '22 Burgundy, France

SPIRIT & COCKTAIL PACKAGES



Free-flowing as part of your wine package

SPIRITS a choice of six house spirits and with Fentimans mixers

COCKTAILS a choice of four cocktails

SPIRITS & COCKTAILS as above with our master mixologist

DRINKS



COCKTAILS



PINEAPPLE DAIQUIRI

Planteray pineapple rum, lime, pineapple juice, lime

MANGO PALOMA

El Jimador, mango puree, lime, grapefruit soda

GODFATHER

Woodford Reserve, Disaronno amaretto, lemon

PASSIONFRUIT MOJITO

Havana 3, passionfruit, lime, fresh mint & soda

STRAWBERRY NEGRONI

Strawberry infused gin, Belsazar rose, Campari & strawberry

MOCKAILS



CHERRY BLOSSOM

Everleaf Mountain, orange, elderflower, lime & cherry

CUCUMBER COOLER

Cucumber, lime, cold brew green tea & soda

Pink 'G&T'

House-infused 'pink gin' topped with tonic, lemon

DESSERT COCKTAILS



AFTER EIGHT

Baileys, Creme de Menthe, double cream

SALTED CARAMEL ESPRESSO MARTINI

Finlandia vodka, salted caramel, coffee

LEMON CHEESECAKE

Limoncello, lemon, hazelnut

CONTACT US

020 7928 9444
enquiries@swanlondon.co.uk
21 New Globe Walk, Bankside, SE1 9DT
swanlondon.co.uk

