



The Garden Room

ROOTED IN A PASSION FOR THE LOCAL LAND, FOOD AND ENTERTAINING, OUR CAREFULLY CURATED MENUS TELL A STORY OF THE FARM AND SEASONS.

IF YOUR GROUP HAS DIETARY REQUIREMENTS OR ANY ALLERGIES PLEASE INFORM US OF THESE AS SOON AS POSSIBLE, WE CAN THEN ADVISE ON SAFE OPTIONS FOR THE INDIVIDUALS CONCERNED.

PLEASE CHOOSE ONE STARTER, MAIN AND DESSERT FOR YOUR PARTY.

YOUR CHOICES WILL BE SERVED TO THE WHOLE GROUP, FAMILY STYLE, DOWN THE CENTRE OF THE TABLE.



Nibbles

ALL SERVED TO THE TABLE ON ARRIVAL

HOUSE MARINATED OLIVES

MIXED ROASTED NUTS

SALAMI AND PICKLES



Starters

CHOOSE THREE TO BE SERVED DOWN THE TABLE

PATÉ, TOAST & PICKLES

PRAWN COCKTAIL

RILETTE, TOAST & PICKLES

BAYONNE HAM & REMOULADE

SWAN SEASONAL SALAD FROM OUR GARDENS

Mains

CHOOSE ONE TO BE SERVED DOWN THE TABLE

Pies

CHICKEN, BACON & LEEK PIE

HAM HOCK & CHEDDAR PIE

FISH PIE

Roasts & Braises

ROAST RUMP OF BEEF

BRAISED PORK BELLY

BRAISED LAMB SHOULDER

Vegetarian

CHARD, POTATO & OGLESHIELD GRATIN

MUSHROOM & WHITE BEAN CASSOULET

Sides

SERVED WITH A CHOICE OF POTATO SIDE AND GREEN SIDE

CHIPS / MASH / NEW POTATOES

GARDEN SALAD / BUTTERED CARROTS/ GARDEN GREENS

Pudding

CHOOSE ONE TO BE SERVED DOWN THE TABLE

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

SEASONAL MERRINGUES, CREAM

CHOCOLATE MOUSSE



The Garden Room Drinks Menu

Something to start...

PROSECCO DOC, MONTECCHIO MAGGIORE, ITALY	30
RATHINNY, CLASSIC CUVEE, SUSSEX, ENGLAND	65
2021, 'THE HOLY SNAIL', SAUVIGNON BLANC, VAL DE LOIRE, FRANCE	32
2020, 'TRINCA BOLOTAS' ALENTEJO TINTO, HERDADE DO PESO, PORTUGAL	36

Full Drinks Menu Available on the Day

THE SWAN

EST

1606



AT SOUTHROP