

SWAN

PRIVATE DINING MENUS

Autumn menus served until 20th November



APERITIFS

COCKTAILS

ABOUT THYME 12.5
thyme infused gin, Dom Benedictine, lime

HUGO SPRITZ 12.5
St. Germain, Bombay Sapphire gin, fresh mint, soda

RUM PUNCH 12.5
Bacardi Oro, Spiced, Negra, pineapple juice,
passionfruit juice

TOO MUCH OF A GOOD THING 12.5
Finlandia vodka, crème de cacao, Chambord,
lime juice

KIR ROYALE 13.5
Champagne, crème de cassis

MOCKTAILS

VIRGIN MOJITO 8.5
apple juice, mint, lime and Fever-Tree soda

PEACH DREAM 8.5
Everleaf Forest, peach puree, cold brew tea, lemon

MOCKTAIL MULE 8.5
Seedlip Spice 94, lime, ginger, Fever-Tree
ginger ale

SPIRITS ♦ 15

Add free-flowing house spirits and mixers to your
wine package, charged at a per person price.



APERITIFS

ARRIVAL BUBBLES ♦ 15

Enjoy 30 minutes of unlimited free-flowing English sparkling, at a set per person price.

CHAPEL DOWN TOUCH OF SPARKLE '22
Kent, England

SPARKLING & CHAMPAGNE

Enjoy an award-winning English sparkling or an iconic Champagne, charged by the bottle.

RATHFINNY BRUT '18 70
Sussex, England

DEUTZ BRUT CLASSIC NV 80
Ay, France



CANAPES

We recommend four canapes per person for a pre-dinner reception

COLD

Vegan feta, roast butternut squash and crushed pumpkin seed skewer 4.5 ve ngc

Crudité cone, wasabi mayonnaise 5 ve

Cashel Blue, pear and grape tartlet 5.5 v

Chicken liver parfait and red onion marmalade cone 6

Dorset white crab roll, nori, avocado, coriander 6.5 ngc

Scottish smoked salmon, confit fennel, crème fraiche and Avruga caviar 6.5
+ 5.5 with Oscietra caviar

Scottish beef tartar in a crisp shell 6.5

HOT

Cheddar croquette 4.5 v

Falafel, tzatziki 5.5 ve ngc

Seared scallop, seaweed butter 9.5 ngc

Crispy Scottish langoustine, basil 9.5

Truffle polenta, Parmesan 6.5 ngc

Bacon and prune quiche 4.5

SWEET

Espresso cupcake 4.5 ve ngc

Lemon macaron 4.5 v

Salted caramel dark chocolate tartlets 4.5 v

Raspberry and rose choux 4.5 v

BOWLS

We recommend four to six bowls per person for a pre-dinner reception

HOT

Wild mushroom and truffle risotto 9.5 ve ngc

Brioche beetroot burger, smashed avocado,
coconut yogurt 9 ve

Polenta steak, butternut squash, sun-dried tomato
8.5 ve ngc

Battered lemon sole fish and chips 9.5

Roast Cornish cod, samphire, lobster sauce 10 ngc

Corn-fed chicken stew, celeriac, truffle 9 ngc

Pulled Irish beef brioche sandwich, gherkin,
BBQ sauce 9.5

Scottish braised beef, creamed potato, red wine jus
11.5 ngc

COLD

Beetroot, goat's curd, pine nuts 8.5 v ngc

Scottish smoked salmon blinis with crème fraiche,
capers and onion 10.5

Seared red tuna, Asian coleslaw 10.5 ngc

SWEET

Buttermilk panna cotta, lemon zest, roast fig 7 ve ngc

Blackberry trifle 7 ve ngc

Salted caramel dark chocolate tart 7 v

PRIVATE DINING

Please select one menu for your party

MENU ONE ♦ 55

LONDON SOURDOUGH v
salted butter and Marmite butter

BEETROOT CARPACCIO v ngc
goat's cheese, sorrel, pine nuts

ROAST CORN-FED CHICKEN ngc
fondant potato, hispi cabbage

BUTTERMILK PANNA COTTA v ngc
roast figs, lemon zest

MENU TWO ♦ 65

LONDON SOURDOUGH v
salted butter and Marmite butter

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
black truffle dressing

ROAST SOUTH-COAST SEA BASS ngc
celery choucroute, Champagne sauce

BLACKBERRY TRIFLE ve ngc



PRIVATE DINING

Please select one menu for your party

MENU THREE ♦ 70

LONDON SOURDOUGH v
salted butter and Marmite butter

SCOTTISH SALMON TARTAR ngc
salmon caviar, pickled cucumber

BEEF WELLINGTON
broccoli, mash potato, red wine sauce

DARK CHOCOLATE TART v
salted caramel, coffee cream

VEGETARIAN & VEGAN ♦ 55

LONDON SOURDOUGH ve
salted butter or vegan spread

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
black truffle dressing

GRILLED POLENTA STEAK ve ngc
butternut squash, sun-dried tomatoes

BLACKBERRY TRIFLE ve ngc

♦ ADDITIONAL COURSES ♦

CARROT AND CORIANDER SOUP ve ngc 8

NEAL'S YARD CHEESE PLATE Ragstone, Cashel Blue, Kirkham's Lancashire served with a pear,
date and ale chutney, artisan crackers and celery 12

THREE LUXURY DARK CHOCOLATE TRUFFLES ve ngc presented in a Swan gift box 3.5

FEASTING MENU 85

This menu is designed to share, dishes are served to the centre of your table

STARTERS

All starter dishes are served

LONDON SOURDOUGH v
salted butter and Marmite butter

MATURE CHEEDAR CHEESE AND BACON TART

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
black truffle dressing

BETROOT CARPACCIO v ngc
goat's cheese, sorrel and pine nuts

CHICKEN LIVER TERRINE
red onion chutney, toasted sourdough

SCOTTISH SMOKED SALMON ngc
creme fraiche, capers, onion and melba toast

MAIN COURSE

Please select one

SCOTTISH FILLET OF BEEF WELLINGTON red wine sauce

HERB-CRUSTED SADDLE OF WELSH LAMB lamb gravy

SCOTTISH SALMON WELLINGTON lemon butter sauce

BLACK LEG ROAST CHICKEN

SEASONAL VEGETABLE PIE for vegetarians only

SIDES

Please select three sides

STEAMED TENDERSTEM BROCCOLI ve ngc

HONEY GLAZED HERITAGE CARROT v ngc

MONTGOMERY CHEDDAR CAULIFLOWER CHEESE

ROASTED NEW POTATOES ve ngc

POTATO GRATIN v ngc

DESSERT

Select three desserts

DARK CHOCOLATE MOUSSE v ngc

CHEESECAKE v
berries

BLACKBERRY TRIFLE ve ngc

SEASONAL FRESH FRUIT SALAD ve ngc

NEAL'S YARD CHEESEBOARD
Tunworth, Cashel Blue, Yoredale served with a pear, date and
ale chutney, artisan crackers and celery

DESSERT COCKTAILS

AFTER DINNER

ESPRESSO MARTINI 12.5
Finlandia vodka, FAIR. Cafe Liqueur,
Rocket coffee

CHOCOLATE ORANGE MARTINI 12.5
Grey Goose L'orange vodka, Rocket coffee,
chocolate liqueur, vanilla syrup, orange bitters,
chocolate bitters

OLD FASHIONED 12.5
Woodford Reserve bourbon,
Angostura bitters and brown sugar



FINE WINE PACKAGES

Our wine packages last for four hours and include free-flowing fine wine, premium beer and soft drinks.
Our sommelier can recommend wines from our full wine list if preferred

PUCK ♦ 40

"Lord, what fools these mortals be!"

SAUVIGNON BLANC, ALTOZANO VERDEJO
Castilla-La-Mancha, Spain

TEMPRANILLO ROSE, ALTONZO
Castilla-La Mancha, Spain

GRANACHA, VINAS DEL VERO
Somontano, Spain

BOTTOM ♦ 50

"Methinks I have a great desire to a bottle of hay: good hay, sweet hay, hath no fellow."

Please choose two wines for your party.

SAUVIGNON BLANC, NO.1 DOURTHE
Bordeaux, France

PICPOUL DE PINET, TRADITION AOP, DOM MURET
Languedoc-Roussillon, France

CHATEAU L'ERMITE D'AUZAN ROSE, COSTIERE DE NIMES
Languedoc-Roussillon, France

MALBEC, PRETTY, FABRE MONTMAYOU
Mendoza, Argentina

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

MR FALLSTAFF ♦ 60

"If to be old and merry be a sin, then many an old host that I know is damned."

Please choose one white wine and one red wine for your party.

SANCERRE DOMAINE DE SACY '22
Loire Valley, France

MACON-CHARNAY, G-REMOND '21
Burgundy, France

CHARDONNAY, LONCALI CRU CENTRAL COAST,
LONDON CRU '20
California, USA

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CHATEAU LA VIVONNE ROSE, COTES DE PROVENCE '21
Provence, France

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B DE BIAC, CADILLAC '16
Bordeaux, France

CHIANTI CLASSICO RISERVA DOCG,
CASALE DELLO SPARVIERO '18
Tuscany, Italy

CABERNET SAUVIGNON, CONTRA COSTA COUNTY,
VIANO VINEYARD '16
California, USA

Non-alcoholic options are available in your package.

Prices listed are per person and are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

BREAKFAST

MENU

FULL ENGLISH 35

Lake District streaky bacon, Cumberland sausage, black pudding, poached Clarence Court eggs, homemade baked beans, chestnut mushrooms, roasted cherry tomatoes, toasted London sourdough

Novus teas and freshly roasted Extract coffee

FULL VEGAN 35 ve

vegan tofu scramble, steamed broccoli, cherry tomatoes, wilted spinach, mushrooms, homemade baked beans, toasted London sourdough

Novus teas and freshly roasted Extract coffee

POWER BREAKFAST 35

A selection of pastries and sourdough with London preserves, home-roasted granola, natural and coconut yoghurt seasonal fresh fruit salad, Scottish smoked salmon and cream cheese bagel, smashed avocado and lime bagel

Fresh smoothies and organic cold-pressed juices

Novus teas and freshly roasted Extract coffee



WORKING LUNCH 49

SAVOURY

LONDON SOURDOUGH v
salted butter and Marmite butter

BUFFALO MOZZARELLA v ngc
garden beetroot

COBBLE LANE ENGLISH CHARCUTERIE ngc
bresaola, salami and coppa

FETA AND CHICKPEA SALAD ngc v
red onion, parsley

LENTIL AND ORANGE SALAD ve ngc

ROASTED ROOT VEGETABLE SALAD ve ngc

CEASAR SALAD

SCOTTISH POACHED SALMON ngc
cucumber, mint and yoghurt sauce

ROAST SCOTTISH TOP SIDE OF BEEF ngc
whipped horseradish cream

NEW POTATO SALAD ve ngc
fresh herbs and olive oil

SWEET & CHEESE

FRANGIPANE MINCE PIE v

BLACK FOREST CUPCAKE ve ngc

SALTED CARAMEL DARK CHOCOLATE TARTLET v

SEASONAL FRUIT SALAD ve ngc

NEAL'S YARD CHEESEBOARD +16.5
Tunworth, Cashel Blue, Yoredale Wensleydale served
with a pear, date and ale chutney,
artisan crackers and celery

FREE-FLOWING TEA AND COFFEE +3.5



MUCH ADO ABOUT TEA

AFTERNOON TEA 39.5

MENU

TOMATO, MOZZARELLA AND BASIL TARTLET

EGG BENEDICT MAYONNAISE SANDWICH

SCOTTISH SMOKED SALMON AND CREAM CHEESE BUN

CUCUMBER AND CHIVE SANDWICH

BEATRICE'S SEVILLE ORANGE CAKE
Orange marmalade financier

DON PEDRO
vanilla panna cotta, whisky jelly, chocolate soil

MILKSOP
caramelised bread and butter pudding, blueberry cream

SICILIAN LEMON MACARON
lemon butter cream

RASPBERRY AND ROSE CHOUX
choux pastry filled with raspberry and rose custard

RAISIN AND PLAIN SCONES, STRAWBERRY JAM, CLOTTED CREAM

CAKES

CELEBRATION CAKES

Our cakes are freshly baked in-house by our pastry chefs, they can come with a written message of your choice. Priced start from £7.5 per person, for a minimum of four people.

MADAGASCAN VANILLA SPONGE ve
topped with vanilla buttercream, berry crèmeux
and topped with fresh seasonal berries

DARK CHOCOLATE SPONGE v
layered with chocolate crèmeux and chocolate
buttercream. Decorated with either dark chocolate
ganache, white chocolate buttercream or both

CARROT AND SULTANA SPONGE v
layered with a cream cheese frosting

RED VELVET SPONGE v
filled with a vanilla cream cheese frosting

For larger guestlists, our pastry chefs can bake two or
three tiered cakes.



SWAN

CONTACT US

020 7928 9444

enquiries@swanlondon.co.uk

21 New Globe Walk, Bankside, SE1 9DT

swanlondon.co.uk