

The Swan Hotel Sit Down Menus

Bronze Menu £16.95 pp

Starters

Homemade Soup and Crusty Roll

Chicken Liver Pate with Homemade Toasted Bread and Salad Garnish

Salmon and Haddock Fishcake and Sweet Chilli Dipping Sauce

Vegetarian Caesar Salad with Crispy Croutons

Main Courses

Roast Loin of Pork with a Peppercorn Sauce and Chefs Vegetables

Beef and Ale Pie with Chef's Vegetables and Chips

Hunters Chicken, Chicken Breast Topped with Bacon, Cheese and Barbeque Sauce

Beef Bourguignon with Mashed Potato and fresh Vegetables

Classic Fish and Chips served with tartar sauce and peas

Desserts

Warm Chocolate Fudge Cake and Vanilla Ice Cream

Lemon Cheesecake and pouring Cream

Cheese Board (Local cheeses, crackers & fruit chutney)

Selection of Ice Cream



Silver Menu £21.95 pp

Starters

Homemade Soup with Crusty Roll

Salmon Mousse with Homemade Toasted Bread and Salad Garnish

Stilton Mushrooms on thick Toast and Dressed Rocket

Classic Chicken Caesar Salad

Mains

Gammon Steak and a warm Pineapple Ring with Chips and Peas

Luxury Fish Pie with fresh Seasonal Vegetables

Beef Bourguignon with Mash Potato and fresh Vegetables

Wild Mushroom Risotto with a Green Salad and Garlic Bread

Chicken Chasseur, Seared Chicken Breast in a mushroom and red wine sauce with New Potatoes and Fresh Veg

Desserts

Rich Chocolate Box with Red Berry Compote

Panacotta

Torte au Citron with Chantilly Cream

Fresh Fruit Salad and Pouring Cream



Gold Menu £26.95

Starters

Smoked Salmon, Dill and Lemon Pate with Homemade Toasted Bread

Deep Fried Wedge of Brie with Cranberry Chutney and Salad Garnish

Mediterranean Green Salad with stuffed Bell Peppers and Olives

Melon and Parma Ham Salad

Mains

Free Range Breast of Chicken with a Wild Mushroom Sauce and Seasonal Vegetables

Pan Fried Salmon Steak, crushed New Potatoes with a cream and chive sauce

8oz Rump Steak, cooked Medium, served with Chips, Grilled Tomato and Mushrooms

Mushroom Wellington with red Onion Marmalade and Mushroom Jus

Desserts

Cheese Board with Homemade Chutney and Biscuits

White Chocolate and Raspberry Brule Cheesecake

Pot au Chocolate with Shortbread fingers

Chantilly Profiteroles drizzled with Toffee Sauce

