

# The Swan Hotel Sit Down Menus

Please note that you may only order from one tier of sit down menu

## **Bronze Menu £18.00 Per Person**

### **Starters**

Homemade Soup and Crusty Roll

Chicken Liver Pate with Homemade Toasted Bread and a Salad Garnish

Homemade Fishcake and Sweet Chilli Dipping Sauce and a Salad Garnish

Parma Ham and Sliced Melon with Rocket and a Balsamic Glaze

### **Main Courses**

Roast Loin of Pork with a Peppercorn Sauce and Chef's Vegetables

Roast Topside of Beef with Yorkshire Pudding, Seasonal Vegetables and Roast Potatoes

Chicken Chasseur; Chicken Breast in a Red Wine Sauce with New Potatoes and Seasonal Vegetables

Moroccan Vegetable Tagine, Sweet Potato, Apricots, Chickpeas, Rice, and Artisan Bread

King Prawn Linguine in a Rustic Mediterranean Garlic Sauce, Topped with Rocket and Parmesan

### **Desserts**

Warm Chocolate Fudge Brownie and Vanilla Ice Cream

Strawberry Cheesecake and Pouring Cream

Pavlova with Mixed Berries and Chantilly Cream

Torte au Citron with Pouring Cream

**The Swan Hotel**  
Function Pack  
01453 843004



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## Silver Menu £22 Per Person

### Starters

Homemade Soup with Crusty Roll

Salmon Pate with Homemade Toasted Bread and a Salad Garnish

Stilton Mushrooms on Thick Toast with Dressed Rocket

Classic Chicken Caesar Salad with Shavings of Parmesan Cheese

### Mains

Slow-cooked Pork Belly served with Dauphinoise Potatoes and a Cider Jus  
and Apple Compote Sauce

Luxury Fish Pie with Fresh Seasonal Vegetables

Beef Bourguignon with Mashed Potatoes and Seasonal Vegetables

Wild Mushroom Risotto with a Green Salad and Garlic Bread

Butterflied Chicken Breast Stuffed with Mushrooms on a bed of Crushed New Potatoes  
served with a Medley of Seasonal Vegetables

### Desserts

Chocolate Molten Cake served with Vanilla ice cream

Baileys Cheesecake served with Pouring Cream

Vanilla Crème Brûlée Garnished with Summer Fruits on the side

Homemade Apple Crumble with Custard

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## Gold Menu £28 Per Person

### Starters

Smoked Salmon, Dill, and Lemon Pate with Homemade Toasted Bread

Deep Fried Wedge of Brie with Cranberry Chutney and a Salad Garnish

Homemade Soup with Crusty Rolls

Pea, Leek, and Stilton Tart with a Tomato and Herb Dressing

### 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

Braised Beef Daube with Port Wine Sauce, Sautéed Potatoes,  
and a Medley of Seasonal Vegetables

Braised Lamb Shank served with Mash, a Medley of Seasonal Vegetables,  
and Rich Mint Pan Gravy

Mushroom Wellington with Red Onion Marmalade and a Mushroom Jus

### Desserts

Cheese Board with Homemade Chutney and Biscuits

White Panna Cotta with Homemade Ginger Biscuit and Chocolate Sauce

Luxury White Chocolate Eton Mess

Chantilly Profiteroles Drizzled with Toffee Sauce

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