



BULL ROOM FESTIVE DINING

menus served from the 23rd November 2023

THE BULL ROOM

A SPECTACULAR PRIVATE DINING TABLE WITH VIEWS OF SHAKESPEARE'S GLOBE AND THE RIVER THAMES

Named for the magnificent bull mosaic by sculptor Dido Crosby, daughter of Theo Crosby the architect who built Shakespeare's Globe, the Bull Room is one of the most spectacular private dining tables in London. With incomparable views of Shakespeare's Globe and across the Thames to St Paul's Cathedral, this is a stunning setting for family celebrations, private dinners, and business lunches. The glass and copper doors separate the Bull Room from the buzz of the Swan's main restaurant, giving you and your guests privacy while still allowing you to soak up the atmosphere.

The Bull Room can accommodate 16 guests seated, with surrounding space for a drinks reception.

OUR MENUS

Executive Chef, Cedric Tourainne and his team create menus specially for our private dining rooms, inspired by seasonal British produce sourced from eclectic London suppliers.

FOOD ALLERGENS & DIETARY REQUIREMENTS

We are happy to accommodate specific dietary requirements that your guests may have, please advise us of these in advance.



APERITIFS

COCKTAILS

SNOW GLOBE SOUR 12.5

Pisco, Belvedere vodka, jasmine, cane sugar, verjus

WHISKY ELIXIR 12.5

Glenmorangie X, eau de vie, cane sugar, apple, verjus

ABOUT THYME 12.5

thyme infused gin, Dom Benedictine, lime

SUPER COSMO 12.5

lime infused vodka, kumquat, verjus and cranberry

CLASSIC NEGRONI 12.5

gin, vermouth and Campari

KIR ROYALE 13.5

Champagne with creme 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

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

APERITIFS

ARRIVAL BUBBLES • 15

Enjoy 45 minutes of unlimited free-flowing Prosecco, at a set per person price.

PROSECCO DOC, SPUMANTE BRUT NV
La Cavea, Italy

SPARKLING & CHAMPAGNE

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

RATHFINNY BRUT '18 65
Sussex, England

DEUTZ BRUT CLASSIC NV 80
Ay, France



CANAPES

We recommend three to four canapes per person with your reception drinks

COLD

Beetroot wrapped quinoa 4.5 ve gf

Crudite cone, wasabi mayonnaise 5 ve

Chicken liver parfait and cranberry sauce cone 6

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

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

Scottish beef carpaccio, quail's egg,
toasted sourdough crisp 6.5

HOT

Montgomery cheese croquette 4.5

Teriyaki marinated tofu, pickled ginger 4.5 ve gf

Lake District bacon, Montgomery
Cheddar and prune tartlet 4.5

Seared scallop, seaweed butter 9.5 gf

Scottish langoustine, basil 9.5



PRIVATE DINING

Please select one menu for your party

MENU ONE • 60

LONDON SOURDOUGH v
salted butter and Marmite butter

QUINOA, RED BEETROOT AND DATE SALAD ve gf
wholegrain mustard dressing

ROAST CORNISH COD gf
salsify and vanilla puree, roasted pecans

SPICE CAKE MOUSSE v
pear puree, ginger crumb, pear William sorbet

MENU TWO • 65

LONDON SOURDOUGH v
salted butter and Marmite butter

DILL SCOTTISH SALMON GRAVADLAX
pickled cucumber, salmon eggs, horseradish cream

ROAST GRESSINGHAM TURKEY
honey glazed parsnips, savoy cabbage, stuffing,
crispy Lake District bacon, cranberry sauce, gravy

DARK CHOCOLATE AND COFFEE MARQUIS v
espresso chocolate sauce, white chocolate soil



v: vegetarian, ve: vegan, gf: gluten free. Please advise us of any specific dietary requirements your guests may have.
Prices listed are per person and are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

PRIVATE DINING

Please select one menu for your party

MENU THREE • 75

LONDON SOURDOUGH v
salted butter and Marmite butter

CORNISH CRAB gf
white and brown crab meat,
green apple and coriander salad

SCOTTISH FILLET OF BEEF WELLINGTON
tenderstem broccoli, mash potato and
red wine sauce

DARK CHOCOLATE AND COFFEE MARQUIS v
espresso chocolate sauce, white chocolate soil



TASTING MENU • 95

LONDON SOURDOUGH v
salted butter and Marmite butter

JERUSALEM ARTICHOKE SOUP v gf
truffle oil

DILL SCOTTISH SALMON GRAVADLAX
pickled cucumber, salmon eggs, horseradish cream

PAN-FRIED SOUTH COAST PLAICE FILLET gf
clams, leeks, turned potatoes, veloute sauce

ROAST GRESSINGHAM TURKEY
honey glazed parsnips, savoy cabbage, stuffing,
Lake District bacon, cranberry sauce and gravy

DARK CHOCOLATE AND COFFEE MARQUIS v
espresso chocolate sauce, white chocolate soil

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

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PRIVATE DINING

VEGETARIAN & VEGAN • 60

LONDON SOURDOUGH ve
salted butter or vegan spread

QUINOA, RED BEETROOT AND DATE SALAD ve gf
wholegrain mustard dressing

PAN-FRIED CELERIAC STEAK ve gf
celeriac choucroute, black truffle, Madeira sauce

BLOOD ORANGE POSSET ve gf
sage shortbread

ADDITIONAL COURSES

NEAL'S YARD CHEESEBOARD +16.5
Tunworth, Cornish Yarg and Colston Bassett served
with a pear, date and ale chutney, artisan crackers
and grapes

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



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

WILD MUSHROOM AND TRUFFLE TART

QUINOA, RED BEETROOT AND DATE SALAD ve gf
wholegrain mustard dressing

LAVERSTOCK PARK FARM MOZZARELLA v gf
roasted root vegetables, balsamic glaze

GLOUCESTER OLD SPOT PORK TERRINE
red onion chutney, toasted sourdough

SCOTTISH SMOKED SALMON gf
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

SEASONAL VEGETABLE PIE for vegetarians only

SIDES

Please select three sides

STEAMED TENDERSTEM BROCCOLI v gf

HERITAGE CARROT AND FRESH CORIANDER ve gf

MONTGOMERY CHEDDAR CAULIFLOWER CHEESE

ROASTED NEW POTATOES v gf

POTATO GRATIN v gf

DESSERT

Select three desserts

DARK CHOCOLATE MOUSSE v gf
chocolate soil and chocolate truffles

BLOOD ORANGE POSSET ve gf
sage shortbread

SEASONAL FRESH FRUIT BOWL ve gf

NEAL'S YARD CHEESEBOARD
Tunworth, Cornish Yarg and Colston Bassett
served with a pear, date and ale chutney, artisan
crackers and grapes

v: vegetarian, ve: vegan, gf: gluten free. Please advise us of any specific dietary requirements your guests may have.
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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

PINOT GRIGIO, HILLTOP ESTATE
Neszmlly, Hungary

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

SHIRAZ STONE SPRING
Barossa Valley, Australia

FAMILIA TORRES, NATUREO
(non-alcoholic red, white and rose)
Catalunya, Spain

BOTTOM • 50

Please choose two wines for your party.

RIESLING KABINET TROKEN, WEIGUT FAMILIE RAUEN
Mosel, Germany

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

ROSE DE LA LOIRE, CAVE DE LA PETRISE
Loire Valley, France

MALBEC, PRETTY, FABRE MONTMAYOU
Mendoza, Argentina

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

MR. FALSTAFF • 60

Four hours of free-flowing fine wine, premium beer and soft drinks. 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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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

SPIRITS • 15

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

A full wine list is available on request. Vintages are subject to change. Prices listed are per person and are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

FESTIVE AFTERNOON TEA

INSPIRED BY HANSEL AND GRETEL 49.5

SAVOURY

Clarence Court egg mayonnaise infused
with truffle served white bread

Scottish smoked salmon, dill and lemon scented
cream cheese on farmhouse bread

Gressingham turkey and cranberry
mayonnaise brioche

Wild mushroom quiche with a chestnut
breadcrumb top v

SCONES & TEA

Raisin and plain scones served with
strawberry jam and Devonshire clotted cream

A selection of loose leaf tea

62 per person including a glass of
Champagne



SWEET

WHITE PEBBLES THAT GLITTER
LIKE SILVER COINS v gf
black forest cherry and chocolate ganache pebbles

INTO THE DEEP DARK FOREST v
Oreo flavoured cupcakes with Bailey's
buttercream Christmas trees

A HOUSE! WITH GINGERBREAD WALLS AND
CANDY CANE WINDOWS v gf
candy cane macaroon shells filled with
a gingerbread frosting

DUCK, DUCK HERE WE STAND, CARRY US OVER v
fondant decorated swan shaped vanilla
sugar biscuits

A BOY NAMED HANSEL
AND A GIRL NAMED GRETEL v gf
Brandy, sweetened chestnut and vanilla
cremeux lollipops

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ADDITIONS

CELEBRATION CAKES

Our cakes are freshly baked in-house by our pastry chefs, they are square and come written with a 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 cremeaux and topped with fresh seasonal berries

DARK CHOCOLATE MOUSSE AND SPONGE v topped with chocolate truffles, chocolate soil, fresh seasonal berries and Chantilly

CHOCOLATE BROWNIE SLAB v topped with salted caramel ganache, chocolate soil, fresh seasonal berries, and crème fraiche



STYLING

HOUSE FLOWERS

Included in our Bull Room menu price are our fresh house flowers. For seated meals in the Bull Room this includes low seasonal floral table centrepieces.

BESPOKE FLOWERS

For bespoke floral creations, our house-florist can help. For more details, including to arrange a consultation, please speak to your event planner.

BULL ROOM TABLESCAPING

For a more extravagant floral design, our florists have created a seasonal tablescape specifically for the Bull Room. This Includes tall gold stands with florals mixed with low floral arrangements and bud vases, a linen table runner and napkins, taper candles, table plan, placemats, and name cards.

Prices start from £750.

BALLOONS AND DECORATIONS

We kindly request that the Bull Room is not dressed with wall hangings, party balloons, confetti or any other decorations.



CANAPES



FESTIVE COCKTAILS



GRESSINGHAM TURKEY



BESPOKE FLORALS



VIXEN

ST. PAUL'S CATHEDRAL VIEW AND BRONZE VIXEN BY DIDO CROSBY



BULL MOSAIC BY DIDO CROSBY



VIEW OF SHAKESPEARE'S GLOBE



VIEW OF THE BULL ROOM



RIVER THAMES VIEW



SWAN



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