

# SWAN

FESTIVE PRIVATE DINING MENUS

served from the 23rd November 2023



## PRIVATE DINING

### SWAN at the GLOBE

#### WELCOME

Swan's beautiful private dining rooms lend themselves to all manner of occasions. Relaxed Christmas lunches, elegant dinner parties, client entertaining with a view or cocktail parties with friends.

We do not charge a room hire fee, but prices are based on a minimum spend which varies by time of day and season. Our pricing is inclusive of VAT and also includes menus and staffing.

#### 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 ahead of your event.



# 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

## SPIRITS • 15

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



# 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



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

# CANAPES

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

## 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

## SWEET

Blood orange posset, sage shortbread 4.5 ve gf

Oreo and Baileys cupcakes 4.5 v

Salted caramel cones 4.5 v

Cherry and chocolate tartlets 4.5 v

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# BOWLS

We recommend between four and six bowls per person for a standing reception

## HOT

Wild mushroom and truffle risotto 8.5 ve gf

Beetroot burger, smashed avocado, coconut yogurt  
and coriander in a brioche bun 9 ve

Lemon sole fish and chips 9.5

Pan-fried South Coast plaice, clams, leeks,  
turned potatoes and veloute sauce 10

Roast Gressingham turkey, honey glazed parsnips,  
savoy cabbage, stuffing, Lake District bacon,  
cranberry sauce and gravy 9

Pulled Irish beef brioche sandwich, gherkin  
and bbq sauce 9.5

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

## COLD

Winter salad of roasted root vegetables, baby  
spinach, sherry dressing 8.5 gf ve

Laverstock Park Farm mozzarella, Cajun roasted  
sweet potatoes, savoury granola, balsamic dressing  
8.5 v gf

Scottish salmon tartar, pickled cucumber, salmon  
eggs, horseradish cream 10.5 gf

Cornish crab, white and brown meat with green  
apple and coriander salad 10.5 gf

## SWEET

Lemon tart 7 v

Spice cake mousse, pear gel, ginger crumb 7

Blood orange posset, sage shortbread 7 ve gf

Dark chocolate and coffee marquise, espresso  
chocolate sauce 7 v

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# 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

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# PRIVATE DINING

Please select one menu for your party

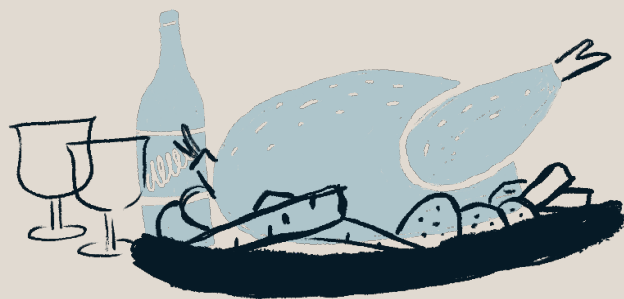
## MENU THREE • 75

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  
celeriace chouchoute, 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<sub>85</sub>

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

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# 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



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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'ERMITE 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 & 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

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

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# BREAKFAST

## 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<sub>49</sub>

LONDON SOURDOUGH v  
salted butter and Marmite butter

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

COBBLE LANE ENGLISH CHARCUTERIE gf  
bresaola, salami and coppa

ARTICHOKE AND ROCKET SALAD ve gf  
vegan Parmesan

ROASTED RAINBOW BEETROOT ve gf  
balsamic dressing

QUINOA, RED BEETROOT AND DATE SALAD ve  
wholegrain mustard dressing

SCOTTISH POACHED SALMON gf  
cucumber, mint and yoghurt sauce

ROAST SCOTTISH TOP SIDE OF BEEF gf  
whipped horseradish cream

NEW POTATO SALAD ve gf  
fresh herbs and olive oil

LENTIL SALAD gf v  
cucumber, red onion, cherry tomato and feta

DARK CHOCOLATE MOUSSE v gf  
chocolate soil and chocolate truffles

BLOOD ORANGE POSSET ve gf  
sage shortbread

SEASONAL FRUIT SALAD ve gf

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

FREE-FLOWING TEA AND COFFEE +3.5



# 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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# CAKES

## 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



## TIERED CAKES

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

MADAGASCAN VANILLA INFUSED SPONGE v layered with strawberry jam, fresh strawberries and vanilla buttercream

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

LEMON SCENTED SPONGE v soaked with a lemon syrup after baking, filled with lemon curd and a lemon scented buttercream

ESPRESSO INFUSED SPONGE v with chopped walnuts running through, layered with toasted walnuts and a rich espresso buttercream

RED VELVET SPONGE v filled with a vanilla cream cheese frosting

CARROT, SULTANA AND ORANGE SPONGE v layered with a cream cheese frosting



# SWAN



## CONTACT US

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