



SNUG FESTIVE PARTIES

menus served from the 23rd November 2023

PRIVATE PARTIES

THE SNUG

WELCOME

The Snug is an informal private area adjoining the Swan Bar, screened off by elegant glass and copper panels. With stunning views over the River Thames towards St Paul's Cathedral and the City of London, The Snug is perfect for those wishing to reserve an area for drinks and nibbles with friends and colleagues. In the Snug you can graze on small plates from the bar menu or select canapes or bowl food from our private dining menu. We have drinks packages available, or order on the day from our bar cocktail and drinks list.

The Snug can accommodate 30 guests standing, including lounge seating. Not suitable for seated dinners. There is no fee to reserve The Snug, but we do request a minimum spend.

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 ELIXER 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

SPARKLING & CHAMPAGNE

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

PROSECCO DOC, SPUMANTE BRUT NV 39

La Cavea, Italy

RATHFINNY BRUT '18 65

Sussex, England

DEUTZ BRUT CLASSIC NV 80

Ay, France



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 eight canapes per person for a light bite over 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 Avuga 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

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

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BOWLS

We recommend 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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TO SHARE

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

SMALL PLATES

three for 18.5 / five for 27

Manzanilla olives 5.5 ve gf

Sweet potato crisps 4.5 ve gf

Salt and pepper cashews 6 ve gf

Skinny chips 6 ve
with Parmesan and truffle oil 7.5 gf

Trug of vegetables, hummus and flatbread 6.5 ve

Montgomery cheese croquettes 6.5

Mini Gressingham turkey and cranberry pies 5.5

Black pudding Scotch egg 6.5

Tiger prawns (served ambient) Marie Rose gf 7.5

Dorset crab fishcakes, dill mayonnaise 9

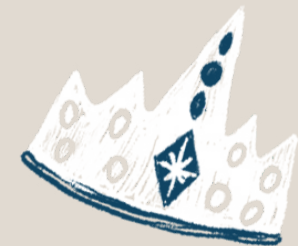
Gloucester Old Spot sausage roll 6.5

Fried chicken wings, coleslaw
4 pieces 8.5 | 7 pieces 12.5

SHARING BOARDS

Neal's Yard cheese 16.5
Tunworth, Cornish Yarg and Cashel Blue served
with a pear, date and ale chutney and
a selection of crackers

Cobble Lane charcuterie 18.5
Coppa, bresola and salami served with
cornichons, pickled onions and breadsticks



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FESTIVE

Gentleman's Tea 40.5

GENTLEMAN'S TEA

Gressingham turkey and cranberry pie

Beer battered Scottish haddock and chips

Scottish smoked salmon and dill toast

Slow-cooked pulled Scottish beef, gherkin,
Scottish whiskey brioche bun

Wild mushroom quiche with a chestnut
breadcrumb top v

Montgomery cheddar and black olive scone
served with a Stilton blue cheese butter v

Candy cane macaroon shells filled with
a gingerbread frosting ve gf

Bone broth tea



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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 v
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
emon 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



CANAPES





GRESSINGHAM TURKEY AND CRANBERRY PIES



FISH AND CHIPS



NEAL'S YARD CHEESEBOARD



MACBETH GENTLEMAN'S AFTERNOON TEA



OUR VIEW



SWAN



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