

BALCONY ROOM MEETINGS

DAYTIME MEETINGS

WELCOME

The Balcony Room is a light and airy space, central London space, to host daytime meetings and presentations. The space is flexible in layout and can seat guests theatre style, cabaret style or on one long boardroom table. The Balcony Room is fully air conditioned, has excellent WIFI, a private cloakroom and unisex toilets. Our daytime menus include breakfast, buffet lunches and plenty of freshly roasted coffee. Available to hire daily from 8am until 5pm.

BOARD ROOM STYLE ~ 34 GUESTS

CABARET STYLE ~ 56 GUESTS

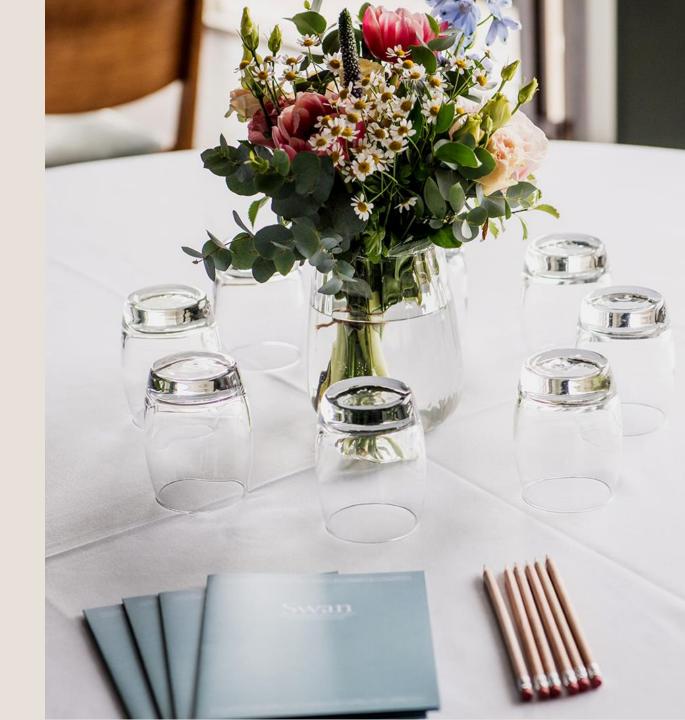
THEATRE STYLE ~ 70 GUESTS

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

AUDIO VISUAL

We work with our AV partners to provide all your audio and visual requirements, such as lecterns, screens and microphones, for your meeting or presentation.















BOARD ROOM STYLE









THEATRE STYLE



MENUS FOR MEETINGS
Buffet breakfasts and working lunches

Spring menus served until 19th June 2024

REFRESHMENTS & BREAKFAST

MENU

REFRESHMENTS AND SWEET TREATS 8.5

Free-flowing Novus teas, freshly roasted Extract coffee, mineral water and sweet morning or afternoon treats from our pastry chef

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 45

SAVOURY

LONDON SOURDOUGH v salted butter and Marmite butter

LAVERSTOCK PARK FARM MOZZARELLA v ngc Heritage tomatoes, balsamic glaze

COBBLE LANE ENGLISH CHARCUTERIE ngc bresaola, salami and coppa

ARTICHOKE AND ROCKET SALAD ve ngc vegan Parmesan

ROASTED RAINBOW BEETROOT ve ngc balsamic dressing

CEASAR SALAD

SCOTTISH POACHED SALMON ngc cucumber, mint and yoghurt sauce

ROAST SCOTTISH TOP SIDE OF BEEF ngc whipped horseradish cream

JERSEY ROYAL SALAD ve ngc fresh herbs and olive oil

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

SWEET & CHEESE

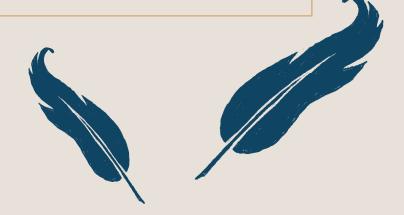
PANNA COTTA ve ngc macerated strawberries, mint

DARK CHOCOLATE MOUSSE v ngc shortbread

SEASONAL FRUIT SALAD ve ngc

NEAL'S YARD CHEESEBOARD
Baby Baron Bigod, Brunswick Blue, Kirkham's
Lancashire served with a pear, date and ale chutney,
artisan crackers and celery

FREE-FLOWING TEA AND COFFEE















SWAN

CONTACT US

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