



BULL ROOM
PRIVATE DINING MENUS

Spring menus served until 19th June 2024

THE BULL ROOM

A SPECTACULAR PRIVATE DINING TABLE WITH VIEWS OF THE 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 ALLERGIES & DIETARY REQUIREMENTS

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



APERITIFS

COCKTAILS

ABOUT THYME 12.5
thyme infused gin, Dom Benedictine, lime

HUGO SPRITZ 12.5
St. Germain, Bombay Sapphire gin, fresh mint, soda

RUM SPRING PUNCH 12.5
Bacardi Oro, Spiced, Negra, pineapple juice,
passionfruit juice

TOO MUCH OF A GOOD THING 12.5
Finlandia vodka, crème de cacao, Chambord,
lime juice

KIR ROYALE 13.5
Champagne, crème 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 30 minutes of unlimited free-flowing English sparkling, at a set per person price.

CHAPEL DOWN TOUCH OF SPARKLE '22
Kent, England

SPARKLING & CHAMPAGNE

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

RATHFINNY BRUT '18 70
Sussex, England

DEUTZ BRUT CLASSIC NV 80
Ay, France



CANAPES

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

COLD

- Beetroot wrapped quinoa 4.5 ve ngc
- Crudite cone, wasabi mayonnaise 5 ve
- Ricotta, pea and mint tartlet 5.5 v
- Chicken liver parfait and red onion marmalade cone 6
- Dorset white crab roll, nori, avocado, coriander 6.5 ngc
- 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

- Cheddar croquette 4.5 v
- Teriyaki marinated tofu, pickled ginger 4.5 ve ngc
- Seared scallop, seaweed butter 9.5 ngc
- Scottish langoustine, basil 9.5

SWEET

- Lemon meringue tart 4.5 ve ngc
- Pistachio macaron 4.5 v
- Salted caramel dark chocolate tartlets 4.5 v
- Cherry panna cotta tartlets 4.5 v

PRIVATE DINING

Please select one menu for your party

MENU ONE ♦ 55

LONDON SOURDOUGH v
salted butter and Marmite butter

SALT BAKED BEETROOT TARTAR ve ngc
horseradish cream, watercress

CORN-FED CHICKEN BREAST AND LEG ngc
asparagus, Jersey Royals, Vin Jaune sauce,
black truffle

VANILLA CRÈME BRULEE v ngc

MENU TWO ♦ 65

LONDON SOURDOUGH v
salted butter and Marmite butter

WHITE ASPARAGUS ngc
prosciutto, Parmesan, roast hazelnuts

WILD TURBOT ngc
Broad bean, pea and wild garlic ragout

YORKSHIRE RHUBARB TRIFLE v



PRIVATE DINING

Please select one menu for your party

MENU THREE ♦ 70

LONDON SOURDOUGH v
salted butter and Marmite butter

DORSET CRAB ngc
fennel and citrus salad

SCOTTISH FILLET OF BEEF WELLINGTON
green beans, potato mash, red wine sauce

DARK CHOCOLATE MOUSSE ve
shortbread

VEGETARIAN & VEGAN ♦ 55

LONDON SOURDOUGH ve
salted butter or vegan spread

SALT BAKED BEETROOT TARTAR ve ngc
Dried tomato, vegan Parmesan crisp

ARTICHOKE FILO PASTRY TART ve
soft polenta, curly kale, gremolata

PANNA COTTA ve ngc
macerated strawberries, mint

♦ ADDITIONAL COURSES ♦

SPINACH SOUP crème fraiche 8

NEAL'S YARD CHEESE PLATE Baby Baron Bigod, Brunswick Blue, Kirkham's Lancashire served with a pear,
date and ale chutney, artisan crackers and celery 12

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

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

ASPARAGUS AND WILD GARLIC TART v

PUNTARELLE SALAD ve ngc
artichoke, sun-dried tomato, black olive

LAVERSTOKE PARK FARM MOZZARELLA v ngc
garden beetroot, balsamic

GLOUCESTER OLD SPOT PORK TERRINE
red onion chutney, toasted sourdough

SCOTTISH SMOKED SALMON ngc
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

GREEN BEANS, CONFIT SHALLOTS v ngc

HONEY GLAZED HERITAGE CARROT v ngc

MONTGOMERY CHEDDAR CAULIFLOWER CHEESE

JERSEY ROYALS ve ngc

POTATO GRATIN v ngc

DESSERT

Select three desserts

DARK CHOCOLATE MOUSSE v ngc

CHEESECAKE v
berries

YORKSHIRE RHUBARB TRIFLE v

SEASONAL FRESH FRUIT BOWL 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

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
Neszmely, 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,

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

MR. FALSTAFF ♦ 60

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

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

THE DUCHESS OF MALFI

INSPIRED AFTERNOON TEA 39.5

MENU

RICOTTA AND SPINACH TARTLET

MOZZARELLA AND TOMATO PESTO SANDWICH

SCOTTISH SMOKED SALMON BUN, LEMON RICOTTA

CAESAR SALAD

AMALFI LEMON MERINGUE TART

PISTACHIO MACARON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

ORANGE BLOSSOM CANNOLI

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM,
CLOTTED CREAM



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 cremeux 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.





AFTERNOON TEA



CANAPES



CELEBRATION CAKES



BULL ROOM



BESPOKE PLACE SETTINGS



BESPOKE FLORALS



SCULPTURE BY DIDO CROSBY



MOSAIC BY DIDO CROSBY



GLOBE THEATRE VIEW



RIVER THAMES VIEW

SWAN

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