

SWAN

PRIVATE DINING MENUS

Spring menus served until 19th June 2024



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

BOWLS

We recommend four to six bowls per person for a pre-dinner reception

HOT

Pea and mint risotto 8.5 ve ngc

Brioche beetroot burger, smashed avocado,
coconut yogurt 9 ve

Battered lemon sole fish and chips 9.5

Roast Cornish cod, broad beans, wild garlic 10 ngc

Corn-fed chicken breast, asparagus, Jersey Royals,
Vin Jaune sauce 9 ngc

Pulled Irish beef brioche sandwich, gherkin,
BBQ sauce 9.5

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

COLD

Laverstoke Park Farm mozzarella, garden peas,
broad beans, mint 8.5 v ngc

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

Octopus Nicoise salad 10.5 ngc

SWEET

Panna cotta, macerated strawberries, mint 7 ve

Yorkshire rhubarb trifle 7 v

Dark chocolate mousse, shortbread 7 v ngc

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

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



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

BREAKFAST

MENU

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 49

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 +16.5
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 +3.5



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



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 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



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

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