

# SWAN

## PRIVATE DINING MENUS

Spring menus served until 19<sup>th</sup> 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 BRULÉE 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 ♦ 75

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 3.5 presented in a Swan gift box

# 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

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

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<sup>45</sup>

## 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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