

SWAN

FESTIVE MENUS
2026





FESTIVE MENUS



We create stylish, delicious, sustainable menus for our parties and events. Inspired by exceptional British ingredients, our menus change with the seasons and use produce sourced from British farmers, south-coast fishermen and local artisan suppliers.

We are happy to accommodate specific dietary requirements. Please advise us of any specific dietary requirements fourteen days prior to your event. All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Served from Thursday 25th November until
Sunday 27th December 2026

ARRIVAL BUBBLES



TOUCH OF SPARKLES, CHAPEL DOWN NV, Kent, England

APPLE AND GINGER MOCKTAIL



WINTER BELLINI

Amaretto, pear puree topped with Prosecco

RATHFINNY BRUT '19, Sussex, England

DEUTZ BRUT CLASSIC NV, Ay, France

CASTELNAU '06, Reims, France

CANAPE MENU



COLD

Avocado sushi, pickled ginger, soy jel, wasabi mayonnaise VE | NGC | NF

Penny bun mushroom parfait, blackberry ketchup, pickled shallot, linseed cracker VE | GF | NF

Beetroot relish, horseradish crème fraiche, dill, croustade V | NF

Coronation crab tart, pickled raisin, brown crab puree, puffed wild rice, coriander NF

Brown sugar cured salmon, dill, buttermilk, keta NGC | NF

Ham hock terrine, parsley, cured egg yolk puree, crispy potato DF | NGC | NF

Duck liver parfait, cherry ketchup, roasted hazelnut NGC

HOT

Hash brown, black truffle mayonnaise, Old Winchester cheese V | NGC | NF

Prawn toast, sesame, coriander, sweet chilli, kewpie mayonnaise DF | NF

Korean fried chicken thigh, hot honey, togarashi, coriander DF | NF

BOWL FOOD MENU



COLD

Cashel Blue, poached figs, spicy leaves, candied pecans **V | NGC**

Confit mushrooms, pickled onion, parsley mayonnaise **VE | NF | NGC**

Crayfish and prawn cocktail, avocado, gem lettuce, thousand island dressing **NF | DF | NGC**

Salmon mousse, horseradish crème fraiche, smoked pickled cucumber, keta, dill **NF**

HOT

Truffle arancini, butternut squash, pumpkin seed dressing, sage **V**

Root vegetable crumble, parsnip crisps, apple puree **VE | NF | NGC**

Buttermilk Kerala chicken, black pepper mayonnaise, Bombay crumb, chive powder

Shepherd's pie, haggis, mash potato, crispy shallot, potato crumb **NF**

FESTIVE SEATED MENU



Roasted crown prince squash velouté, hispi cabbage, sherry vinegar, pumpkin seed dressing VE | NF | NGC

Penny bun mushroom parfait, linseed cracker, truffle, pickled brown beech, blackberries, spicy leaves VE | NF | NGC

Beetroot cured salmon, heritage beetroots, pumpernickel, horseradish creme fraiche, keta, dill

Duck liver parfait, poached quince, chestnut, brioche crumb, nasturtiums



Black garlic glazed maitake mushroom, salt baked celeriac, miso roasted sprouts, spiced maple, crispy kale, toasted seeds VE | NGC

Vadouvan spiced monkfish, hispi cabbage, confit sand carrot, vanilla butternut puree, laksa broth, crispy curry leaves NF | NGC

Brined turkey, sage and onion stuffing ballotine, roast sprouts, celeriac puree, confit potato, truffle jus NF

Venison loin, poached quince, beetroot ketchup, brown butter parsnip puree, dark chocolate jus NGC | NF

Scottish beef fillet, fondant potato, red wine garlic puree, Roscoff onion, cavolo nero, red wine jus NF | NGC



Set custard, nutmeg, pine nut and raisin dressing, poached figs VE | NGC | NF

Sticky toffee pudding sundae, toffee sauce, vanilla cream, Armagnac prunes V | NF

Tonka bean cheesecake, Cassis poached blackberries, blackberry puree, maple jelly NF

Dark chocolate and coffee coux bun, Guernsey cream, chocolate sauce, dulce de leche V | NF

FEASTING MENU



TO BEGIN

Penny bun mushroom parfait, linseed cracker, truffle, pickled brown beech, blackberries, spicy leaves VE | NGC | NF

Roasted Crown Prince squash salad, hispi cabbage, sherry vinegar, pumpkin seed dressing VE | NGC | NF

Beetroot cured salmon, heritage beetroots, pumppernickel, horseradish creme fraiche, keta, dill NF

(All these dishes are served)

TO FOLLOW

Venison loin, poached quince, beetroot ketchup, red wine jus NGC | NF

Brined turkey, sage and onion stuffing ballotine, truffle jus NF

Vadouvan spiced Monkfish, hispi cabbage, laksa broth NGC

Black garlic glazed maitake mushroom, salt baked celeriac, miso roasted sprouts, spiced maple,
crispy kale, toasted seeds VE | NGC

All served with roast potatoes, maple glazed parsnips, carrot and swede crush VE

(Please select two)

TO FINISH

Apple and blackberry fool, oat crumble, honeycomb, toasted buck wheat VE | NGC

Coffee choux bun, dark chocolate mousse, vanilla cream, coffee syrup V

English cheese - Montgomery Cheddar, Tunworth cheese, Kentish Blue £10 supplement per guest.

(Please select two)

OYSTERS & THE OPEN SEA



An elegant seafood offering built around freshly shucked oysters and vibrant flavours from the British coast.

FURNESS FISH SELECTION OF FINEST OYSTERS DF | NF

Ponzo, pickled cucumber, Granny Smith apple

Fermented chilli, herb oil

Mignonette, lemon, tabasco

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Salmon nori roll, avocado, cucumber, soy gel, wasabi mayonnaise DF | NF

Spiced tuna loin, carrot and fennel escabeche DF | NF

Salmon sashimi, horseradish watercress DF | NF

Crevettes, Mary Rose sauce NF

Shetland mussels, saffron aioli NF

Cornish octopus, gremolata dressing DF | NF

(All dishes are served)

THE ITALIAN KITCHEN



Comforting Italian favourites with freshly cooked pasta, rich sauces and plenty of parmesan finished before your guests.

Nocellara olives VE | NF | NGC

Artichoke hearts VE | NF | NGC

Stuffed pepperoncini V | NF | NGC

Focaccia VE | NF

Truffle arancini, pecorino crema V | NF

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Gnocchi, arrabiata sauce, crispy sage, capers VE | NF | NGC

Trofie pasta, red wine beef ragu, black truffle, pancetta, parmesan NF

(All dishes are served)

THE SPICE MARKET



Bold Sri Lankan and South Indian flavours inspired by traditional spice markets
and modern street food culture.

VEGETABLE FRITTER salsa VE

MINI VEGETABLE SAMOSA tamarind sauce VE

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POTATO KIRI HODI VE | NF

A Sri Lankan creamy coconut-based potato curry

MASOOR DHAL VE | NF | NGC

A spiced split red lentil curry

BUTTER CHICKEN NF | NGC

A classic Indian curry with marinated and grilled chicken in a rich and creamy tomato sauce

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PAROTTA BREAD VE | NF | DF

POPPADOMS VE | NF

CUCUMBER, PINEAPPLE & ONION SALAD VE | NF | NGC

A chopped salsa with lime juice

COCONUT SAMBAL VE | NF | NGC

A vibrant fresh Sri Lankan condiment made from grated coconut, shallots, chilli & lime juice

SEENI SAMBAL VE | NF | NGC

A traditional Sri Lankan condiment of caramelised onion chutney

(All dishes are served)

THE CHEESEMONGER'S TABLE



An abundant grazing-style cheese station featuring carefully selected cheeses, and artisan accompaniments.

Tunworth, Hampshire V

Rosary Ash, Wiltshire V

Montgomery Cheddar, Somerset V

Cashel Blue, Tipperary V

Shoreditch Smoked VE

Served with seasonal London Preserves chutney, quince jelly, celery, grapes and artisan crackers.

(All cheeses are served)

THE DESSERT TABLE



A beautifully presented collection of handcrafted desserts, seasonal sweets and indulgent treats,
perfect for guests to graze, discover and enjoy.

Milk chocolate mousse, Griottine cherries, white chocolate crumb NGC

Brown butter and hazelnut cake, apricot puree V

Passion fruit marshmallow NGC

Baked tonka bean cheesecake, maple jelly and cassis blackberries V

Winter fruit fool, toasted buckwheat, honeycomb, ginger snap crumb VE | NGC

Salted caramel truffles V | NGC

Almond macaroon selection V | NGC

(All desserts are served)

GATHER & GRAZE



A selection of delicious small bites designed for relaxed dining, mingling and sharing, ideal for parties in the Snug.

Hash brown, truffle mayonnaise, Old Winchester cheese V | NGC | NF

Confit mushroom, pickled onion, parsley mayonnaise VE | NGC | NF

H. Forman's smoked salmon, quail egg, prawn cracker DF | NGC | NF

Cobble Lane ham, Tunworth, Kentfield Country Estate honey DF | NGC | NF

Gentleman's relish, pickled chilli, crumpet NF

Raw Scottish fillet, brioche soldier, gherkin chutney, egg yolk puree, anchovy NF

(All snacks are served)

LATE NIGHT BITES



A delicious selection of savoury late-night snacks served to guests as the evening winds down. Served from 9pm.

Leek and whole grain mustard tart, crispy shallot VE | NGC | NF

Katsu tofu burger VE

Char siu mushroom bao V

Beef brisket pie, potato and parmesan crumble NF

Rare breed sausage roll, caramelised onion puree, sage crisps NF

Sticky lamb shoulder bao bun, spring onion, chilli jam, toasted sesame DF | NF

Angus beef patty, Big Mac inspired sauce, smoked pickles, American cheese, brioche bun NF

(Please select three)

A SHAKESPEARE INSPIRED AFTERNOON TEA



A glass of Touch of Sparkles, Chapel Down NV Kent, England

SANDWICHES

Roast beef, truffle and rocket, charcoal bread
Scottish smoked salmon, lemon and dill cream cheese, brown bread
Coronation roast chicken mayonnaise, turmeric bread
St. Ewe's egg and cress, white bread
Cashel Blue and pear quiche

SWEETS

'Shall I compare thee to a summer's day' Sonnet 18
ROSE PETAL AND MEAD TART, ENGLISH ROSE SYRUP

'Did my heart love till now? Forswear it, sight!
For I ne'er saw true beauty till this night.' Romeo & Juliet
VANILLA HEART SABLE BISCUIT, RASPBERRY BUTTERCREAM

'My crown is in my heart, not on my head' King Henry VI
VICTORIA SPONGE TOPPED WITH A GOLDEN CHOCOLATE CROWN

'Alas, poor Yorick! I knew him, Horatio, a fellow of infinite jest,
of most excellent fancy' Hamlet
LEMON AND BLOOD ORANGE POSSET SERVED IN A GLASS SKULL

'Knowing I lov'd my books, he furnished me from mine own library with volumes
that I prize above my dukedom' The Tempest
EARL GREY AND WHITE CHOCOLATE MOUSSE TOPPED WITH A DARK CHOCOLATE FOLIO

RAISIN AND PLAIN SCONES, STRAWBERRY JAM, DEVONSHIRE CLOTTED CREAM



A box of chocolate truffles to take-away

WINE PACKAGES



SOMMELIERS SELECTION



SAUVIGNON BLANC, NO.1 DOURTHE '24 Bordeaux, France

RIOJA CRIANZA LTD EDITION, BERONIA '23 Rioja, Spain

SOMMELIERS PREMIER SELECTION



LUGANA CONCHIGLIA '23 Lombardy, Italy

B DE BIAC, CADILLAC '15 Bordeaux, France

ENGLISH WINE



LONDON CRU PINOT GRIS '23 Sussex, England

CHAPEL DOWN ENGLISH ROSE '24 Kent, England

FLINT PINOT NOIR PRECOCE '24 Suffolk, England

WINE PACKAGES



NEW WORLD



OLIFANTBERG CHENIN BLANC '23 Breedekloof, South Africa
ST AMANT OLD VINE ZINFANDEL LODI '22 Central Valley, USA

OLD WORLD



JEAN-MARC BROCARD, CHABLIS PREMIER CRU VAILLONS '21 Burgundy, France
SANTENAY, DOMAINE BORGEOT '22 Burgundy, France

SPIRIT & COCKTAIL PACKAGES



Free-flowing as part of your wine package
SPIRITS a choice of six house spirits and with Fentimans mixers
COCKTAILS a choice of four cocktails
SPIRITS & COCKTAILS as above with our master mixologist

DRINKS



FESTIVE COCKTAILS

SANTA'S SIP

Finlandia vodka, caramel, grenadine, lime, grapefruit juice

WHISKEY PIE

Makers Mark bourbon, lemon, cinnamon, apple, star anise

AIR MAIL

Sailor Jerry spiced rum, lime, Cointreau, lemonade

SPARKLING SPICED CHAI COLD BREW

Spiced chai cold brew, orgeat, lemonade

CRANBERRY GIN SOUR

Tanqueray gin, cranberry juice, lemon, Cointreau, Disaronno amaretto

WINTER BRAMBLE

Haymans sloe gin, lemon, Chambord, dried lemon

AMAROVARDIER

Woodford Reserve, Antica Formula, Amaro Nonino

TEQUILATINI

Olmecca tequila, Cointreau, lime, apple

LEMON DROP

Finlandia vodka, lemon, limoncello, Cointreau

DRINKS



MOCKTAILS



POMEGRANATE PUNCH

Seedlip spice, pomegranate juice, lemon

TOFFEE APPLE

Apple, caramel, lime, spiced chai cold brew

CHERRY BLOSSOM

Everleaf Mountain, orange, elderflower, lime & cherry

DESSERT COCKTAILS



AFTER EIGHT

Baileys, Creme de Menthe, double cream

SALTED CARAMEL ESPRESSO MARTINI

Finlandia vodka, salted caramel, coffee

CHERRY BAKEWELL

Jim Beam Red Stag, Cherry Heering, angostura, cream, cherry

BREAKFAST



FULL ENGLISH



Streaky bacon, sausage, black pudding, poached eggs, baked beans, field mushrooms, roasted tomatoes, toasted London sourdough.

Fresh smoothies and organic cold-pressed juices, Novus teas and freshly roasted Extract coffee.

FULL VEGAN



Vegan tofu scramble, steamed broccoli, roasted tomatoes, wilted spinach, mushrooms, baked beans, toasted London sourdough.

Fresh smoothies and organic cold-pressed juices, Novus teas and freshly roasted Extract coffee.

POWER BREAKFAST



A selection of pastries and sourdough with London preserves, 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



MID-MORNING SWEET TREATS

Muffins and flapjacks

Brownies and cookies

A selection of scones served with Devonshire clotted cream and strawberry jam

(Please select one)



LONDON SOURDOUGH salted butter and Marmite butter V

COBBLE LANE ENGLISH CHARCUTERIE bresaola, salami and coppa NGC

WATERMELON RADISH & GOATS CHEESE pear, endive, pickled walnuts V

KALE SALAD apple, quinoa, pomegranate, honey mustard V | NGC

FENNEL & CLEMENTINE SALAD bocconcini, black olive, dill V | NGC

ROASTED HERITAGE CARROTS fennel seeds, maple VE | NGC

CAESER SALAD

NEW POTATO SALAD fresh herbs & olive oil VE | NGC

SCOTTISH POACHED SALMON cucumber, mint & yoghurt sauce NGC

ROAST SCOTTISH TOP SIDE OF BEEF whipped horseradish cream NGC



PEAR AND CASHEL BLUE TARTLET V

SALTED CARAMEL DARK CHOCOLATE TARTLET V

SEASONAL FRUIT SALAD VE | NGC

CHEESEBOARD

a selection of British and Irish cheese,
date and ale chutney, grapes & crackers

FREE-FLOWING TEA AND COFFEE

CONTACT US



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