



## THE BARN

# THE SWAN

The Barn sits just by the entrance to The Swan and offers a lovely venue for all sorts of events. Enjoy the same attentive service as in the pub but with the menu, layout and whole experience tailored exactly to fit your needs. It is the perfect place to enjoy fantastic food cooked by our award-winning head chef Stefano Boi and warm hospitality from our friendly team.





Whether you come for a family celebration, an intimate occasion with friends or an away day with colleagues, The Swan is the perfect place.

# THE SWAN

Come and have a look round the barn, our fabulous private dining room that's light, spacious and ideal for celebrations of all kinds. You can choose from a range of different private dining packages specially created for the occasion by head chef Stefano, from hot and cold buffets right through to delectable dinner party menus. All our food is fresh and seasonal and Stefano is happy to design a menu that suits your taste and your pocket, too.





Talk to us today about making your occasion really special.

Call us or pop in for a chat. See you soon

Lee, Stefano & the Team



# THE SWAN SALFORD PRIVATE DINING SET MENUS

#### **LUNCH SET MENU**

2 COURSES FOR £14.00 OR 3 COURSES FOR £17.00 MONDAY TO THURSDAY FROM 12:00 TO 17.00

#### **Starters**

Soup of the Day

Air-dried Beef Salad, Cave Aged Cheddar & Watercress
West Country Breaded Whitebait, Saffron Aioli

#### Mains

Breaded Cod Scampi, Skinny Chips, Pea Mayonnaise

Slow Cooked Beef Short Rib, Sweet Potato & Thyme Puree, Pistachio & Chervil Pesto

Spring Pea & Parmesan Risotto, Truffle Oil, Soft Herb Salad

#### **Desserts**

English Burnt Cream, Poppy Seed Shortbread

Warm Carrot Cake, Cream Cheese Sorbet & Spiced Raisin Syrup

Double Scoop of Jude's Free Range Ice Cream & Sorbets, Choose from the Following:

Vanilla, Banana Chocolate or Peach Ice Creams, Green Apple or Blackcurrant Sorbets

#### **Sides**

Chunky Chips £3.25

Spring Garden Salad, Sherry Vinaigrette £3.25

Baby new Potatoes, Sea Salt & Mint Butter £3.75

French Style Petit Pois £3.50

Glazed Carrots £3.75



£28 per head

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**Starters** 

Soup of the day

Cotswold Chicken, Bacon & Avocado Salad, Croutons & Herb Dressing Chase Vodka & Dill Cured Salmon, Heritage Beetroot & Crispy Capers



Mains

Enderby Smoked Haddock Kedgeree, Poached Free-range Egg

Wild Mushroom & Shallot Tart, Salt Baked Celeriac & Truffled Marscapone

Free-range Pork Fillet, Hispy Cabbage, Crispy Potatoes & Morel Cream Sauce

Roast Cotswold Chicken Supreme, Mustard White Beans, New Season Broccoli & Thyme Jus



#### **Desserts**

Iced Honey Parfait, Candied Pistachios & Rhubarb

Warm Carrot Cake, Cream Cheese Sorbet & Spiced Raisin Syrup

Lemon Curd Tart, Mini Meringues & Limoncello Cream



Individual Cheese Plate, Biscuits & Chutney
(£2.50 supplement)



£35 per head

B

#### **Starters**

Superfood Salad of Feta, Spiced Wild Rice & Watermelon, Tahini Dressing
Brixham Crab Benedict, Spinach, Poached Free-range Egg & Hollandaise
Cotswold Chicken, Bacon & Avocado Salad, Croutons & Herb Dressing



#### Mains

28 Day Dry-aged 8oz Butchers Cut Rump Steak, Chunky Chips, Watercress, 5 Peppercorn Hollandaise or Bordelaise Sauce

Cornish Lamb Cannon & Brisket, Spring Onion Mash, Minted Broad Beans & Olive Jus

Pan Fried Sea Bass Fillet, Herb Gnocchi, Sea Vegetables, Saffron & Clam Broth

Wild Mushroom and Truffle Risotto with Parsnips Crisps



#### **Desserts**

Vahlrona White Chocolate Mousse, Warm Passion Fruit Doughnuts

English Burnt Cream, Poppy Seed Shortbread

Individual Cheese Plate, Biscuits & Chutney



Alternatively you could always arrange a meeting with Chef Stefano to create your own bespoke menu.



### **BUFFET MENU**

Prices are per person
£10 for 4 Items, £15 for 6 Items, £20 for 8 Items

#### Veggie

Sun-dried Tomato Houmous, Toasted Pitta
Goats Cheese & Caramelised Red Onion Tart
Asparagus, Wild Garlic & Shallot Quiche
Peppered Cream Cheese & Herb Stuffed Breaded Mushrooms

#### Fish

Smoked Haddock Fishcake, Tartare Sauce Crispy Cornish Squid, Saffron Aioli Smoked Mackerel Pate, Rustic Toast Taramasalata, Crudites & Pitta Bread

#### Meat

Cornish Lamb & Mint Skewers, Cucumber Yoghurt

Warwickshire Whizzer Sausage Roll, Black Pepper Mayonnaise

Free-range Chicken Caesar Salad

Chipotle Free-range Chicken Drumsticks

#### **Puds**

Seasonal Fruit Salad
Strawberry & Elderflower Eton Mess
Valrhona White Chocolate & Pistachio Cheesecake



## **BBQ** Menu

£18 per head

Halloumi, Mushroom & Courgette Skewer, Red Pepper & Shallot Jam
Course Ground Bavette Burger, Celeriac Slaw & Smoked Cheddar
Jimmy Butler's Whizzer Sausage Hotdog, Chorizo & Apple Salsa
Cornish Mackerel & Cod Slider, Fennel Salad & Pistachio Aioli
Chipotle Free Range Chicken Thighs, Pineapple & Coriander Relish

## BIT ON THE SIDE

Corn on Cob with Cajun Butter
Celeriac Slaw
Smoked BBQ Beans
Sweet Potato & Lemon Thyme Hash
Market Salad, Mustard Dressing



To make your reservation please contact Lee or Alex on the details below:

Tel: 01908 281 008

Email: <a href="mailto:swan@peachpubs.com">swan@peachpubs.com</a>

Or pop in and see us....

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