

THE SWAN HOTEL
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Three Course
A La Carte
Function Menu

Please select a single dish from each section
to create your individual menu

STARTERS

Home Made Sweet Potato Soup
With Red Pepper Coulli & Local Baked Bread
£3.95

Home Made Hampshire Watercress Soup
With Chive Cream & Local Baked Bread
£3.95

Char Grilled Asparagus wrapped in Prosciutto Ham
& Grilled with French Brie
£4.95

Pan Seared Scallops served on Black Pudding
With Crispy Bacon & a Balsamic Reduction
£5.50

Home Made Roasted Salmon & Hampshire Watercress Fishcake
Served with a White Wine Cream Sauce
£4.95

Goats Cheese Tartlet (v)
Baked Goats Cheese with Roasted Vegetables
in a Short Crust Pastry Tartlet With a Sun Dried Tomato Dressing
£4.95

Char Grilled Haloumi Cheese with Sun Dried Tomatoes
Fresh Dressed Rocket Salad & Balsamic Syrup
£4.95

Home Made Chicken Parfait with a Hint of Merlot
Served on a Garlic Crouton with Caramelised Onions
£4.50

MAIN COURSES

Roasted Saddle of Lamb
stuffed with Goat's Cheese, Fresh Thyme & Rosemary
Served with a Red Wine Sauce
£12.95

Tornado Rossini
Pan Fried Fillet Steak served on a Grilled Crostini
Topped with Coarse Pate with a Madeira Wine Sauce
£14.95

Beef Wellington
Fillet Steak topped with Fresh Raspberries, Mushroom Pate
& wrapped in Puff Pastry, Oven Baked & Served with
a Port & Raspberry Reduction
£12.95

English Rack of Lamb with a Green Herb Crust
Served with a Potato Dauphinois
with a Hint of Lemon & a Redcurrant Sauce
£11.95

Oven Roasted Pork Fillet
with a Honey & Mustard Seed Crust
Served on Braised Leeks with a Stilton Sauce
£11.95

Oven Roasted Free Range Chicken Breast
with a Brie & Sage Mousse
Served on a Potato Rosti with a Rich Tomato Sauce
£11.95

Pan Fried Duck Breast served on Sautéed Potatoes
with an Orange & Cointreau Sauce
£11.95

Salmon Fillet en Croute
Pan Fried Salmon Fillet topped with Cucumber Pickle wrapped in
Light Puff Pastry with a Hampshire Watercress Sauce
£11.95

Roasted Monk Fish
on a bed of Summer Pea & Mint Risotto with a Citrus Dressing
£12.95

Oven Roasted & Spiced Cod
with a Pea Puree Served with a Traditional Parsley Sauce
£12.95

Tempura of Crispy Vegetable's
Served with a Home Made Sweet & Sour Sauce
& served with Crispy Noodles (v)
£10.95

Home Made Wild Mushroom Ravioli
Served with a Tarragon Sauce (v)
£11.95

Roasted Vegetable Risotto
served with Parmesan Crisps & Basil Oil (v)
£11.95

Desserts

Home Made Chocolate Crème Brulee
with Orange Liqueur

Home Made Raspberry Pavlova

Fruit's of the Forest Jelly Terrine
with Vanilla Cream

Home Made Lemon & Raspberry Meringue Tart

Poached Summer Pears in Port & Cinnamon
with a Raspberry Crème Anglaise

Home Made Fresh Strawberry Puff Pastries

Home Made Apple & Summer Fruit Cobbler

A selection of Fine Cheese
with Assorted Savoury Biscuit's & Fruit

All Desserts priced at £4.50