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## FUNCTIONS MENU

### TO START

**HOMEMADE SOUP** warm crusty bread (v) (gfo)

**SMOKED DUCK BREAST**, fig and roasted almond salad

**CRISPY STICKY SHREDDED CHILLI BEEF**, watercress salad

**TWICE BAKED GOATS CHEESE AND WATERCRESS SOUFFLE** (V)

### MAINS

**MOZZARELLA AND CHORIZO STUFFED CHICKEN BREAST** wrapped in Pancetta served with pesto mashed potato and a mini green bean and tomato salad (gf)

**MUSHROOM AND CASHEW NUT WELLINGTON**, thyme and garlic roasted vegetables, mashed potato (vegan)

**TRADITIONAL STEAK AND ALE PIE** served with mashed potato and seasonal vegetables

**PAN FRIED SALMON FILLET**, baby golden beetroot, saute new potatoes, crispy kale finished with a saffron & dill cream sauce (gf)

**ROLLED PORK BELLY**, breaded black pudding, dauphinoise potato, apple puree, braised baby fennel (gf)

### PUDDINGS

**APPLE AND CINNAMON CRUMBLE**, crème anglaise (gf)(v)

**WARM CHOCOLATE BROWNIE**, vanilla ice cream (v)

**STICKY TOFFEE PUDDING**, toffee sauce and pouring cream (V)

**3 SCOOPS OF DAIRY ICE CREAM IN A BRANDY SNAP BASKET** (vanilla, chocolate, and strawberry) (v)(gfo)

**CHEFS CHEESE BOARD:** Brie, Lynburn Garlic and Nettle, Creamy Stilton, Winchester, tomato chutney, banana chips and half walnuts (v)(gfo) **£3 surcharge**

Two Courses **£23.00**

Three Courses **£27.00**

Add tea or coffee **£2.00**

*An optional 10% service charge will be added to parties over 10 guests*

*(v) vegetarian (gf) gluten free (gfo) gluten free option available. Please request when ordering*

*If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.*

