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### **Grazing table - £17.50 per person (minimum of 20 guests)**

Grazing tables are a fabulous way to bring people together at an event. They are a great talking point and something people will go away and remember!

A grazing table features a selection of homemade food and fresh seasonal produce. For example: selection of antipasti, finest cheeses, sausage rolls, gala pie or mini quiches, fresh and dried fruits, dips, pates, cold meats, crudites, freshly made breads, crackers, pickles and nuts.

### **Luxury grazing table – Price on request**

All of the tasty treats in our signature grazing table but we are able to add on any little luxury extras you may like: For example: prawn cocktails, smoked salmon, roast beef and horseradish topped mini-Yorkshire puddings, and tempura prawn.

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\*Selection may vary depending on seasons  
Unfortunately, we cannot cater for dietary/allergens due to cross-contamination.



*(All items are subject to change)*

Dining Room hire **£100**  
Watercress Room hire **£75**  
Vault Room hire (6 hours room hire) **£200**

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

*All fried items are cooked in rapeseed oil. If you require information regarding 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.*