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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.