



01962 732302 | swanhotel@btinternet.com | www.swanhotelalresford.com
(vg) vegan (v) vegetarian (gf) gluten free (gfo) gluten free option available. Please request when ordering

COLD MEAT BUFFET

Pasta Spirals in Sundried Tomatoes (v)

Mixed Leaf Salad (gf/vg)

Creamy Stilton and Brie Quiche (v)

Roast Hampshire Topside of Beef (gf)
and Honey Roasted Ham (gf)

New Potatoes tossed in Parsley Butter (gf/v)

Red cabbage coleslaw (gf/v)

Couscous with Roasted Mediterranean Vegetables (vg)

Freshly Baked Bread served with Butter (v)

.....

White Chocolate chip brownie (v)

Mixed fruit pavlova (gf/v)

Baileys crème brûlée (gf/v)

£21.00 per head main course
£25.00 per head main and dessert

.....

Finish your meal with a fine Selection of English Finest Cheeses and Crackers
served with accompaniments

Additional £7 per person

(All items are subject to change)

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

An optional 10% service charge will be added to parties over 10 guests. All deposits are nonrefundable.

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.

Please note: If you use a helium canister to inflate balloons, please ensure you take it with you afterward.

Failure to do so will result in a £100 fine.