

THE SWAN HOTEL

New Alresford, Hampshire

Tel: 01962 732302

www.swanhotelalresford.com



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@TheSwanHotel3

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

CANAPÉS MENU

Chicken liver parfait in a black cone *(gfo)*

Smoked salmon lemon and dill cream cheese blini

New potato skin topped with cheese and bacon *(gf)*

Prawn cocktail in baby gem *(gf)*

Bitesize ham hock terrine, homemade piccalilli *(gf)*

Tiny Yorkshire puddings with rare roast beef and horseradish cream

Tomato, basil and red onion bruschetta *(gfo/v)*

Brie and cranberry wontons *(v)*

Smoked salmon with soft cheese & chive tartlet

3 Canapés per person £6.00

5 Canapés per person £8.75

7 Canapés per person £11.50

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 non-refundable.



All fried items are cooked in rapeseed oil. 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.

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.

Date of party:

Deposit: (Non-refundable deposit of £50 is required on booking)

Name:

Beverage required:
(Please ask for our wine list)

Contact number:

Special Requirements:

Email:

Time to arrive:

Number of guests:

Time to serve:

Select items for your whole party (<i>minimum of 3 items</i>)	Tick
Chicken liver parfait in a black cone (<i>gfo</i>)	
Smoked salmon lemon and dill cream cheese blini	
New potato skin topped with cheese and bacon (<i>gf</i>)	
Prawn cocktail on baby gem (<i>gf</i>)	
Bitesize ham hock terrine, homemade piccalilli (<i>gf</i>)	
Tiny Yorkshire puddings with rare roast beef and horseradish cream	
Tomato, basil and red onion bruschetta (<i>gfo/v</i>)	
Brie and cranberry wontons (<i>v</i>)	
Smoked salmon with soft cheese & chive tartlet	

