

THE SWAN HOTEL

New Alresford, Hampshire

Tel: 01962 732302

www.swanhotelalresford.com



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

FUNCTIONS MENU

STARTERS

HOMEMADE SOUP: A comforting blend of seasonal ingredients, served piping hot with crusty bread *(gfo/vgo/v)*

GOAT CHEESE, WALNUT, BEETROOT AND ROCKET SALAD, served with a vibrant wild garlic dressing *(gf/v)*

TRUFFLE, MOZZARELLA AND SAFFRON ARANCINI: Golden saffron-infused risotto balls filled with molten mozzarella, lightly fried and finished with a hint of truffle for a rich, aromatic bite *(v)*

MAINS

PAN-FRIED SALMON FILLET, paired with sautéed potatoes and buttered samphire, accompanied by roasted vine tomatoes and a smooth watercress sauce *(gf)*

BRIE AND PESTO-STUFFED CHICKEN BREAST WRAPPED IN PARMA HAM, with a medley of roasted vegetables, sweet potato, buttered asparagus and finished with a watercress drizzle *(gf)*

SPICY BUTTERBEAN PIE, served with crushed new potatoes, wilted spinach and finished with a red wine jus *(vgn/v)*

STEAK AND ALE PIE, comfort food at its finest – served with creamy mashed potatoes, seasonal vegetables and rich red wine jus

PUDDINGS

PORNSTAR MARTINI CHEESECAKE: A creamy, tangy passionfruit indulgence infused with prosecco and finished with smooth pouring cream *(contains alcohol)*

CHOCOLATE AND CHERRY FUDGE TORTE: A decadent chocolate fudge torte infused with cherries, paired with a sharp, refreshing blackcurrant sorbet *(gf/vgn/v)*

COOKIE DOUGH SUNDAE: Creamy vanilla ice cream with edible cookie dough bites, milk chocolate mousse, cookie dough ice cream, fudge sauce, fresh cream and a sprinkle of mini chocolate chips *(gfo/v)*

Two Courses £28.00 per person

Three Courses £34.00 per person

Add tea or coffee £2.00 per person

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.

PLEASE NOTE: We are sorry but we can no longer accept cheques.

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.

