

THE SWAN



BUFFET MENU



THE SWAN SELECTION OF BUFFET OR SIT-DOWN OPTIONS

HOT PORK ROLLS £10.95 PER PERSON

PORK SHOULDER roasted and served with homemade apple sauce, crispy crackling, soft brioche rolls & thyme sage stuffing

COLD BUFFET £12.95 PER PERSON

HOMEMADE SCOTCH EGGS & English mustard

HOMEMADE BUTCHERS' PORK SAUSAGE ROLLS

SELECTION OF FRESHLY CUT SANDWICHES:

Roast beef, horseradish & rocket
Free-range egg & cress mayonnaise
Cheddar cheese & red onion chutney
Honey roast ham & fresh tomato

HOMEMADE GOATS CHEESE TART
with baby spinach & red onion marmalade

CHINESE BUFFET selection & dips

INDIAN BUFFET selection & dips

HOT BUFFET £14.95 PER PERSON

EACH DISH SERVES 20 PORTIONS

AUTHENTIC THAI GREEN CHICKEN CURRY
basmati coconut rice, prawn crackers & chutneys

BANGERS & MASH - butchers thick cut pork sausages
with creamy chive mash & rich onion gravy

FANTASTIC FISHERMAN'S PIE
with crispy cheesy chive mash & minted peas

BEEF RAGU LASAGNE with rich tomato sauce,
baby gem green salad & garlic parsley bread

VEGAN VEGETARIAN TART
with roasted minted new potatoes & root vegetables

SUMMER LUNCHEON CARVED BUFFET £20.95 PER PERSON

HOME CURED ROASTED GAMMON HAM, butchers' rare
roast beef & watercress

POACHED SALMON & homemade salad cream, prawn & crayfish
cocktail, Niçoise salad, minted new season Jersey potatoes,
Caesar salad & croutons, crusty bread & butter

AFTERNOON TEA / BABY SHOWER £13.95 PER PERSON

SELECTION OF FRESHLY CUT SANDWICHES:

Roast beef, horseradish & rocket
Free-range egg & cress mayonnaise
Cheddar cheese & red onion chutney
Honey roast ham & fresh tomato

SCONES, JAM & CLOTTED CREAM

MINI CAKES & BAKES

TEA OR COFFEE

ADD PROSECCO By the glass £6.95 BOTTLE £21.95

PLATED SIT-DOWN MEALS 2 COURSE £23.95 3 COURSE £30.95

STARTERS

HOMEMADE SOUP OF THE DAY with crusty bread & butter

FRESHLY COATED CALAMARI with garlic aioli & lemon

PUB CHICKEN LIVER PATE with onion marmalade,
toasted brioche & butter

PROPER PRAWN & CRAYFISH COCKTAIL
Marie rose sauce, lemon & granary bread & butter

MAIN COURSE

VEGAN VEGETARIAN TART served with minted new potatoes
& seasonal greens

PAN SEARED CHICKEN BREAST with roast shallots,
pomme puree, glazed carrots & peas & jus

GRILLED SEABASS FILLET with a saffron
& Brixham crab risotto fished with lemon oil

HOMEMADE BEEF BURGER topped with spicy Nduja salami,
pickles, salad, toasted brioche & crispy fries

PUDDINGS

DOUBLE CHOCOLATE BROWNIE with vanilla ice cream
& chocolate sauce

HOMEMADE CHURROS with Cinnamon sugar & vanilla ice cream

VANILLA CRÈME BRÛLÉE with homemade shortbread

ASSORTED CHEESE PLATE with chutney & crackers

PLEASE SPEAK TO OUR TEAM ABOUT ALLERGENS OR DIETARY REQUIREMENTS,
WE CANNOT 100% GUARANTEE NO CROSS CONTAMINATION, WE DO USE
NUTS AND TRACES OF NUTS IN OUR KITCHEN

IF YOU REQUIRE A BESPOKE MENU, PLEASE ASK FOR DETAILS

BOOKINGS: ???? | TEL ????