

Banqueting / Event Menu

3 Courses £35.00 Per Person

**A Choice of 3 Starters, 3 Main Courses and 3 Puddings
Can be offered for a supplement charge of £5.00 per person.**

Canape Reception

A Selection of Chef's Own Canapes on Arrival at your event.
5 Pieces per person £9.50

Cheese Course

We are delighted to bring you some of the best
Cheeses in the Country Sourced here in the Westcountry.

Our Somerset Cheese Board can be served per table
Complimented with Chutney, Grapes, Biscuits & Celery

£35.00 Per Board (Maximum 8 People)

Soups

Creamy Onion & Thyme with Sage & Onion Stuffing Ball

Curried Butternut Squash With Onion Bhaji

Tomato with Garlic Croutons and Basil Pesto

Pea Velouté with Flaked Ham Hock

Creamy Turkey with Cranberry Sauce and Chives

Creamed Leek & Potato Soup

Roasted Carrot & Coriander Soup with Coriander Pesto

Starters

Chicken liver pate with red onion marmalade
mixed leaf salad, melba toast

Ham Hock Terrine, Piccalilli, Toasted Brioche
Mixed Leaves, Balsamic Dressing

Somerset Goats Cheese Bon Bons with Beetroot Houmas,
Beetroot Crisp, Watercress Salad and Balsamic Glaze

Pea and Mascarpone Panna Cotta, Garlic Croutons, Pea & Broad Bean Salad,
Mint Dressing, Fresh Honeycomb

Warm Smoked Haddock Fishcake, Tartare Sauce
Mixed Leaf Salad,

Ham Hock Terrine, Piccalilli, Toasted Brioche
Mixed Leaves, Balsamic Dressing

Norton Radstock Beef Carpaccio, Pickled
Garden Vegetables, Parmesan Crisp, Port Glaze, Pea Shoots

Red Onion & Blue Cheese Tartlet, Onion Marmalade
Mixed Leaf Salad

Crispy Pork Belly, Black Pudding, carrot puree
Parma-ham Crisp, Red Wine Jus, Pea Shoots

Mini Chicken Satay, Chargrilled with Peanut,
Chilli Dressing, Crispy Noodles, Fresh Coriander

Breaded Crispy Halloumi, Mixed Leaves
Tarragon & Garlic Dressing

Thai Green Fish Goujon, Homemade Tartar
Sauce, Lemon, Fresh Parsley

Smoked Mackerel Pate, Lemon Cream Cheese,
Toasted Bread, Salsa Verde Dressing

Salmon Ballotine Rolled in Fresh Dill ,
Beetroot & Apple Remoulade, pea shoots

Roast Mains

Slow roasted leg of lamb with apricot and rosemary stuffing

Medium roasted topside of beef with homemade horse radish

Roasted Breast of chicken with sage and onion stuffing

Slow roasted pork belly with cider apple sauce

Our Main Course Roasts are all served with
Crispy Garlic and herb roasted Maris Piper potatoes, Panache of Seasonal Market Vegetable's
Yorkshire pudding and traditional red wine gravy

Fish

Pan fried salmon Rich cherry tomato jus

Pan fried sea bass fillet white wine, crayfish, dill sauce

Herb crusted cod fillet, wild mushroom cream sauce

Beef

Feather blade of beef topped with horse, red wine jus

Slow roasted steak, mushroom and shallot cream sauce

Pan fried Fillet of beef wild mushroom, pepper corn sauce

Chicken

Pan fried chicken wild mushroom, parsley sauce

Roast chicken supreme, red wine, shallot, and bacon jus

Poached chicken stuffed with mushroom Duxelle, white wine sauce

Pork

Pork belly with a caramelized onion, bacon jus

Pork tenderloin with red onion marmalade, cider sauce

Pork chop on the bone with mushroom and herb sauce

Lamb

Rump of lamb with red wine and rosemary jus

Rack of lamb with slow roasted lamb jus

Slow roasted lamb belly with minted jus

Duck

Duck breast and a blackberry jus

Confit Duck leg with orange jus

Potato choices

Potato Rosti	Creamed Mashed potato and chive	Roasted Baby new potatoes
Parsley buttered new potato	Dauphinoise potato	Boulangere potatoes
Garlic herb roast potatoes	Tarragon Potato Rosti	Bubble and squeak croquette

Please select one Potato choice for your entire party

Vegetable choices

Buttered Seasonal vegetable mix	Honey roasted beetroot and carrot green beans
Herb roasted root vegetables	Garlic roasted Mediterranean vegetables
Carrot, pea and baby corn medley	Roasted butternut squash, red onion and green beans

Please select one choice of vegetables for your entire party

Desserts

Warm chocolate brownie, clotted cream ice cream,
chocolate sauce, toffee popcorn

Glazed lemon tart, raspberry Coulis, shortbread crumb,
raspberry sorbet

White chocolate parfait, shortbread crumb, Raspberries,
tempered chocolate

Warm sticky toffee pudding, toffee sauce,
vanilla ice cream, mint sherbet

Chocolate crème Brulee with homemade shortbread

Mango Panna cotta, passion fruit compote,
raspberry sorbet, short bread crumb

Baked vanilla cheesecake with
forest fruit compote and mint sherbet

Warm double chocolate Brownie with
chocolate soil, crème Anglaise

Warm treacle tart with clotted cream ,
Short bread crumb

Warm apple and strawberry tart, strawberry Coulis

Lemon and lime Posset, caramel crunch, chocolate,
Chantilly cream, mint sherbet

Chocolate and coffee mousse, crème Anglaise, berry Coulis,
raspberries, shortbread

Raspberry meringue cheesecake with chocolate sauce,
honeycomb, shortbread crumb

The swan hotel cheese board selection of Draycott blue cheese, Wookey cave aged cheddar, Somerset brie and
Driftwood goats cheese Chutney, Grapes, Celery Selection of crackers
£7.50 Supplement per person.