

Menus for Swettenham Arms event

Two Course meal with tea /coffee included

Main Courses

Chicken Supreme

A chicken breast, pan-roasted with fragrant garlic and thyme and served on a bed of creamed polenta, with vibrant asparagus spears, wild mushrooms, tender stem broccoli, parmesan cheese and a rich red wine jus

Roast Brongain Beef

Aged 21 days with a Yorkshire pudding, a selection of seasonal vegetables & roast & gratin potatoes

Roasted Loin of Pork

Sage & onion stuffing, calvados & apple sauce, creamed potatoes & sautéed greens

Pan-Fried Salmon Fillet

A chunky salmon fillet, seasoned with fresh rosemary and pan-fried with pink peppercorn citrus butter. Served with a warm salad of new potatoes, tender asparagus tips, peas and wilted chard leaves

Spiced Sweet Potato, Barley and Kale Pie

A vegan sweet potato pie infused with barley, roasted red onion, kale, mustard, seasoned with turmeric, ginger, chilli, cumin and coriander and served with a selection of fresh, vegetables and buttery new potatoes

Desserts

Fruity Loaded Meringue

Chantilly cream & compote of seasonal berries

Warm Chocolate Brownie

With chocolate sauce & vanilla ice cream

Lemon Cheesecake

With berry compote & vanilla ice cream

Crème Brûlée

Lemon shortbread