

SWARLING MANOR



our
catering
menu

Canapés

Cold

Smoked salmon croustades, dill crème fraiche
Parma ham, goat's cheese & pear
Smoked paprika, cheese & chive puffs
Chicken liver parfait on toasted sourdough, red onion chutney
Tomato, basil & black olive tapenade bruschetta (Vg)
Rare Kent steer beef, horseradish, crispy onions
Mackerel pate, pickled cucumber, rye croute

Hot

Popcorn tofu, sriracha mayonnaise (Vg)
Pork & fennel sausage rolls, Apple & pear chutney
Mozzarella & basil arancini, arrabbiata sauce
Teriyaki & sesame seed chicken skewers
Fish goujons, tartare sauce
Cauliflower fritters, curried mayonnaise

3 Canapés £10 | 5 Canapés £15

Welcome

Please inform us of your dietary requirements 8 weeks prior to your wedding. We can't accept responsibility for any allergens that we weren't informed of.

If you have any questions about our menus, or would like to add or change something, please do let us know. We love working with our couples to make their day perfect and we can always speak with our chefs to create something totally unique for you.

V – Vegetarian

VG – Vegan

GF – Gluten Free

DF – Dairy Free

VE* - Can be made Vegan with adaptations (please specify this when choosing your menu)

GF* - Can be made Gluten Free with adaptations (please specify when choosing your menu)

BBO Menu

£35 per person

FOOD MENU

Mains

28 day aged beef burger
Rare breed pork & apple sausages
Jerk chicken thighs
Veggie burger
Grilled halloumi & vegetables with pesto

Salads

New potato, spring onion & crème fraiche
Baby gem, cherry tomatoes, red onion, cucumber & olive salad
Southern style slaw
Toasted pitta bread with tzatziki or hummus

Desserts

Strawberry cheesecake
Dark chocolate eclairs

Mains

12 hour slow cooked Texas smoked beef brisket with a Texan rub

Buffalo chicken wings , buffalo sauce

St Louis pork ribs smoked basted with a dry rub then coated in a sticky sauce

Veggie burger

Grilled halloumi & vegetables with pesto

Sides

Southern style slaw

Texas potato salad

Cajun corn on the cob

Desserts

Strawberry cheesecake

Dark chocolate eclairs

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Texas *BBQ* Menu

£39 per person

Hog *Roast* Menu

£35 per person

Traditional Hog Roast Package

An orchard fed whole pig, seasoned and slowly cooked on a spit-roast. Served in a fresh bread roll with sage and onion stuffing, crackling and apple sauce. Accompanied with warm new potatoes roasted in garlic and rosemary.

Choose 2 Sides

Moroccan spiced vegetable cous cous

Rocket, tomato, parmesan and pine nuts

Penne pasta, green pesto, sun-dried tomatoes, basil and capers

New potatoes, spring onions, chives and mayonnaise

Feta cheese, black olives, red onion, mixed leaf and cherry tomatoes

Desserts

Dark chocolate eclairs

Lemon meringue pie

Sticky toffee pudding, toffee sauce, vanilla ice cream (VE*)

Vegan Hog Roast

We have created a unique vegan and vegetarian hog roast for your guests which is exactly like a hog roast, so they won't miss out! Enjoy Pulled jackfruit, served on a fresh bread roll, with sage and onion stuffing, vegan 'crackling' and apple sauce.

Starters

Tomato & basil soup, sourdough croutes, basil oil
Pressed ham hock terrine, piccalilli, crackling, mustard dressing
Prawn & avocado cocktail, baby gem, Marie Rose sauce
Salad of poached pear, Kentish blue cheese & candied walnuts
Chicken liver pâté, red onion marmalade, crispy chicken skin
Thai fish cakes, sweet chilli sauce, sesame & cucumber pickle

Mains

Confit pork belly, creamed mash, glazed carrots, apple butter, crackling
Grilled sea bass, spinach, confit lemon, new potatoes, warm tomato & herb dressing
Chicken breast, new potatoes, charred corn, green beans, romesco sauce
Garlic butter gnocchi, purple sprouting broccoli, spinach pesto, toasted pine nuts
Braised lamb shoulder, curly kale, dauphinoise potatoes, thyme jus

Desserts

Eton mess
Dark chocolate tart, crème fraîche, raspberries
Summer fruit crumble, vanilla custard
Kent cheeses, crackers, grapes, apple & pear chutney
Lemon and lime cheesecake, berry compote, lemon curd

Three Course
*Wedding
Breakfast*
Menu

£55 per person

The *Sharing* Menu

...For something a little more relaxed with
a real family sharing feel.

Two courses £45
Three courses £50 per person

FOOD MENU

Starters

Toasted flatbread, hummus, marinated olives, cured Italian meats, cornichons,
Baked camembert, red onion marmalade, toasted sourdough, candied walnuts (V)

Mains

Braised minted Kent shoulder of lamb (GF)

or

Garlic & thyme roasted chicken supreme (GF & DF)

With the following sides (choose 2)

Creamed leeks (GF)

Roasted carrots (DF & GF)

Hassle back potatoes (DF & GF)

Moroccan cous cous (DF & GF)

Dauphinois potatoes (GF)

Charred broccoli with toasted almonds (DF & GF)

Desserts

Choose from a range of desserts.

Finger Food Buffet

Smoked salmon and cream cheese blinis
Chicken skewers
Caprese skewers with cherry tomatoes, mozzarella & basil
Mini arancini balls
A selection of bread and crackers
Dips (tzatziki, red pepper hummus, alioli)
Cured meats and cheeses
Fresh seasonal fruit arranged beautifully
A selection of mini desserts, brownies, macarons and éclairs

Grazing Table

A selection of breads, cheeses, cured meats, dips, desserts and fruits arranged beautifully on one table.

Oak & Olive Grazing Station

An interactive charcuterie station - choose a selection of 12 food items for guests to make their own charcuterie boards.

Cheese | Brie, cheddar, blue cheese, goat cheese, spicy mexican cheddar

Meats | Prosciutto, salami, pepperoni

Breads / Crackers | Baguette slices, assorted crackers, flat bread

Fruits / Veggies | Cherry tomatoes, cucumber, strawberries, grapes

Sweets | Chocolate brownie, Chocolate covered pretzels, biscoff biscuits

Accompaniments | Olives, dried apricots, fresh figs, mini pickles

Sauces | Honey, honey and mustard, pickle, chilli jam

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Evening Food

Finger food buffet £15pp
Grazing Table £10pp
Oak and Olive grazing box £10pp

The
Children's
Menu

Starters

Grilled garlic bread
Tomato soup
Cantaloupe melon & mixed berries

Mains

Sausages, mash, peas & gravy
Fish fingers, chips & baked beans
Chicken breast, roast potatoes, seasonal veg
Margarita pizza & chips

Desserts

Warm chocolate brownie, vanilla ice cream
Strawberry ice cream sundae
Fruit salad, berry coulis



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