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

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

Alfresco dining *in the countryside*

FOOD MENU

Starters

Tapas board to share

Mains

Slow-cooked minted lamb shoulder

or

Parmesan & sun-blushed tomato stuffed
chicken breast wrapped in crispy Serrano ham

or

Goat's cheese tart (V)

Sides to share

Rosemary and garlic roasted new potatoes
Tenderstem broccoli with Parmesan cheese & pinenuts
Rocket, goat's cheese, pear & walnut salad

Desserts

Mini salted caramel & Biscoff cheesecake bites
&
Warm chocolate fudge brownies with fresh berries,
cream & chocolate fudge sauce

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Alfresco *Dining* Menu

£60 per person

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BBQ 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

Choose two

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

FOOD MENU

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

Choose two

Southern style slaw
Texas potato salad
Cajun corn on the cob

Desserts

Strawberry cheesecake
Dark chocolate eclairs

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Texas BBQ Menu

£45 per person

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Hog Roast Menu

£35 per person

FOOD MENU

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.

FOOD MENU

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 fraiche, raspberries
Summer fruit crumble, vanilla custard
Kent cheeses, crackers, grapes, apple & pear chutney
Lemon and lime cheesecake, berry compote, lemon curd

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Three Course *Wedding Breakfast* Menu

£58 per person

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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.

FOOD MENU

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

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The *Children's* Menu

FOOD 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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