

AFTERNOON TEA... A GREAT BRITISH TRADITION



Join us for a traditional afternoon tea in the relaxed setting of our lounges or al fresco in the garden if the sun is shining. Our traditional tea includes your choice of tea, a warm fruit scone and an apple and walnut scone served with clotted cream and preserves, a selection of homemade cakes, pastries and four finger sandwiches. £14.95 per person. If you have something to celebrate or just feel like being decadent, why not treat yourself to a glass of Champagne for £8.50.

GIFT VOUCHERS - PERFECT FOR ANY OCCASION

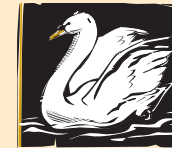
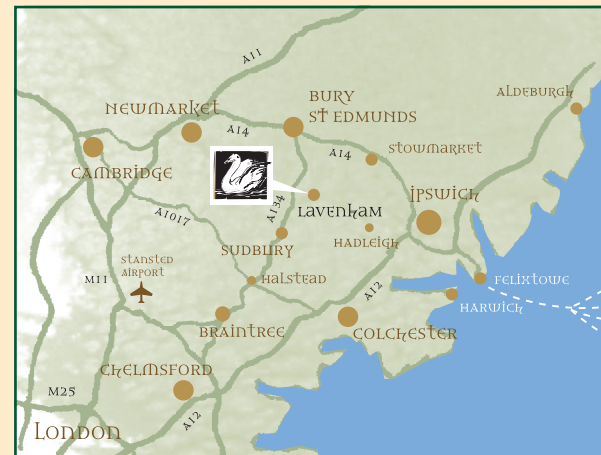
Why not treat someone special with a Swan Hotel gift voucher? They can be redeemed against a room, a meal in our restaurant, traditional afternoon tea, a Culinary Masterclass or little luxuries such as chocolates, Champagne or our 'Luxury in Lavenham' package. For more information, please call 01787 247477.



HOW TO FIND US

Lavenham sits at the heart of Constable Country, about 15 minutes drive from Sudbury, 30 minutes from Bury St. Edmunds, Ipswich and Colchester and about 40 minutes from Newmarket and Cambridge.

The main A1141, off the A134 Sudbury to Bury St. Edmunds road, runs into Lavenham and The Swan Hotel and Restaurant is situated on the High Street, right in the centre of the village – you will see our distinctive sign as you drive down the hill.



THE SWAN AT LAVENHAM



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PRIVATE DINING SPRING/SUMMER 2010

CELEBRATIONS

Fondly known at the jewel in Lavenham's crown, The Swan oozes 15th Century charm and its warm, intimate atmosphere provides a very special setting for a variety of occasions. From small weddings to Easter festivities and Birthday delights, you can be sure of a day to remember.

Our three private dining rooms can seat from 8 to 34 guests and all have a unique character of their own. The Suffolk Room, McCallum Room and The Wool Hall, licensed for civil ceremonies, combine simplicity with elegance and feature high vaulted ceilings and oak beams. In the Winter, the curtains are drawn, fireplaces and candles lit, providing a soft mellow glow and cosy atmosphere. In the Summer, our gardens are perfect for drinks receptions or BBQ's and there is plenty of room for a marquee in our hidden garden on the top lawn. For larger events, our elegant AA two rosette Gallery Restaurant, seating up to 100 guests, can be hired for exclusive use.

Passionate about serving fantastic food, Head Chef, Nick Wilson, is fastidious about quality. By sourcing the best and freshest seasonal produce available, he allows the natural flavours to do all the talking. Within this leaflet, you will find sample private dining menus for lunch, dinner and Sunday lunch. We firmly believe in individuality and will work closely with you to create menus specific to your individual requirements and can theme events for particular occasions.

For more information or to make a reservation, please contact Kate Bourdillon on 01787 247477 or email functions@theswanatlavenham.co.uk.

On behalf of my team, I look forward very much to the opportunity of welcoming you to The Swan.



Michael Burn
General Manager

LUNCH MENU

Panna cotta of Suffolk Blue, baby beetroot, pear purée and honey glazed walnuts

Smoked haddock soufflé with anchovy straws

Terrine of organic Sutton Hoo chicken with sauce gribiche and sour dough toast

Watercress velouté garnished with a poached free-range hen's egg and truffle oil



Grilled fillet of sea bream with a warm salad of Jersey Royals, organic cucumber and summer herbs topped with garden leaves

Slow roasted leg of Suffolk lamb with roasted provençal vegetables and pomme purée

Breast of guinea fowl, buckwheat pappardelle, garden greens and a Madeira cream

Risotto of fennel with a lemon oil and parmesan crisps



Seasonal berry pudding with crème fraîche and wild strawberry sorbet

Apple and pistachio cheesecake with chocolate purée

Lemon posset with cinnamon doughnuts

Selection of local and organic cheese with grape chutney, oatcakes and date loaf



3-course lunch £25 per person

DINNER MENU

Roasted pepper and Golden Cross goat's cheese soufflé, basil purée and garden leaves

Terrine of Breckland duck, glazed peaches and pistachios wrapped in local air-dried ham with Sauternes jelly and sour dough toast

Romanov salmon platter with buckwheat blinis and horseradish and lime crème fraîche

Minestrone of summer vegetables with a pesto croûte



Roast loin of Denham Estate venison, wild mushroom polenta, local greens and a Port jus

Wild line-caught sea bass with a fricassée of chorizo, fennel and Kalamata olives dressed with a pepper reduction

Peppered rib of Suffolk beef, shallot infused mash, green beans and Bordelaise sauce

Crisp roll of sweet potato tagine with a cherry tomato and chilli jam, citrus couscous



Bitter chocolate fondant, caramel sauce and peanut fudge ice cream

Trio of citrus desserts

Strawberry iced parfait, milk ice cream and vanilla crisp

Selection of local and organic cheese, grape chutney, oatcakes and date loaf



Cafetière coffee and petit fours
3-course dinner with coffee £40 per person

SUNDAY LUNCH MENU

Now this is how Sundays should be....

Smooth chicken liver paté with apple chutney and toasted rustic loaf

Tomato, fennel and mascarpone soup with croûtons

Goat's cheese and caramelised onion terrine with balsamic dressing and wild rocket

Organic smoked salmon with a horseradish and lime crème fraîche and buckwheat blinis



Traditional roast sirloin of Suffolk farm assured beef cooked pink, goose fat roast potatoes, Yorkshire pudding, seasonal vegetables, roasting gravy

Slow roast crispy Blythburgh pork belly with an apple and vanilla compôte and seasonal vegetables

Pan-fried fillet of organic fed salmon with buttered new potatoes, fine green beans and hollandaise sauce

Wild mushroom and truffle risotto with parmesan shavings and watercress



Apple tatin with organic double cream

Steamed treacle sponge with custard and vanilla ice cream

Glazed orange tart with a bitter chocolate sorbet

A selection of local and organic cheese served with home-made oat cakes and plum loaf



Coffee and petits fours £2.95 per person

3 courses £24.95 per person