



THE SWAN
at LAVENHAM

HOTEL AND SPA

WEDDINGS

Intimate weddings

Smaller, more intimate weddings can be held in one of our elegant private rooms. The Wool Hall, Suffolk or McCallum are perfect for weddings from 4-40 guests. All weddings are licensed to hold civil ceremonies.

Room Hire

McCallum Room	For up to 20 guests	£450.00
Suffolk Room	For up to 30 guests	£450.00
Wool Hall	For up to 40 guests	£600.00

Registrar Bookings

If you wish to marry at The Swan at Lavenham, it is the responsibility of the Bride and Groom to book the Registrar. Once you have a preferred date, contact Sudbury Registry Office on 01787 314050 to ensure their availability to officiate at your wedding. The registrar's fee is not included in our costs.



Menu

Our wedding menus have been designed using the finest ingredients, sourced locally wherever possible. Choose from our selection of Silver, Gold or Platinum menus or work with our chefs to create a menu as unique as your wedding day that focuses on your own favourite dishes.

It isn't just the menu for your Wedding Breakfast that you will need to select, canapes to accompany your drinks reception and perhaps a late night bite for your guests are other decisions our Wedding Co-ordinators can guide you on.

Our Chefs are happy to cater for any guests with dietary requirements or allergies.

Canapé Selector

Smoked salmon wontons, soy dipping sauce

Mini croque monsieur

Mini fish and chips tartar sauce

Mini Yorkshire Pudding with rare roast beef and horseradish cream

Creamed goats cheese with carrot marmalade

Crab blinis with chive and horseradish

Sundried tomato arancini

Pork crisps with vanilla and apple sauce

Duck and chicken liver parfait with toasted brioche

Feta and basil stuffed cherry tomatoes

Pork rillettes with apricot preserve

Cheese and shallot beignets

Honey roasted almonds and marinated olives

3 canape's for £7.50 per person

5 canapes for £10.50 per person



Silver

Menu A

Our own smoked salmon, potato blinis, caviar, lemon oil

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Herb roasted breast of local free range chicken with garlic and rosemary  
fondant potato and glazed garden vegetables

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Sticky toffee pudding butterscotch sauce with vanilla ice cream

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Cafetière coffee and chocolate fudge

## *Menu B*

Roast parsnip and honey soup with parsnip crisps

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Belly of Dingley Dell pork with sweet apple sauce, crispy crackling,
dauphinoise potato and wilted spinach

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Warm apple and blackberry crumble with vanilla ice cream

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Cafetière coffee and chocolate fudge

Menu C

Terrine of ham hock and capers with apricot toast and piccalilli

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Poached fillet of organic salmon with Cromer crab risotto and mussel veloute

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Vanilla panna cotta with marinated blackberries

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Cafetière coffee and chocolate fudge

## *Menu D*

Salt baked beets with port marinated blue cheese and raspberry gel

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Beef Stroganoff with thyme scented pilau rice

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White chocolate and vanilla parfait with raspberry sorbet

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Cafetière coffee and chocolate fudge

£50.00 per person



Gold

Menu A

Terrine of oak smoked salmon and crayfish with a grapefruit
and watercress salad

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Blossom honey and thyme glazed breast of Tamara duck  
with Savoyard potatoes, gascon cabbage and orange and vanilla reduction

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Pineapple nougat iced parfait with a mango and kiwi salsa

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Cafetière coffee and Petit Fours

## Menu B

Tomato fondue with grilled mackerel fillet and horseradish foam

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Classic beef Wellington, mushroom duxelle, smooth parfait,
croquette potatoes, port jus

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English strawberries served in a honey tuille basket with vanilla ice cream

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Cafetière coffee and Petit Fours

Menu C

Supreme of roast salmon with crab and roast tomato risotto

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Rack of Suffolk lamb with shallot and mint crushed jersey royals, panache of  
Savoy cabbage and spinach dressed with a redcurrant jus

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White chocolate and raspberry cheesecake with raspberry sorbet

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Cafetière coffee and Petit Fours

## Menu D

Creamed goat curd with a trio of beetroot and balsamic reduction

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Grilled fillet of pharaoh cod with a pave of smoked salmon
and creamed spinach

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Bitter chocolate fondant with compote of black cherries  
and nutmeg ice cream

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Cafetière coffee and Petit Fours

£60.00 per person



Platinum

Menu A

Assiette of smoked and cured seafood
Romanov salmon, miniature crayfish and Cromer crab cocktail, salad of
smoked trout with horseradish and chive crème fraiche

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Cappuccino of fresh pod peas with crispy pancetta

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Roast sirloin of Suffolk beef with creamed celeriac,
honey glazed garden vegetables and a ragout of wild mushrooms

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Classic crème caramel with macerated fruits

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Cafetière coffee and handmade truffles

Menu B

Chicken liver parfait ethical foie gras with a moscato syrup
and toasted brioche

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Seared diver caught scallops with a pea and mint purée

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Duo of local lamb, braised shoulder, herb crusted rack with a fricassee of
seasonal greens and gratin potatoes dressed with a port jus

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Champagne jelly with lemon sorbet and a mixed berry salsa

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Cafetière coffee and handmade truffles

Menu C

Smoked salmon and Suffolk herb roulade with dill potato and salad

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Chilled gazpacho garnished with roasted peppers and fresh basil

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Roast loin of Denham estate venison with a sweet potato mash, squash
and ginger puree and local asparagus and pak choi with a maple
and grape dressing

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Trio of lemon desserts, lemon posset, glazed lemon tart  
and a Sicilian lemon ice cream

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Cafetière coffee and handmade truffles

£70.00 per person



Wedding packages

Our packages are written to guide you. However, we are happy to tailor-make your wedding day to suit your individual requirements and provide a personal estimate.

Cygnets

A glass of Sparkling Wine or Primm's per person for your drinks reception

A selection of three savoury canapés

A three course wedding breakfast from our selection of Silver menus

Two glasses of wine per person from our "House Selection"

£75.00 per person

Swan

2 glasses of Champagne per person for your drinks reception

A selection of three savoury canapés

A three course wedding breakfast from our selection of Gold menus

Two glasses of wine per person from our "House Selection"

£100.00 per person

Emperor

2 glasses of Champagne per person from your drinks reception

A selection of five savoury canapés

A four course wedding breakfast from our selection of Platinum menus

Two glasses of wine per person from our "House Selection"

A glass of Champagne per person to toast

£125.00 per person



Exclusively yours

Imagine holding your Wedding day in the exclusive splendour of the Swan...

We are delighted to offer you the opportunity to enjoy the beautiful setting of The Swan exclusively with your friends and family offering privacy and unrivalled flexibility

Exclusivity includes the historic Airmen's Bar, the Gallery, 45 enchanting bedrooms and full Suffolk breakfast the following morning, along with the cottage garden and cloister courtyard from 3pm on the day of arrival until 11am the following morning.

All our packages can be tailored to suit your individual requirements. As a guide, a Champagne reception with canapés, three course menu and half a bottle of house wine starts from £100 per person.



Final thoughts...

Master of Ceremonies

Our manager on duty will act as a Master of Ceremony to guide you through the day and make sure that everything runs like clockwork.

Wedding Suppliers

We can assist with professional advice and recommendations for all your wedding plans.

Music

There are lots of different ideas for music to accompany your Ceremony and Reception from a harpist to a jazz trio. You are welcome to arrange live music or a disco up until midnight if you have exclusive use of the hotel.

Check In & Check Out

Guests can check into their bedrooms from 2.30pm although we are happy to store luggage for you if you arrive earlier. Check out time on the day of departure is 11am.

Car Parking

We have a small car park at the back of the hotel and a larger car park opposite. All parking is free if you wish to reserve parking for the Wedding car or disabled parking we are happy to arrange this for you.

Weavers' House Spa

Our luxurious spa retreat offers a full range of top-to-toe beauty treatments to ensure that both of you and your wedding party arrive at your wedding feeling refreshed and relaxed.

There are six treatment rooms including a couples room, relaxation room and spa lounge, *sauna, *steam room and *outside vitality pool. Treatments are available for men and ladies over the age of 16 years.

**Complimentary use available when you have a 90 minute treatment*

