



SWARLING  
MANOR

EST. 1999

*Food Menu*  
2024





# Welcome

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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.

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**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)

## 2024 FOOD MENU

# Canapés

## Cold

Smoked salmon blinis, 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, rhubarb ketchup  
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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## Mains

Choose 3 meats & 1 vegetarian option

- 28 day aged beef burger
- Rare breed pork & apple sausages
- Jerk chicken thighs
- Spinach, chickpea & garlic burger (VE)
- Halloumi & Mediterranean vegetable kebab (V)

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## Choose 2 Sides

- New potato, spring onion & crème fraiche
- Moroccan vegetable cous cous
- Fennel & tarragon coleslaw
- Toasted pitta bread with tzatziki or hummus

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## Desserts

- Strawberry cheesecake
- Dark chocolate eclairs

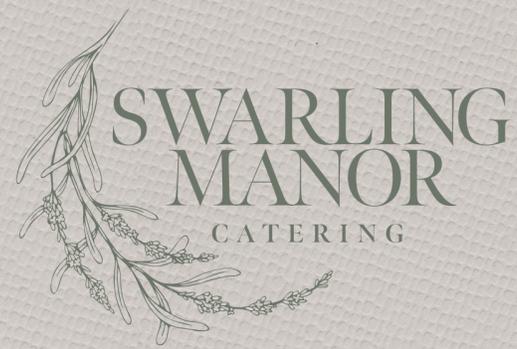


# BBOQ

Menu

Choose 2 Me

£35 per person



# Texas BBQ Menu

£38 per person

2024 FOOD MENU

## Mains

Choose 3 meats & 1 vegetarian option

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

Texas BBQ pulled pork cooked slow with a BBQ glaze

Buffalo chicken wings, buffalo sauce

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

Spinach, chickpea & garlic burger (VE)

Halloumi & Mediterranean vegetable kebab (V)

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## Choose 2 Sides

Southern style slaw

Texas potato salad

Cajun corn on the cob

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## Desserts

Strawberry cheesecake

Dark chocolate eclairs





# Hog Roast Menu

£35 per person

2024 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

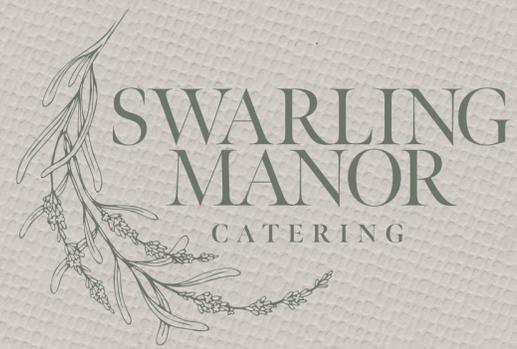
Lemon meringue pie

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.





Three Course

# Wedding Breakfast Menu

£55 per person

## 2024 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  
Pan roasted chicken breast, fine green beans, fondant potato, wild mushroom & tarragon 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  
Kentish cheeses, grapes, rosemary digestives, plum & apple chutney  
Lemon & lime cheesecake, blackberry sorbet, lemon curd





# The *Sharing* Menu

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

Two courses £45  
Three courses £50 per person

## 2024 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)

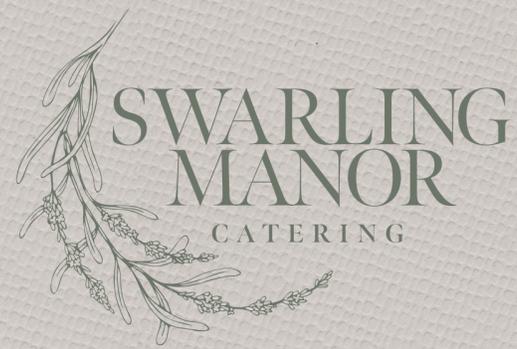
#### With the following sides (choose 2)

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.





## Evening Food Options

Hog roast menu £35 per person

BBQ menu £35 per person

Texas BBQ menu £38 per person

Grazing board £10 per person

Posh finger food buffet £15 per person

Gourmet beef burger with chip cones £16.50 per person

Pulled pork rolls £15 per person

*Evening*  
Food





The  
*Children's*  
Menu

2024 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

