

Swinton Park

Weddings, Events and Banqueting Menu



Banqueting Menus

Our Banqueting Menus are suitable for celebratory dinners, group parties or for a wedding breakfast. Please note that these need to be ordered in advance, and that for larger parties a choice of one dish for each course is required. For groups of 8 or less, there is also the option of dining in the restaurant and for those requiring the flexibility of choice on the evening we are able to offer a limited menu of simpler brasserie style dishes.

Standard Menu (£35 per person)

Honey Glazed Goats' Cheese, Roasted Vegetables and Balsamic
Traditional Oak Smoked Salmon, Sauce Gribiche and Herbs



Poached Then Roasted Chicken Breast,
Fine Beans, Fondant Potato, Chicken Butter Sauce

Seared Fillet of Bream,
Ragoût of Chorizo, Butterbeans and Tarragon



Vanilla Scented Parfait, Glazed Banana and Hazelnut
Cinnamon Egg Custard Tart, Coffee Sauce



Coffee

Deluxe Menu (£45 per person)

Warm Grilled Salmon, Mango, Cucumber and Lime Salsa, Garden Herbs
Pressed Confit Duck and Chorizo Terrine, Butterbeans and Tarragon
Cannelloni of Crab and Granny Smith, French Dressing, Mayonnaise
Chicken Liver Paté, Toasted Walnut Bread, Balsamic Onion Chutney
Warm Grilled Goats' Cheese, Roasted Vegetables, Olive Crostini



Pot Roast Lamb Rump, Olive, Basil and Red Onion Polenta, Lamb and Tomato Jus
Breast of Free Range Chicken, Pancetta, Mushrooms, Fondant Potato, Fine Beans
Pavé of Local Beef "Hunter Style", Braised Vegetables, Creamed Potato
Seared Salmon Fillet, Pea Risotto, Truffle Dressing, Salad of Green Vegetables
Breast of Duck, Savoy Cabbage, Rillet of the Leg, Cherry Jus



Classic Sharp Lemon Tart, Garden Fruit Sorbet (changes as the garden does)
Saffron Poached Pear, Passion Fruit Couscous, Passion Fruit Sauce
White Chocolate Mousse, Pink Grapefruit, White Chocolate Sorbet
Banana Parfait, Toffee Sauce, Banana Dumpling, Vanilla Sugar
Red Fruit Jelly with Red Wine, Basil Sorbet, Basil Soup



Coffee and Petits Fours

Bespoke Menu

This is a menu designed especially for you, by our Executive Chef, Simon Crannage. Starting with an informal meeting with Simon, allow him to let his creativity and passion for food produce a menu just for you, based on your tastes, past experiences, likes and dislikes.

Prices start from £50 per person



Entertainment

If you would like a dining experience that would entertain your guests, the Chef's Table demonstration dinner and Alfresco Dining options are available. We can also provide Wine Tastings, and Cookery Demonstrations in the Cookery School such as a pre-dinner demonstration of canapés served with champagne.

Vegetarian Alternatives

The below can be served as either a starter or a main course.
Please choose one for all vegetarians:

Roast Asparagus, Rock Salt and Sauce Hollandaise

A Salad of Green Herbs, Black Olives, Sunblushed Tomatoes and Olive Oil

Plum Tomato Tatin with Goats' Cheese and Red Onion Salsa

Leek and Brie Tartlet, Chive Dressing

Wild Mushroom Risotto with White Truffle Oil



Additional Courses

Amuse-bouche – £3 per person

A pre starter to start the meal

Soups – £5 per person

Plum Tomato and Chorizo Broth

Broccoli and Stilton

Cream of Field Mushroom and Rosemary

Classic Leek and Potato

French Onion with Cheese Croutons

Sorbet – £5 per person

Lemongrass and Coconut

Passion Fruit

Raspberry and Lavender

Blood Orange

Gin and Lime

Cheese board – £7.50 per person

Assorted Cheese, Bread
and Walled Garden Chutney

Canapés

£6 per person

Please choose 4 from the list below:

Tapenade Crostinis

Anchovies and Artichoke Pizza

King Prawns in Filo, Sweet Chilli Sauce

Goats' Cheese and Tomato Tarts

Vegetable Spring Rolls

Cottage Pies with Truffle

Duck Confit and Apricot Toasts

Warm Oak Smoked Salmon Dumplings

Yorkshire Blue Fritters

Mini Bowls of Olives

Mini Bowls of Spiced Hot Nuts

Asparagus and White Truffle Tarts

Quails' Eggs with Rock Salt and Parsley



Children's Menu

£15 per child (up to 12 years old)

Homemade Soup

Fantail Galia of Melon, Fruit Sorbet

Homemade Paté, Warm Toast



Masham Sausages, Mash, Onion Jus

Deep Fried Salmon Goujons,
Fried Potatoes, Tomato Ketchup

Homemade Pizza Bread



Swinton Homemade Ice Creams

Sticky Toffee Pudding, Clotted Cream

Warm Chocolate Brownie



Lunch

The Working Lunch and Two Course Lunch are available to guests who are Day or 24 Hour Delegates, and are included in their package rates. A choice of one main course and one dessert needs to be chosen from the Two Course Lunch for the whole group.



Working Lunch

A Selection of Open and Closed Danish Style Sandwiches
Freshly Made Soup, Crusty Bread
Warm Chocolate Brownie, Yorkshire Clotted Cream
Fresh Fruit Bowl

Two Course Lunch

Main Courses

Confit of Duck, Chorizo and Butterbeans, Garden Salad
Warm Salad of Local Goats' Cheese,
Toasted Walnut Bread, Olives, Tomato Shaved Fennel
Breast of Maize Fed Chicken "Thai Style", Noodles and Soy
Ragoût of Fish, Saffron, Garlic & Tomato,
Sesame Pastry, Summer Vegetables
Risotto of Woodland Mushroom,
Poached Hens' Egg, Young Shoot Salad

Desserts

Sharp Lemon Set Cream with Coconut Wafers
Pineapple and Almond Cake, Served Warm with Clotted Cream
Garden Fruit Parfait with Vanilla Sauce
Duo of Swinton Puddings with Garden Mint Ice
Dark Chocolate Tart Served Warm with Horlicks Ice Cream



Hot and Cold Buffet

£25 per person

Mixed Breads

Pasta

Chef's Choice Hot Dish

Potato Salad

Mixed Leaf Salad

Tomato, Olive and Basil Salad

Cucumber, Mint and Crème Fraiche Salad

Pesto Dressed Penne Pasta

Sliced Meats

Mixed Cheese Platter



Chef's Choice Dessert



Snacks

Bacon Ciabattas **£4.95**

Masham Pork Sausage Ciabattas **£4.95**

Selection of Hot "Pasties and Pies", Brown Sauce and Chutneys **£7.25**

Selection of Focaccia Pizza **£6.25**

Chicken BLT Wraps, Salsa, Guacamole, Sour Cream **£7.25**

Local Hand Raised Pork Pie, Mushy Peas, Malt Vinegar **£6.95**

Smoked Salmon and Cream Cheese Bagels **£7.25**

Hand Rolled Sushi "Various" – Three Types **£6.25**

Oriental Fried Dim Sum, Sweet Chilli, Coriander **£6.25**

Nachos Grande, Hot Salsa, Refried Beans, Chilli con Carne **£7.25**

100% Yorkshire Beef Burger, All the Toys **£7.95**



Chocolate Truffles, Fudge, Paté Fruit, Tuille **£5.65**

Madeleines served Warm, Honey and Lemon **£4.25**



Cheese Board **£7.50**