

WEDDING BREAKFAST MENUS

We pride ourselves on the food we serve at Swinfen Hall Hotel. We were awarded three AA Rosettes in January 2015 and are regular winners of Restaurant of the Year in the Taste of Staffordshire and the Staffordshire Tourism Award. We work very hard to find local food producers and specialist suppliers, committed to quality, who share our passion for fine food.

Below we list our suggested menus. Please choose one dish from each category to create your own bespoke menu. Our Head Chef, is very happy to help and advise and will tailor any dish to suit your requirements.

We can also add additional courses - an amuse bouche, a fish course or maybe a platter of cheese for each table before coffee and petit-fours.

We happily cater for young children, vegetarians, gluten-free diets or guests with food allergies.

CANAPÉS

SMOKED SALMON MOUSSE

Caviar, Rye Crisp

'CHEESE AND PINEAPPLE'

BLACK TRUFFLE DOUGHNUTS

PARMESAN QUAVERS

SORBETS

CHAMPAGNE AND STRAWBERRY

GIN AND TONIC

LEMON

STRAWBERRY



STARTERS

VEGETARIAN

LEEK AND POTATO SOUP

Crispy Rice, Rosemary Oil

GARDEN BEETROOT

Goats Cheese Parfait, Balsamic, Sour Dough

WILD MUSHROOMS

Garlic Cream Sauce, Toasted Brioche, Parsley

CHEDDAR PARFAIT

Onion Ketchup, Pickled Shallots, Cheese Crisp

MEAT

CRISPY PORK CHEEK

Sage Mayonnaise, Baked Apple Purée, Black Pudding

CHICKEN LIVER PARFAIT

Toasted Brioche, Watercress, Red Onion Marmalade

HAM HOCK

Pea Mousse, Crispy Quails Egg

CORN-FED CHICKEN TERRINE

Caesar, Anchovy

FISH

CHARRED MACKEREL

Cucumber, Dill Mayonnaise, Rye Bread Crumb

POACHED ORGANIC SALMON

Leeks, Champagne Sauce, Caviar

PRAWN COCKTAIL

Lobster Mayonnaise, Baby Gem Lettuce, Confit Tomatoes

CITRUS CURED SEA TROUT

Lemon Purée, Heritage Potato Salad, Parsley



MAINS

VEGETARIAN

MUSHROOM AND TRUFFLE RISOTTO

Parmesan, Balsamic

ROOT VEGETABLE GRATIN

Poached Duck Egg, Shallot Purée, Thyme Oil

SALT-BAKED CARROTS

Dahl, Coriander Sauce, Fresh Coconut

SWEET POTATO AND RED ONION PITHIVIER

Red Wine Braised Onion, Herb Mashed Potato

MEAT

BRAISED BLADE OF BEEF

Beef Fat Onions, Onion Purée, Parsley Creamed Potatoes

LAMB RUMP

Peas, Mint, Potato Gratin

PORK FILLET

Roast Carrot, Potato and Sage Dauphinoise, Whole Grain Mustard Sauce

CORN-FED CHICKEN

Crispy Bacon, Fondant Potato, Wild Mushroom and Tarragon Sauce

TRADITIONAL ROAST DINNER

Choice of : Sirloin of Beef, Loin of Pork, Roast Chicken Breast

FISH

BUTTER POACHED COD

Sweetcorn, Chorizo, Tarragon, Butterbeans

ROAST SEABASS

Tomato Fondue, Charred Courgette, Basil

SALMON FILLET

Saffron Braised Potatoes, Fennel, Orange

HERB-CRUSTED HAKE

Leek Fondue, Mussel Cream Sauce



DESSERTS

TRADITIONAL

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

APPLE TART TATIN

Cinnamon Ice Cream

VANILLA CRÈME BRULÉE

Shortbread, Raspberry

LEMON TART

Crème Fraiche Ice Cream

CHOCOLATE

CHOCOLATE TEXTURES

Peanut Butter Ice Cream, Salted Peanuts

WHITE CHOCOLATE CREMEUX

Raspberry Sorbet, Caramac

CHOCOLATE FONDANT

Salted Caramel Ice Cream, Chocolate Sauce

MILK CHOCOLATE TORTE

Orange Sorbet

FRUIT

APPLE BAVAROIS

Thyme Ice Cream, Baked Apple, Caramelised Walnuts

STRAWBERRY PARFAIT

Tarragon Meringue, Buttermilk Ice Cream

PASSIONFRUIT CHEESECAKE

White Chocolate Ice Cream

BLACKBERRIES

Egg Custard, Nutmeg Ice Cream

(Menus are subject to change based on seasonal availability)



CHILDREN'S MENU

TO START

ROAST TOMATO SOUP (V)

Crispy Ciabatta

SEASONAL MELON (V)

Fruit Compote

CHICKEN AND ROASTED VEGETABLE SKEWER

Salad

TO FOLLOW

FISH GOUJONS

Chips, Peas

ROAST CORN-FED CHICKEN

Creamed Potatoes, Seasonal Greens

PORK SAUSAGES

Creamed Potatoes, Peas

PASTA

Tomato Sauce, Cheddar Cheese

TO FINISH

SELECTION OF ICE CREAMS

Shortbread

STRAWBERRY JELLY AND ICE CREAM

CHOCOLATE MOUSSE

(Please choose 1 dish for each course)

