



SNUG PARTIES
Spring 2023

PRIVATE PARTIES

THE SNUG

WELCOME

The Snug is an informal private area adjoining the Swan Bar, screened off by elegant glass and copper panels. With stunning views over the River Thames towards St Paul's Cathedral and the City of London, The Snug is perfect for those wishing to reserve an area for drinks and nibbles with friends and colleagues. In the Snug you can graze on small plates from the bar menu or select canapes or bowl food from our private dining menu. We have drinks packages available, or order on the day from our bar cocktail and drinks list.

The Snug can accommodate 30 guests standing, including lounge seating. Not suitable for seated dinners. There is no fee to reserve The Snug, but we do request a minimum spend.

OUR MENUS

Executive Chef, Cedric Tourainne and his team create menus specially for our private dining rooms, inspired by seasonal British produce sourced from eclectic London suppliers.

FOOD ALLERGENS & DIETARY REQUIREMENTS

We are happy to accommodate specific dietary requirements that your guests may have, please advise us of these ahead of your event.



APERITIFS

COCKTAILS

DELICIOUS SOUR

Hennessy, peach liqueur, eau de vie, apricot cordial and verjus

LOVE POTION

Earl Grey infused Bombay Sapphire gin, Bermondsey honey, blackberry and Prosecco

SUPER COSMO

lime infused vodka, kumquat, verjus and cranberry

MANGO AND HONEY MARGARITA

tequila, mango and honey syrup, verjus and sugarcane

CLASSIC NEGRONI

gin, vermouth and Campari

KIR ROYALE

Champagne with creme de cassis

MOCKTAILS

VIRGIN MOJITO

apple juice, mint, lime and Fever-Tree soda

CUCUMBER BLUSH

cucumber, apple, elderflower and Fever-Tree ginger ale

MOCKTAIL MULE

Seedlip Spice 94, lime, ginger, Fever-Tree ginger ale

SPARKLING & CHAMPAGNE

Enjoy an award-winning English sparkling or an iconic Champagne, charged by the bottle.

PROSECCO DOC, SPUMANTE BRUT NV

La Cavea, Italy

RATHFINNY BRUT '18

Sussex, England

DEUTZ BRUT CLASSIC NV

Ay, France



CANAPES

We recommend eight canapes per person for a light bite over drinks

COLD

Beetroot wrapped quinoa ve gf

Crudite cone, wasabi mayonnaise ve

Goat's cheese cake, red onion marmalade v

Garden pea, mint and ricotta tartlet v

Chicken liver parfait & pale ale chutney cone

Dorset white crab, avocado gf

Scottish smoked salmon, confit fennel, crème fraiche and Avruga Caviar
+ Oscietra Caviar

Scottish beef carpaccio, quail's egg, toasted sourdough crisp

HOT

Montgomery cheese croquette

Teriyaki marinated tofu, pickled ginger ve gf

Lake District bacon and Montgomery Cheddar tartlet

Seared scallop, seaweed butter gf

Scottish langoustine, basil

SWEET

Chilled rice pudding shots, poached apple, apple consome, crumble ve gf

Mini yuzu & Kentish strawberry cheesecake v

Tropical cones, pineapple gel, vanilla namelaska and a mango and passion fruit salsa v

Lavender honey panna cotta with lavender shortbread ve gf



BOWLS

We recommend four and six bowls per person for a standing reception

HOT

Garden pea, broad bean and mint risotto ve gf

Beetroot burger ve

smashed avocado, coconut yogurt and coriander in a brioche bun

Lemon sole fish and chips

Roast Cornish cod gf

Roasted Heritage carrot and carrot emulsion

Pulled Irish beef brioche sandwich

with gherkin and bbq sauce

Roast corn-fed chicken gf

green asparagus, creamy wild mushroom sauce

Welsh lamb loin gf

chickpea, carrot and lamb sauce

Scottish braised beef gf

creamed potato, red wine jus

COLD

Spring salad of green beans, Jersey Royals, cherry tomato and red pepper ve gf

Rainbow beetroot, Laverstock Park Farm mozzarella and rocket salad v gf

Herring rilette, pickled Yorkshire rhubarb, melba toast

Seared tuna loin, cabbage salad and Asian dressing gf

SWEET

Chocolate Nemesis v

warm fudgy chocolate cake, creme fraiche

Tropical Roulade v

vanilla sponge rolled with a mango and passion fruit gel and a vanilla bean namelaka, served with tropical sorbet, tropical salsa, lime zest

Chilled rice pudding ve gf

poached apple, apple consome and crumble

v: vegetarian, ve: vegan, gf: gluten free. Please advise us of any specific dietary requirements your guests may have.

TO SHARE

We recommend between four and six per person for a standing reception

SMALL PLATES

Manzanilla olives ve gf

Sweet potato crisps ve gf

Salt and pepper cashews ve gf

Skinny chips ve
with Parmesan and truffle oil gf

Crudites, hummus and flatbread ve

Montgomery cheese croquettes

Curious Brew Welsh rarebit

Mini Dorset crab cakes
dill mayonnaise

Gloucester Old Spot sausage roll

Fried chicken wings, coleslaw

BRITISH CHEESE

Neal's Yard cheese board

Shropshire Blue, Westcombe Cheddar, Baron Bigod
served with a pear, date and ale chutney and
a selection of crackers



CAKES

CELEBRATION CAKES

Our cakes are freshly baked in-house by our pastry chefs, they are square and come written with a message of your choice. We request a minimum of four people.

MADAGASCAN VANILLA SPONGE v

topped with vanilla buttercream, berry cremeaux and topped with fresh seasonal berries

DARK CHOCOLATE MOUSSE AND SPONGE v

topped with chocolate truffles, chocolate soil, fresh seasonal berries and Chantilly

CHOCOLATE BROWNIE SLAB v

topped with salted caramel ganache, chocolate soil, fresh seasonal berries, and crème fraiche



TIERED CAKES

For larger guestlists, our pastry chefs can bake two or three tiered cakes.

MADAGASCAN VANILLA INFUSED SPONGE v

layered with strawberry jam, fresh strawberries and vanilla buttercream

DARK CHOCOLATE SPONGE v

layered with dark chocolate ganache and white chocolate buttercream. Decorated with either dark chocolate ganache, white chocolate buttercream or both

LEMON SCENTED SPONGE v

soaked with a lemon syrup after baking, filled with lemon curd and a lemon scented buttercream

ESPRESSO INFUSED SPONGE v

with chopped walnuts running through, layered with toasted walnuts and a rich espresso buttercream

RED VELVET SPONGE v

filled with a vanilla cream cheese frosting

CARROT, SULTANA AND ORANGE SPONGE v

layered with a cream cheese frosting



CANAPES



BEETROOT BURGER



LEMON SOLE FISH & CHIPS



SMALL PLATES





OUR VIEW



SWAN



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