



BULL ROOM DINING
Spring 2023

THE BULL ROOM

A SPECTACULAR PRIVATE DINING TABLE WITH VIEWS OF SHAKESPEARE'S GLOBE AND THE RIVER THAMES

Named for the magnificent bull mosaic by sculptor Dido Crosby, daughter of Theo Crosby the architect who built Shakespeare's Globe, the Bull Room is one of the most spectacular private dining tables in London. With incomparable views of Shakespeare's Globe and across the Thames to St Paul's Cathedral, this is a stunning setting for family celebrations, private dinners, and business lunches. The glass and copper doors separate the Bull Room from the buzz of the Swan's main restaurant, giving you and your guests privacy while still allowing you to soak up the atmosphere.

The Bull Room can accommodate 16 guests seated, with surrounding space for a drinks reception.

OUR MENU

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 in advance.



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

AFTER DINNER

ESPRESSO MARTINI

Finlandia vodka, FAIR. Cafe Liqueur, Rocket coffee

CHOCOLATE ORANGE MARTINI

Grey Goose L'orange vodka, Rocket coffee, chocolate liqueur, vanilla syrup, orange bitters, chocolate bitters

OLD FASHIONED

Woodford Reserve bourbon, Angostura bitters and brown sugar

APERITIFS

ARRIVAL BUBBLES

Enjoy 45 minutes of unlimited free-flowing Prosecco, at a set per person price.

PROSECCO DOC, SPUMANTE BRUT NV

La Cavea, Italy

SPARKLING & CHAMPAGNE

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

RATHFINNY BRUT '18

Sussex, England

DEUTZ BRUT CLASSIC NV

Ay, France



CANAPES

We recommend three to four canapes per person with your reception 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 and 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



PRIVATE DINING

Please select one menu for your party

MENU ONE

LONDON SOURDOUGH v

salted butter and Marmite butter

GARDEN BEETROOT CARPACCIO gf ve

horseradish cream, balsamic pearl caviar,
vegan honey dressing

ROASTED CORNISH COD gf

wild garlic, green asparagus, peas and broad bean
in a vegetable broth

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

MENU TWO

LONDON SOURDOUGH v

salted butter and Marmite butter

HERRING RILLETTE

pickled Yorkshire rhubarb, melba toast

ROASTED KENTISH CHICKEN gf

green asparagus, mash potatoes, creamy
wild mushroom sauce

CHOCOLATE NEMESIS v

warm fudgy chocolate cake, hazelnut praline
ice cream, dark chocolate sauce, hazelnut tuille



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

PRIVATE DINING

Please select one menu for your party

MENU THREE

LONDON SOURDOUGH v

salted butter and Marmite butter

SWAN PRAWN COCKTAIL gf

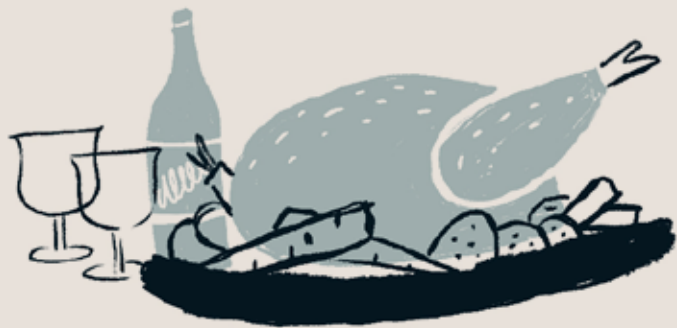
avocado puree and dried cherry tomato

SCOTTISH FILLET OF BEEF WELLINGTON

tenderstem broccoli, mash potato and red wine sauce

BAKED YUZU AND KENTISH STRAWBERRY CHEESECAKE v

strawberry salsa, sorbet and white chocolate



TASTING MENU

LONDON SOURDOUGH v

salted butter and Marmite butter

GARDEN PEA, BROAD BEAN AND MINT SOUP v gf

Westcombe ricotta

SWAN PRAWN COCKTAIL gf

avocado puree and dried cherry tomato

ROASTED CORNISH COD gf

wild garlic, green asparagus, peas and broad bean in a vegetable broth

ROASTED KENTISH CHICKEN gf

green asparagus, mash potatoes, creamy wild mushroom sauce

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

THREE LUXURY DARK CHOCOLATE TRUFFLES ve gf

presented in a Swan gift box

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

PRIVATE DINING

VEGETARIAN & VEGAN

LONDON SOURDOUGH v

salted butter or vegan spread

GARDEN BEETROOT CARPACCIO gf ve

horseradish cream, balsamic pearl caviar,
vegan honey dressing

GRILLED POLENTA STEAK ve gf

baby artichoke, Kalamata olive, roasted cherry
tomatoes, herb oil

CHILLED RICE PUDDING ve gf

topped with poached Granny Smith apple, consome
and crumble

ADDITIONAL COURSES

NEAL'S YARD CHEESEBOARD

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

THREE LUXURY DARK CHOCOLATE TRUFFLES

ve gf
presented in a Swan gift box



FEASTING MENU

This menu is designed to share, dishes are served to the centre of your table

STARTERS

All starter dishes are served

LONDON SOURDOUGH v
salted butter and Marmite butter

LAKE DISTRICT BACON AND GRUYERE TART

GARDEN BEETROOT CARPACCIO ve gf
horseradish cream, balsamic pearl caviar and a
vegan honey dressing

**HERITAGE TOMATO AND LAVERSTOCK PARK FARM
MOZZARELLA** v gf
balsamic glaze

GLOUCESTER OLD SPOT PORK TERRINE
red onion chutney, sourdough toast

HERRING RILLETTE
pickled Yorkshire rhubarb, melba toast

MAIN COURSE

Please select one

SCOTTISH FILLET OF BEEF WELLINGTON
red wine sauce

HERB-CRUSTED SADDLE OF WELSH LAMB
lamb gravy

SCOTTISH SALMON WELLINGTON
lemon butter sauce

SEASONAL VEGETABLE PIE for vegetarians only

SIDES

Please select three sides

STEAMED TENDERSTEM BROCCOLI v gf
MONTGOMERY CHEDDAR CAULIFLOWER CHEESE

ROASTED JERSEY ROYALS v gf

POTATO GRATIN v gf

DESSERT

Select three desserts

CHOCOLATE MOUSSE v gf
truffle and chocolate soil

STICKY TOFFEE PUDDING v
vanilla ice cream

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

SEASONAL FRESH FRUIT BOWL ve gf

NEAL'S YARD CHEESEBOARD
Shropshire Blue, Baron Bigod and Westcombe Cheddar
served with a pear, date and ale chutney, artisan crackers
and grapes

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

FINE WINE PACKAGES

Our wine packages last for four hours and include free-flowing fine wine, premium beer and soft drinks.
Our sommelier can recommend wines from our full wine list if preferred.

PUCK

PINOT GRIGIO, HILLTOP ESTATE
Neszmlly, Hungary

ROSE COSTIERE DE NIMES, CHATEAU L'ERMITE D'AUZAN
Languedoc-Roussillon, France

PINOT NOIR, RONCIER
Burgundy, France

FAMILIA TORRES, NATUREO
(non-alcoholic red, white and rose)
Catalunya, Spain

BOTTOM

Please choose two wines for your party.

RIESLING KABINET TROKEN, WEIGUT FAMILIE RAUEN
Mosel, Germany

PICPOUL DE PINET TRADITION AOP, DOM MURET
Languedoc-Roussillon, France

ROSE DE LA LOIRE, CAVE DE LA PETRISE
Loire Valley, France

MALBEC, PRETTY, FABRE MONTMAYOU
Mendoza, Argentina

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

MR. FALSTAFF

Please choose one white wine and one red wine for your party.

SANCERRE, PASCAL THOMAS
Loire Valley, France

MACON-CHARNAY, G-REMOND
Burgundy, France

**CHARDONNAY, LONCALI CRU CENTRAL COAST,
LONDON CRU**
California, USA

**CABERNET SAUVIGNON, CONTRA COSTA COUNTY,
VIANO VINEYARD**
California, USA

GRAND VIN DE CHATEAU, RICAUD
Bordeaux, France

**CHIANTI CLASSICO RISERVA DOCG,
CASALE DELLO SPARVIERO**
Tuscany, Italy

SPIRITS

Add free-flowing house spirits and mixers to your wine package, charged at a per person price.

A full wine list is available on request. Vintages are subject to change.

A MIDSUMMER NIGHT'S DREAM AFTERNOON TEA

SAVOURY

**KENTISH CHICKEN, WHOLEGRAIN MUSTARD IN A
BRIOCHE NAVETTE**

**SCOTTISH SMOKED SALMON, DILL & LEMON SCENTED
CREAM CHEESE**

served on farmhouse bread

CLARENCE COURT EGG AND TRUFFLE MAYONNAISE v

served on white bread

WALDOFT SALAD TARTLET

SCONES & TEA

GOLDEN SULTANA SCONES v

clotted Devonshire cream, gooseberry & elderflower jam
or strawberry conserve

A SELECTION OF LOOSE LEAF TEA

62 PER PERSON INCLUDING A GLASS OF CHAMPAGNE

SWEET

HONEY BAGS AND BUMBLE BEES v

honey panna cotta with a lavender infused shortbread and a
chocolate honey bee

TITANIA QUEEN OF FAIRIES

Champagne and elderflower mousse

LOVE IN IDLENESS LOVE POTION FLOWER

blueberry and blackberry bavarois with pear pate de fruit

UNDER THE MOONLIGHT

fig and maple syrup cream cheese macaroon topped
with moonlight

ENCHANTED FOREST

chocolate and hazel nut mushroom

ADDITIONS

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. 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



STYLING

HOUSE FLOWERS

Included in our private dining menu price are our fresh house flowers. For seated meals in the Bull Room this includes low seasonal floral table centrepieces.

BESPOKE FLOWERS

For bespoke floral creations, our house-florist can help. For more details, including to arrange a consultation, please speak to your event planner.

BULL ROOM TABLESCAPING

For a more extravagant floral design, our florists have created a seasonal tablescape specifically for the Bull Room. This includes tall gold stands with florals mixed with low floral arrangements and bud vases, a linen table runner and napkins, taper candles, table plan, placemats, and name cards.

BALLOONS AND DECORATIONS

We kindly request that the Bull Room is not dressed with wall hangings, party balloons, confetti or any other decorations.



The lunatic,
the lover,
and the poet

A MIDSUMMER NIGHT'S DREAM AFTERNOON TEA



CANAPES





BESPOKE PLACE SETTINGS



BESPOKE FLORALS



VIXEN

ST. PAUL'S CATHEDRAL VIEW AND BRONZE VIXEN BY DIDO CROSBY



BULL MOSAIC BY DIDO CROSBY



VIEW OF SHAKESPEARE'S GLOBE



VIEW OF THE BULL ROOM



RESTAURANT VIEW



SWAN



CONTACT US

020 7928 9444

enquiries@swanlondon.co.uk

21 New Globe Walk, Bankside, SE1 9DT

swanlondon.co.uk