

The Swan Inn

Hanley Swan

New Year's Eve 2025

GOURMET BUFFET MENU

Hot Buffet Style Pub Classics

Beef Bourguignon
Creamed Mashed Potato
GFA

Miniature Rarebreed Longhorn Beef Burgers
Mini Brioche Bun, Baby Gem, Tomato
DFA

Classic Fish Pie
topped with Mashed Potato
DFA

Roasted Butternut Squash Risotto
Creamy Risotto with Roasted Butternut Squash topped
with Grated Parmesan
GFA/DFA/VA/VEA

Chickpea Bhuna
Spiced Chickpea Bhuna with Nutmeg Steamed Rice
VA

Salad Station

Greek Salad
with Kalamata Olives and Greek Feta,
dressed with Extra Virgin Olive Oil
GFA/VA

Mixed Leaf 'Swan Style' Salad
Baby Leaf Salad Leaves, Shallot Rings,
Grated Parmesan, Balsamic Glaze and
Extra Virgin Olive Oil
GFA/DFA/VA/VEA

Pesto Pasta Salad
Penne Pasta, Cherry Tomatoes and
Mini Mozzarella Balls dressed with Basil Pesto
DFA/VA/VEA

Classic New Potato Salad
Halved New Potatoes, Spring Onions,
Greek Yoghurt, Mayonnaise
GFA/DFA/VA/VEA

The Charcuterie Board

Smoked Scottish Salmon Platter
Sliced Cold Smoked Salmon, Salmon Roe, Salmon Pate, Artisan
Crackers
GFA/DFA

Carved Roasted Sirloin of Longhorn Beef
served with Horseradish Sauce and Mini Yorkshire Puddings
GFA/DFA

Carved Roasted Sirloin of Longhorn Beef
served with Horseradish Sauce and Mini Yorkshire Puddings
GFA/DFA

Carved Local Ham
served with English Mustard
GFA/DFA

Roasted Side of Scottish Salmon
served with fresh lemon wedges
GFA/DFA

Cured Meat Platter
Parma Ham, Chorizo,
GFA/DFA

Chicken Pate
with artisan breads
GFA/DFA

Duck Liver Pate
with artisan breads
GFA/DFA

Prawn Cocktail
Atlantic Prawns, Marie Rose Sauce, Baby Gem
GFA

Moroccan Houmous
Fried Chickpeas, Minted Yoghurt, Flatbread

Buffet Finger Food

Panko Crumbed Torpedo King Prawns - DFA
Duck Spring Rolls
Vegetable Spring Rolls - VA/VEA
Mini Sausage Rolls
Halloumi Bites - VA
Marinated Kalamata Olives - GFA/DFA/VA/VEA

New Year's Eve 2024

THE DESSERT TABLE

Dark Chocolate Brownie

Chocolate Mousse and Cointreau Cream

Blackcurrant Cheesecake

Pouring Cream

Sticky Toffee Pudding

Caramel Sauce

Pear and Apple Crumble

Pouring Cream

Artisan Cheeseboard

Cheddar, Worcester Blue, Goats Cheese, Brie and a selection of Artisan Crackers

Classic Cake Selection

Raspberry Tartlet, Chocolate Square, Lemon Tartlet, Mango & Passionfruit Square, Crème Brulee
Choux Pastry, Chocolate & Feuilletine Square