Christmas Party Menu

17th November - 4th January 2026

The Pub & Barn

The Swan Inn, where 14th century charm meets contemporary ease in rural West Sussex.

Tucked into the folds of the South Downs National Park, our relaxed pub with rooms offers a country escape seven days a week, within easy reach of London.

The Swan Inn was first built in the late 14th century, but records truly began in 1536, when royal couriers would stop for a change of horses at The Swan Inn on their way from London to the south coast. For centuries, it was an important coaching inn, becoming a local landmark.

Located by our terraced courtyrad, The Barn can accommodate from 12 up to 26 guests for a sit-down meal.

Our Menus

In line with our centuries of history, the food and drink at The Swan Inn is rustic, unfussy and proudly rooted in the classics. We source the finest seasonal ingredients from artisanal producers whether our South Downs lamb, which comes from local farmer Jeremy Way, two miles from our doorstep, to our wild flower honey from the local orchard.

Our Christmas party menu is £45 for three courses with optional canapes at £3.50 per person per item.

We are very happy to cater for all dietary requirements, please note that these must be confirmed at least 72 hours before the day of your event. Please ask should you require a full list of allergens.

Menus are subject to change based on the availability of the best seasonal produce at the time of dining.

Canapes & Starters

Optional

Olives
Oysters
Buttermilk fried partridge
Chicken liver parfait and chutney
Soused mackerel and Horseradish
Cheese straws and puffs
Devilled whitebait
Cured meats

Please choose two for the table

Served as sharing plates

Welsh Rarebit
Roquefort, Endive, Pear and Walnut Salad
Cod's Roe and Crudities
Salt Cod Fritters with Aioli
Severn and Wye Oak Smoked Salmon
Duck Liver Parfait, Chutney and Cornichons
Sole Goujons with Tartare Sauce
Devilled Crab Tart

Complimentary Bread & Butter

Mains & Puddings

Please choose one for the table

Half Free-Range Roast Chicken, Chips and Salad
Roast Duck or Goose, Pigs in Blankets, Stuffing and Bread Sauce
with all the classic roast trimmings
Glazed Ox Cheek, Bacon, Parsnip and Greens
Whole Market Fish, New Potatoes and Shrimp Butter
Whole Devon Crab with Garlic Butter, Chips and Salad
Porchetta – Stuffed and Rolled Pork Belly, Polenta and Gremolata

Please choose one for the table

Treacle Tart
Christmas Pudding and Brandy Butter
Profiteroles, Hazelnuts and Chocolate sauce
Sherry Trifle
Cheese

Additional Cheese Course
Colston Bassett Stilton or Vacherin Mont d' Or, Chutney and Crackers *£9 per person*

Dietary requirements to be addressed separtately

Useful Information

The Barn is dressed with candles and fresh potted flowers.
If you would like to arrange additional flowers or decorations, please contact us.

Personalised menus can be provided.

You are welcome to bring your own cake at no additional cost if having three courses.

Guests are welcome to connect to our Bluetooth music system.

The Barn is wheelchair accessible, however the accessible loo is in the main pub via steps. A unisex loo is located within The Barn.

Children are very welcome, as long as they are accompanied by an adult.
Children under 12 will be charged £30pp for three courses.

No outside catering, other than birthday cakes, is allowed.

Terms & Conditions

The Barn is subject to a minimum spend of £500. In any circumstances where the minimum spend is not met, the difference will be added to your final bill as room hire.

All our prices are inclusive of VAT. A 12.5% service charge which will be added to the final bill.

Final numbers must be confirmed with a minimum of 48 hours' notice. After this time, cancellations or reductions in numbers will be charged the rate of the full menu price for the number of guests stated in the most recent correspondence.

All menu and wine choices must be confirmed at least 7 days' prior to your booking.

Dietary requirements need to be confirmed three days prior to the reservation, we are unable promise that we will be able to accommodate them after this time.

The organiser will be responsible for payment of any damages to The Barn, furnishings or equipment.

Any outstanding accounts will become the responsibility of the event organizer or host for settlement.

Card details are required to be taken to secure The Barn on date of reserving the private space.

In the unfortunate event that it is necessary to cancel your reservation please ensure you notify us as soon as possible.

If cancellation is made with fewer than 7 days' notice, then you will be charged the full pre-order amount.

If in the unlikely situation where we need to cancel your reservation, a full refund of all pre-payments will be made.

Please do not hesitate to call with any enquiries.

Enquire Here

01798 697030

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