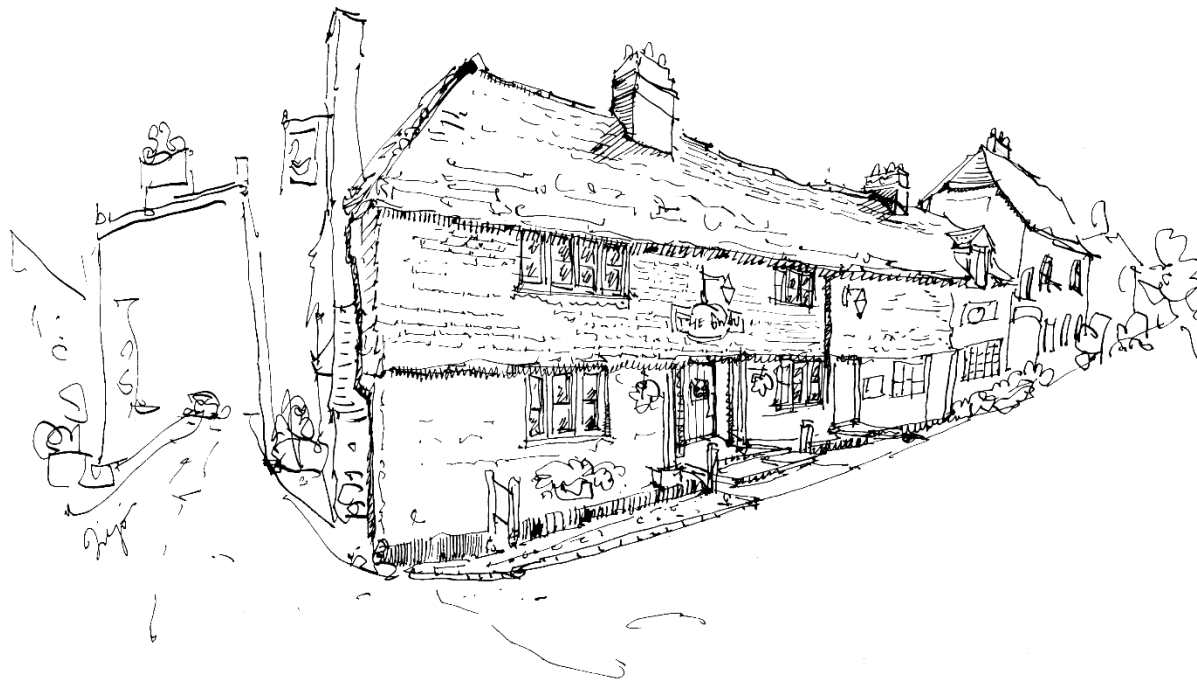


# THE SWAN INN

FITTLEWORTH, WEST SUSSEX



Summer Barn Brochure

*Designed for groups of 12–26 guests, our Feasting Menu is enjoyed in the warmth of our beautiful barn, enhanced by a roaring log fire and seasonal decor.*

*We ask that you as host choose the menu for your guests for the event, you are able to choose one or two starters, one main course and one pudding for the whole table to share.*

*The dishes are served on large platters to the centre of the table for guests to serve themselves with as much or as little as they would like.*

## Feasting Menu

### Snacks – great for pre-dinner nibbles

*£12 per person for three*

*Please ask to see our list of snacks*

### Starters

*Choose one or two for the whole table*

Simply Cooked Local Asparagus  
Artichoke Vinaigrette  
Nutbourne Tomato Panzanella  
Crab Salad with Cucumber, Radish and Dill  
Burrata with Courgettes, Peas and Parmesan  
Thinly Sliced Beef Salad, Parmesan and Cipriani dressing  
Warm Salad of Grilled Octopus, Pink Fir Potatoes and Monk's Beard  
Pork Rilette, Cornichons and Toast  
Tomato and Olive Tart

### Capacity for Feasting Menu

*12-26 Seated on One Table*

### Main Course

*Choose one for the whole table*

Suet Crust Chicken and Mushroom Pie, Buttered Greens  
Marinated Lamb Shoulder with Greek Salad and Tzatziki  
Rotisserie Free Range Chicken, Garlicky New Potatoes, Green Salad  
Whole Seabass, Roasted Fennel and Caponata  
Roast Lamb, Peas a la Francaise, Jersey Royals, Mint Sauce  
Charlie's Trout with Green Beans, New Potatoes, Almonds  
Baked Vegetables Stuffed with Veal and Pork with Ratatouille

*Rib of Beef with Chips and Peppercorn +£10pp*

*Grilled Lobster, Chips, Mayonnaise (Market price)*

*Fruit de Mer (Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks) +£30pp*

*Roast Beef with all the trimmings (Sunday only)*

### Pudding

*Choose one for the whole table*

Strawberries and Cream  
Crème Caramel  
Raspberry and Almond Tart, Clotted Cream  
Chocolate Mousse  
Tiramisu  
Summer Pudding, Cream  
Pavlova  
Profiteroles, Chocolate Sauce, Hazelnuts

## *£60 for Three Courses per guest*

*For lunch reservations the barn is yours from 12.30pm until 4.30pm, and for dinner reservations the barn is yours from 6.30pm until 10.30pm. There is a £250 hire charge for the barn.*

*Our buffet menu is thoughtfully curated for group dining, ideal for parties, celebrations, and gatherings.*

*It provides a refined yet relaxed experience, allowing guests to enjoy a generous selection of dishes while sharing the occasion together. There is a £250 hire charge for the barn.*

## Buffet Menu

### Savoury Selection

Cheese Puffs & Straws

Tomato and Olive Tart

Grilled Courgettes, Ricotta, Lemon, Chilli and Basil

Plate Cold Cuts and Cheese, Crackers & Chutney

Crudites – Hummus, Baba Ganoush, Anchovy

Cured Trout and Horseradish

Thinly Sliced Beef Salad, Parmesan and Cipriani Dressing

### Sweet Treats

Eton Mess

Profiteroles, Chocolate Sauce, Hazelnuts

*£40 per guest*

*We are able to cater for guests with dietary requirements, please let us know when you book to discuss what we are able to offer.*

### Capacity for Buffet Menu

*20 to 40 guests*

*Tables and seating for 30 guests at individual tables*

We are able to offer snacks as the perfect accompaniment to drinks receptions for groups of 30–40 guests, and when paired with one of our curated drinks packages, they elevate your evening into a truly memorable occasion.

Please speak to a member of the team to discuss options.

01798 697 030 or [info@swaninnfittleworth.com](mailto:info@swaninnfittleworth.com)



*For lunch reservations the barn is yours from 12.30pm until 4.30pm, and for dinner reservations the barn is yours from 6.30pm until 10.30pm.*

# THE SWAN INN

FITTLEWORTH, WEST SUSSEX

## Useful Information and Terms & Conditions

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

There is a £250 room hire charge for all bookings.

The bookable space is the barn; the courtyard & garden are not included for use with a barn booking. These spaces are not able to be included in the booking.

All our prices are inclusive of VAT and 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 7 days prior to the reservation, we are unable to 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.

The Barn is dressed with candles and fresh potted plants/flowers depending on the season.

If you would like to arrange additional flowers, please contact us and we can happily recommend a local florist.

You are welcome to bring balloons & bunting to dress the space, we just ask that there are no table sprinkles.

Personalised menus can be provided.

You are welcome to bring your own cake at no additional.

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 under 12 will be charged £30pp for 3 courses if they wish to dine from the Feasting Menu, or we can offer our Children's Menu which is individually priced.

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

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

Dogs are welcome in the barn as long as they are kept on a lead.