THE SWAN INN

FITTLEWORTH, WEST SUSSEX

Autumn Barn Brochure

Feasting Menu

Designed for groups 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.

Capacity for Feasting Menu
12-24 Seated on One Table

Snacks – *great for pre-dinner nibbles*
Please ask to see our list of snacks

Starters
Choose one or two for the whole table

Farro & Roasted Carrot Salad with Apricot, Pistachio & Whipped Ricotta
Burrata, Roasted Pear, Spek Ham, Hazelnut & Vinaigrette
Smoked Mackerel Pate, Pickled Cucumber, Soda Bread
Rabbit & Pork Rillette, Cornichon, Toast Sourdough (Gluten Free Bread)
Roasted Fig, Goats Cheese, Honey, Salted Walnuts
Whole Oven Baked Vacherin Mont d'Or & Cured Meats
Chalk Stream Trout Gravlax, Roasted Beetroot, Horseradish Crème Fraiche, Pumpernickel Bread (Gluten Free Bread)

Main Course
Choose one for the whole table

Moules Marinier, French Fries & Bread (Gluten Free Bread)
Pheasant, Chestnut & Prune Pie, Roasted Root Vegetables
Roasted Monkfish Tail, Maderia & Wild Mushroom Sauce, Roasted New Potatoes
Whole Roasted Chicken, Chips, Green Salad, Aioli
Braised Lamb Shank, Roasted Garlic Mash, Cavolo Nero
Whole Roasted Duck, Roasted Quinoa, Sweet Potato Gratin
Whole Baked Crown Prince Pumpkin, Wild Mushroom, Gruyere, Roasted Chestnut & Bitter Leaf Salad

Chateaubriand, Roasted Bone Marrow, Chips, Peppercorn Sauce, Tenderstem
£15 per person supplement

Roast Beef with all the trimmings *Sundays Only*

Pudding
Choose one for the whole table

Apple & Blackberry Crumble, Custard
Poached Pear, Chocolate Sauce, Vanilla Ice Cream
Profiteroles, Honeycomb Parfait, Hazelnuts
Sticky Toffee Pudding, Vanilla Ice Cream
Prune & Armagnac Tart, Clotted Cream
Roasted Plum & Ginger Brioche & Butter Pudding, Custard
Tiramisu
Selection of Artisan Cheeses, Chutney & Fruit Crackers

£45 for Three Courses per guest

For lunch reservations the barn is yours from 12.pm until 4.30pm, and for dinner reservations the barn is yours from 6.30pm until 10.30pm.

Buffet Menu

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.

Savoury Selection
Blue Cheese, Caramelised Onion & Thyme Tart
Charcuterie Board, Game Terrine & Artisan Cheeses
Chicory, Stilton, Walnut Salad, Mustard Dressing
Rare Roast Beef Salad, Horseradish & Crème Fraiche
Crudites – Hummus & Baba Ganoush
Mushroom & Chestnut Arancini
Venison Sausage Roll & Piccalilli
Sourdough Bread & Salted Butter

Sweet Treats
Spice Apple & Almond Crumble, Custard
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

For lunch reservations the barn is yours from 12.pm until 4.30pm, and for dinner reservations the barn is yours from 6.30pm until 10.30pm.

Feasting Menu Drinks Packages

We are able to suggest wines for our complete Wine & Drinks List to accompany the dishes that you decide to choose for your event, if you wish, or we are able to offer the following packages.

Signature Celebration Package – £55 per person

Begin your celebration with a glass of our local Ambriel English Sparkling Wine, followed by a carefully selected range of premium wines served throughout your meal.

Guests may choose from three white wines to accompany the starters and three red wines to complement the main course.

Whites

- Grüner Veltliner – versatile and wonderfully food-friendly.
- Sancerre 'Les Charmes' – perfect with seafood and lighter dishes.
- Chablis – elegant, rich and beautifully balanced.

Reds

- Crozes-Hermitage 'Silène' – an exceptional all-round pairing.
- Pinot Noir 'Teufelspfad Spätburgunder' – elegant and ideal with poultry and game.
- Morgon 'Côte du Py' – fresh, fruit-driven and excellent with roast meats and earthy flavours.
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Package includes approximately:

- One glass of Ambriel English Sparkling Wine on arrival.
- Four 125ml glasses of premium wine per guest during the meal (equivalent to around two thirds of a bottle per person).

Classic Dining Package – £32 per person

Perfect for guests looking to enjoy a carefully selected range of wines that complement your menu while offering excellent value.

Start the celebration with a glass of our local English sparkling wine, before enjoying a choice of three white wines with your starters and three red wines to accompany your main course.

White Wines

- Sauvignon Blanc – *Fresh, crisp, vibrant*
- Muscadet Sur Lie – *Mineral, zesty, elegant*
- Mâcon-Villages Chardonnay – *Rounded, creamy, balanced*

Red Wines

- Rioja Crianza – *Smooth, spicy, approachable*
- Côtes du Rhône – *Rich, peppery, versatile*
- Pinot Noir – *Elegant, silky, refined*
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Package includes approximately:

- One glass of Ambriel English Sparkling Wine on arrival.
- Half a bottle of premium wine per guest during the meal (equivalent to around three 125ml glasses).

Dessert Wine Upgrade – £10 per person

Add a final touch of indulgence with a glass of carefully selected sweet wine, chosen to complement our seasonal dessert menu.

- Monbazillac – *Honeyed, fruity, elegant*
- Jurançon – *Floral, fresh, luscious*

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Buffet Drinks Packages

We are able to suggest wines for our complete Wine & Drinks List to accompany the dishes that you decide to choose for your event, if you wish, or we are able to offer the following packages.

Harvest Table Wine Package – £30 per person

A carefully curated selection of wines chosen to complement our seasonal buffet menu, from artisan cheeses and charcuterie to game, roast meats and vegetarian dishes.

Whites

- Sauvignon Blanc 'Les Deux Moulins' – *Crisp, citrus, classic*
- Grüner Veltliner – *Fresh, peppery, versatile*
- Chablis – *Mineral, elegant, refined*

Reds

- Côtes du Rhône 'Mon Coeur' – *Spiced, savoury, approachable*
- Pinot Noir 'Teufelspfad Spätburgunder' – *Silky, refined, versatile*
- Morgon 'Côte du Py' – *Juicy, earthy, elegant*

Includes approximately three glasses of wine per person.

Hot Drinks - £3 per person

If you would like to offer your guests tea and filter coffee as part of the meal, this also works well for guests having a lunch time gathering but would prefer not to have any alcohol. We can provide English Breakfast & Peppermint Teas as part of this.

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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.

The bookable space is the barn; the courtyard & garden are not included for use with a barn booking. These spaces are also 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 in writing 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 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 in writing 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 £20pp 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.

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