

Already booked your venue?

We offer fully licensed outside bars & buffets service at all Wiltshire locations



We welcome you to a traditional Inn located in the beautiful Wylde Valley. The Swan@Stoford has provided excellent accommodation, food and function space for over 150 years.

You are always assured of a warm and comfortable stay when visiting us with great offers and live entertainment throughout the year.

With your very own dedicated Christmas co-ordinator we can guarantee that your party will be a great success. Let us take the hassle out of organising and enjoy our great Christmas organiser eats free offer. There couldn't be a more perfect time or place to begin planning your festive party.

We also offer use of our traditional skittle alley which can be discussed with your party co-ordinator.



CELEBRATE

Christmas WITH US

2 course Lunch Special
only **£13.95**

3 course Dinner
only **£18.95**

Party Organiser eats FREE
on all bookings over 8
when dining off our party menu

New Year's Eve

A great Caribbean evening with the reggae legend Derek Sandy including 2 course dinner only £25 per ticket



Special Room Rate

For all Christmas Parties
from only £45 per night



Warminster Road, Stoford,
Salisbury, Wiltshire SP2 0PR
Tel: 01722 790236
www.theswanatstoford.co.uk

V Suitable for vegetarians. All meals may contain nuts or nut derivatives.
Fish may contain small bones.



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The Swan
@ Stoford

Festive / Party MENU

2 course lunch £13.95 • 3 course dinner £18.95

*** Starters ***

- Fresh Bruschetta Crostini 
- Tomato & fresh basil on an Italian ciabatta with balsamic glaze
- Creamy Prawn & Mushrooms
Rested on Italian style garlic ciabatta loaf
- Ginger Spiced Butternut Squash & Carrot Soup 
- With crusty bread roll
- Homemade Chicken Livers & Brandy Parfait
With our special seasonal relish & toast
- Hand Breaded Fried Brie Wedges 
- With forest fruits & watercress

*** Mains ***

- Traditional Roast Turkey
Succulent roast turkey served with all the seasonal trimmings
- Stuffed Chicken Breast
Filled with sun blushed tomatoes & mozzarella on a bed of parsnip purée, steamed broccoli and finished with a port jus
- Chunky Rabbit Casserole
Winter vegetables, potatoes & succulent pieces of rabbit with chunky bread roll
- Stuffed Pork Loin With Chorizo, Sage, Onion
& Caramelised Apple Stuffing
Served with seasonal trimmings
- Delicious Monkfish Pieces in a Champagne Sauce
Finished with creamed leeks & parsnip purée
- Apple, Celery, Mushroom Cheese & Walnut Wellington 
- Encased in puff pastry with roast potatoes & dressed salad leaves

*** Desserts ***

- Apple, Rhubarb & Cinnamon Crumble
Served with custard
- Homemade Chocolate Yule Log
With vanilla ice cream
- Bailey's Crème Brûlée
In a filo pastry basket
- Traditional Christmas Pudding
With hot brandy sauce
- Poached Pear
Slowly cooked in red wine

*** After Dinner ***


Mince Pies

Christmas Day MENU

5 course only £49.99 per head
Children under 12 £29.99

Bucks Fizz on Arrival

*** Starters ***

- Homemade Duck Parfait
With fruit chutney
- Lobster Bisque
Creamy lobster soup with chunky bread roll
- Wild Mushroom & Cheese Strudel 
- With a cabernet sauvignon & honey glaze, pine nuts & crème fraiche
- Roast Oyster Rockefeller
With Parma ham, spinach & parmesan béchamel
- Homemade Rabbit Raviolis
Sambuca rose sauce, chives, tomato concasse with grana padano hard cheese

*** Intermediate ***

Champagne Sorbet

*** Mains ***

- British Sirloin Milfoil
Stack of beef, mozzarella, sundried tomatoes, Spanish ham & artichokes with rose potatoes & a port jus
- Roasted Mediterranean Vegetables Charlotte 
- With melted parmesan, red pepper sauce and basil oil rested on a bed of Lyonnaise potatoes
- Tequila & Lime Roasted Farm Chicken
With fresh salsa, baked potatoes & seasonal vegetables
- Roasted Sea Bass Fillets
On a bed of leek, cabbage & potato dauphinoise, fresh tomato & basil, black olive sauce finished with crispy artichoke chips

Traditional Tender Turkey Dinner

With all the trimmings

Grilled Pork Tenderloin

On a roasted vegetable roulade, crispy potato, porcini mushrooms sauce with ash oil

*** Desserts ***

- Orange & Almond Cheesecake
With vanilla pod ice cream
- White Chocolate & Raspberry Bread & Butter Pudding
With Crème Anglaise
- Banana & Toffee Tiramisu
With double cream
- Yule Log
With vanilla pod ice cream
- Christmas Pudding
With brandy sauce

*** After Dinner ***

Coffee & Mince Pies

Christmas BOOKING FORM

Simply complete this booking form and return with the appropriate deposit per person.

£5.00 per person deposit to secure the booking. Balance to be paid in full on day of event.

Christmas Party	Qty	Christmas Day	Qty
<i>Starters</i>		Bucks Fizz	
Brushetta Crostini 		<i>Starters</i>	
Prawn & Mushrooms		Duck Parfait	
Squash & Carrot Soup 		Lobster Bisque	
Chicken Liver Parfait		Strudel 	
Brie Wedges 		Oyster Rockefeller	
<i>Main Courses</i>		Rabbit Ravioli	
Roast Turkey		<i>Intermediate</i>	
Chicken Breast		Champagne Sorbet	
Rabbit Casserole		<i>Main Courses</i>	
Pork Loin		Sirloin Milfoil	
Monkfish		Vegetables Charlotte 	
Wellington 		Roasted Chicken	
<i>Desserts</i>		Sea Bass Fillets	
Crumble		Turkey	
Yule Log		Pork Tenderloin	
Bailey's Crème Brûlée		<i>Desserts</i>	
Christmas Pudding		Cheesecake	
Poached Pear		Bread & Butter Pudding	
Mince Pies		Tiramisu	
		Yule Log	
		Christmas Pudding	
		Coffee & Mince Pies	

I would like to book a:-

2 course Party Lunch for people @ £13.95 per person

3 course Party Dinner for people @ £18.95 per person

Christmas Day Menu for people @ £49.99 per person

Christmas Day Menu for children @ £29.99 per person

Organisers Name:

Company Name: (if applicable)

Address:

.....Postcode:

Tel. No: Email:

No. in Party: Preferred Date: Preferred Time:

Any special dietary requirements:

Total: £..... Deposit enclosed: £

HOW TO BOOK: By phone on 01722 790236 or by email to
info@swanhospitality.co.uk

Or in person, deposits can be paid in cash, cheque or card over the phone