

# Wedding receptions at The White Swan



We have been hosting wedding receptions at The White Swan for the past seven years and are very proud to say that each and every event has been a tremendous success for the happy couple and their guests. In part, this is due to careful planning and attention to detail, which is paramount to us at all times. We are determined to ensure that your important day will be a resounding success too.

## **CAPACITY**

For a seated, three course 'wedding breakfast', we can seat 52 people in the Dining Room on the first floor. Alternatively, we can accommodate up to 150 people across both floors for a standing reception with canapés and a buffet. Often we will host a seated 'wedding breakfast' in the Dining Room during the afternoon for about 50 people which will then be followed by a party in the pub when up to another 100 guests will arrive for the evening celebrations.

## **MENUS and WINE LIST**

Below you will find our wedding canapé, set, feast, buffet and bowl food menus. Our current wine list is attached and the full drinks list can be found on our website. If you do decide to have your wedding reception at The White Swan, we will arrange a menu and wine tasting with you, long in advance of the day.

## **ENTERTAINMENT**

In terms of music, we can help arrange a DJ and/or hire equipment if you would like to bring a DJ of your own. Alternatively, you are welcome to bring your own IPOD or CDs and we can play these through our system. We will be happy to discuss other forms of live entertainment such as magicians, comedians, jugglers, fire performers, stilt walkers, live percussionists, harpists, string quartets...

## **WEDDING CAKE, FLOWERS, PHOTOGRAPHY, DECORATIONS, CHAUFFEURS, LONDON ROUTEMASTERS, TOASTMASTERS, VIDEOGRAPHY AND MORE**

We will also be delighted to assist you with any of the above if you wish. We have many contacts and suppliers who we have worked with over the years who we can recommend.

## **COSTS**

For the exclusive hire of The White Swan on the weekend until 1am (or until 3am if agreed in advance\*). There is no hire charge, however we ask for a minimum spend on food and beverage. Rates vary depending on the date, starting at £4,000 (including VAT and service charge @ 12.5%).

## **MARRIAGE CEREMONY**

We do not have a licence to hold marriage ceremonies at The White Swan. However, there are many places very near to us that do, such as Islington Town Hall, City of London Registry Office and Finsbury Town Hall as well as many churches in the City. A full list is below.

If you would like to arrange a viewing of the premises and discuss your wedding plans with us, please contact

**Nicola Harris, Group Wedding Co-ordinator:**  
**[nicola.harris@etmgroup.co.uk](mailto:nicola.harris@etmgroup.co.uk) / 07711 701 897**  
**The White Swan 108 Fetter Lane, London, EC4A 1ES T: 020 7242 9122**  
**[www.thewhiteswanlondon.com](http://www.thewhiteswanlondon.com)**

\*Additional charges apply









## **WHITE SWAN CANAPE MENU**

### **FISH and SHELLFISH**

Virgin Mary Oyster shooters  
Crayfish and avocado cocktail  
Dorset crab and chive tart, caviar  
Seared Isle of Man king scallop, crisp bacon, pea purée  
Poached Scottish lobster tail, herb aioli (*£2 supplement*)  
Smoked eel, horseradish  
Kiln smoked salmon mini fishcakes, watercress purée  
Smoked Scottish salmon on rye, horseradish crème fraîche  
Mini fish and chip fork  
Fish and chip cone (*£2 supplement*)

### **MEAT**

Foie gras ballotine, brioche, Madeira jelly  
Barbary duck rilette, baby gherkin  
Rare roast beef, Yorkshire pudding, creamed horseradish  
Steak tartar crostini, quail yolk  
Mini Aberdeen Angus beef 'Wellington'  
Dexter beef burger, smoked Applewood cheddar (*£2 supplement*)  
Scotch quail eggs  
Clonakilty Irish black and white pudding sausage roll  
Wild boar and Chimay 'sausage & mash'  
Crispy lamb sweetbreads, white onion purée  
Chicken, tarragon and wild mushroom 'vol-o-vent'

### **VEGETARIAN**

Gazpacho shots  
Minted pea shots (hot or cold)  
Goats cheese tart, poppy seeds  
Leek and wild mushroom tart  
Quail's egg, truffled duxelle, celery salt  
Welsh rarebit, Branston pickle  
Deep fried mushroom risotto cakes  
Vegetable spring rolls, sweet chilli sauce

### **SWEET**

Lemon meringue pie  
Devon custard tart  
Baked vanilla cheesecake  
Chocolate and orange tart  
Chocolate and pecan brownies  
Chocolate and Armagnac truffle  
Mini ice cream cones

**Six canapés per person £17; 9 canapés per person £23**

# THE WHITE SWAN WEDDING MENU

*(sample menu)*

Selection of bread rolls and butter

## STARTERS

Seasonal soup

Classic prawn cocktail

Tian of smoked trout, pickled cucumber, crème fraîche, lemon dressing

Foie gras and chicken liver parfait, quince purée, celeriac salad

Smoked venison, walnut and blue cheese salad, mustard dressing

Ham hock terrine, straw potatoes and homemade picalilli

Goats cheese and red onion tart, aged balsamic reduction

Pea and mint risotto, feta cheese

## MAINS

Roast rib of Angus beef, pomme Anna, cep cream and seasonal vegetables

Rare breed beef Wellington, seasonal green vegetables, smoked garlic mash, port jus

Stuffed saddle of lamb, pomme Dauphinoise, slow roast tomato and rosemary jus

Slow confit belly of pork, mustard mash and apple purée

Fillet of seabass, herb and tomato fondue, sautéed ratte potatoes

Salmon en croute, buttered new potatoes and fish cream

Wild mushroom risotto, parmesan foam

## PUDDINGS

Sherry trifle

Apple tatin, vanilla ice cream

White chocolate cheesecake, blueberry sauce

Bitter chocolate tart, orange sauce

Gypsy tart, Devonshire clotted cream

Coffee/ Tea and Petit fours

A selection of British cheeses with oatcakes, walnut and raisin bread, quince paste

*(£15 for 4 people)*

Three courses @ £50 per person (including VAT).

Please select one choice per course to be offered to your party plus a vegetarian option.



*Please note that an optional 12.5% gratuity will be added to the final bill.*

# THE WHITE SWAN FEAST MENU

## TO START

Steamed English asparagus from Wye valley served with poached egg and hollandaise  
*(available May to July only)*

Wild mushrooms on toast

Selection of cured and potted meats, baby gherkins, chutney and toast

## TERRINES / RILETTES / PARFAITS

Pig's head terrine, piccalilli Classic English brawn

Pork and green peppercorn terrine, baby gherkins

Confit duck terrine, apple and fig chutney

## SHELLFISH

Crayfish and avocado cocktail, quail's eggs

Scottish smoked salmon, smoked mackerel pate, smoked eel, creamed horseradish, pickles

Rock oysters, shallot vinaigrette, tabasco, lemon

Isle of Man king scallops, garlic and parsley butter

Poached Isle of Benbecular, Western Scottish Isles langoustines, served cold with mayonnaise  
and lemon *(£5 supplement)*

## MAINS

### MEAT, POULTRY AND GAME

Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone, bacon roast potatoes, roasting  
juices

Rare breed Beef 'Wellington', fondant potato, red wine jus

Dexter beef, Guinness and oyster pie, creamed mashed potatoes, beef jus

Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy

12 hour braised shoulder of Herdwick mutton, lamb sweetbreads, whole roast garlic, mashed  
potato

Whole roast suckling pig, apple, boulangère potatoes, sage gravy

*(price per pig depending on size of group)*

Whole roast salt crusted Suffolk free range chicken, lemon and thyme stuffing, bread sauce, duck  
fat roast potatoes

Rich game pie, creamed mashed potato, game gravy

### FISH AND SHELLFISH

Whole poached sea trout, Shetland Isles mussels, buttered spinach, parsley cream sauce

Whole Scottish salmon 'en crouete', parsley new potatoes, creamed leeks, chive butter sauce

Cornish fish stew (red mullet, king scallop, monkfish, mussels, langoustine)

'Billingsgate fish pie'

### VEGETARIAN

Vegetarian options are available on request

*All main courses are served with appropriate side dishes in accordance with the seasons and our  
recommendations (we will discuss all with you).*

**Additional side dishes are available as follows at £4 per dish:**

Cauliflower cheese / Honey roasted parsnips  
Turnips, chervil butter / Savoy cabbage  
Green beans, shallot butter / Brussels sprouts, bacon and cream  
Peas, bacon and onions / Roast garlic and parsley mash  
Goose fat roast potatoes / Mashed potato / Hand cut chips and gravy / Potato Dauphinoise  
Mixed leaf and herb salad

**PUDDINGS**

Eton Mess  
Bakewell tart  
Sticky toffee pudding  
Old fashioned rice pudding  
St. Clements posset, vanilla shortbread  
Pear and walnut tart, brandy custard  
English plum crumble, custard  
Chocolate brownie, caramel ice cream  
Tarte tatin, Calvados caramel, cinnamon ice cream  
Bread and butter pudding, mascarpone ice cream

**CHEESE**

British cheeseboard, oatcakes, fruit and nut bread, fig chutney  
(£9.50 per person)

Three course meal @ £48 per person including tea, coffee and petit fours (subject to supplements, side orders and cheese).

Please select two starters, two main courses and two puddings. Vegetarians will be catered for separately. We can discuss additional side order and cheese requirements.



*All of our produce is British and is carefully sourced from small farms and select niche suppliers throughout the UK. Please note that the above is a seasonal menu so some of the items are not available all year round. All prices include VAT. An optional 12.5% gratuity will be added to your bill.*



# THE WHITE SWAN BUFFET MENU

## STARTERS and SALADS

Cherry tomato and bocconcini salad with basil  
Beetroot and goat's cheese salad, red wine dressing  
Warm potato, confit shallot salad, honey and wholegrain mustard dressing  
Chickpea, almond and broad bean salad with honey, mint and yoghurt dressing  
Chicken Caesar salad  
London smoked salmon, capers, shallot and lemon  
Prawn, shaved fennel, orange and dill salad  
Smoked trout and watercress salad, fresh horseradish cream

## MAINS

Roast leg of Herdwick lamb, garlic, rosemary and mint sauce  
Roast rare rib of Angus beef, Yorkshire pudding, horseradish  
Roast suckling pig, homemade apple and cider sauce  
Rabbit stew, herb dumplings  
Salmon en croute, watercress sauce  
Classic Fisherman's pie  
Leek and Keen's cheddar tart, mustard sauce  
Vegetarian lasagne

## SIDE DISHES

Potato and swede gratin; Roasted new potatoes with garlic  
New potatoes with butter and thyme; Cauliflower cheese  
Honey and parsley carrots; Seasonal green vegetables  
Seasonal mixed leaf salad

## PUDDINGS

Eton mess  
Sherry trifle  
Warm bakewell tart, vanilla cream  
Bitter chocolate tart, Devonshire clotted cream  
Chocolate brownie, banana Chantilly  
Baked cherry flan, cherry syrup

## EXTRA COURSE

A selection of British cheeses with oatcakes, walnut and raisin bread and quince paste  
(£15 for 4 people)

For a full buffet party (a choice of 2 starters, 2 mains, and one dessert including 2 side dishes) the cost is £38 per person (including VAT).

*Please note that a discretionary 12.5% gratuity will be added to the final bill.  
A minimum number of 25 people and 72 hrs notice is required please.*

# **BOWL FOOD MENU**

*(standing receptions only)*

## **MEAT**

Slow braised oxtail, smoked bacon, horseradish mash  
Boiled ham, pease pudding, parsley sauce  
'The Londoner' pork sausages, Colcannon, onion gravy  
Slow cooked shoulder of lamb, rosemary potatoes  
Confit duck leg, puy lentils  
Rich venison stew, creamed mashed potato, chestnuts

## **PIES**

Steak and ale pie  
Beef, Guinness and oyster pie  
Game pie Cottage pie  
Chicken, mushroom and tarragon pie

## **FISH**

Fish and chips, tartare sauce  
Billingsgate fish pie  
Classic smoked haddock kedgerree  
Jellied eels, cockles, winkles and whelks

## **VEGETARIAN**

Seasonal risotto  
*(Summer pea, broad bean and cashel blue / Wild mushroom and shaved parmesan)*  
Truffled macaroni cheese  
Potato gnocchi, baby spinach, pine nuts, basil oil

## **SALADS**

Atlantic prawn and avocado cocktail, Marie Rose sauce  
Stilton, pear and endive salad, candied walnuts  
Chicory, oak leaf and Bosworth Ash goats cheese salad

## **PUDDINGS**

Crème brûlée  
Strawberry Eton mess  
Summer pudding, double cream  
Vanilla cheesecake, cherry jam  
Bramley apple and blackberry crumble, custard  
Spotted dick, custard  
Sticky toffee pudding, butterscotch sauce  
Warm chocolate and pecan brownie  
Hazelnut chocolate pot, praline  
Ice creams and sorbets

**Selection of British cheeses, oatcakes, and chutney for six people to share £40**

## **COSTS**

£20 per person for 3 bowls; £16 per person for 2 bowls or choose 4 canapés from the canapé menu and 2 bowls per person for £26.

*A minimum number of 10 people and 72 hrs notice is required please.*

## **LATE NIGHT SNACKS**

*(£5 per person)*

Bacon sandwich/ Sausage baguette  
Fish and chip cone, tartare sauce  
Chargrilled vegetable panini, goats curd  
French onion soup

*All prices include VAT. An optional 12.5% gratuity will be added to the final bill.*

## **REGISTRY OFFICE**

### **Finsbury Town Hall**

Rosebery Avenue,  
London EC1R 4RP  
Tel: 020 7332 1049

### **Islington Town Hall**

Upper Street,  
Islington, N1 2UD  
Tel: 020 7527 2000

## **CHURCHES**

### **St. Mary Aldermary**

Watling Street,  
London, EC4M 9BW  
Tel: 020 7248 4906

### **The Church of St. Martin – within - Ludgate**

Ludgate Hill,  
London, EC4M 7DE  
Tel: 020 7248 6054

### **Temple Church**

Temple,  
London, EC477BL  
Tel: 020 7353 8559

### **St. Paul's Cathedral**

The Chapterhouse, St. Paul's Churchyard,  
London, EC4M 8AD  
Tel: 020 7246 8350

### **St. Dunstan in the West**

186a Fleet Street,  
London, EC4A 2HR  
Tel: 020 7405 1929

### **St. Bride's Church**

St. Bride's Avenue,  
London, EC4Y 8AU  
Tel: 020 7427 0133