



THE MANOR AT SWAY
HOTEL • RESTAURANT • GARDENS

WEDDINGS IN THE NEW FOREST

Licensed for wedding & civil ceremonies, the Manor at Sway provides an elegant, stylish and relaxed venue for your perfect wedding.

Set in an Edwardian house with extensive gardens, large south facing terrace and stunning interiors, the hotel provides the ideal back drop for your special day.

Weddings are always on an exclusive basis and the hotel with all 15 bedrooms is a true home away from home for all friends and family.

Ceremonies available both inside and outside. 60 people maximum capacity.

THE MANOR AT SWAY, STATION ROAD, SWAY, SO41 6BA
+44 (0)1590 682 754 | INFO@SWAYMANOR.COM

LUXURY



PROSECCO & THREE CANAPÉS,
THREE COURSE MEAL, 1/2 BOTTLE
OF HOUSE WINE, GLASS OF
PROSECCO FOR THE WEDDING
TOAST

CANAPÉS

MUSHROOM ARANCINI
HERITAGE TOMATO BRUSCHETTA
SALT COD CROQUETTES

SERVED WITH A GLASS OF PROSECCO

STARTERS

OAK SMOKED SALMON
*PEPPERED CREAM CHEESE & PICKLED
CUCUMBER*

CHICKEN LIVER PARFAIT
BRIOCHE & CHUTNEY

HAM HOCK TERRINE
PICCALILLI

TEMPURA COURGETTE
CUCUMBER YOGHURT



LUXURY

MAINS

FILLET OF SEA BASS
*ROASTED NEW POTATOES, SEASONAL GREENS
& HERB BUERRE BLANC*

SUPREME OF CHICKEN
*CREAMED POTATOES, ROASTED CABBAGE,
CARROT & MUSHROOM SAUCE*

LOIN OF PORK
*FONDANT POTATOES, CARROTS, BROCCOLI,
APPLE SAUCE & JUS*

GARDEN PEAS & HERB RISOTTO
GOATS CHEESE FRITTER

DESSERTS

VANILLA & ELDERFLOWER PANNA
COTTA
WILD BERRY COMPOTE

CHOCOLATE PARFAIT
GLAZED ORANGE & ORANGE SORBET

PREMIUM



PROSECCO & FIVE CANAPÉS,
THREE COURSE MEAL, 1/2 BOTTLE
OF PREMIUM WINE, GLASS OF
CHAMPAGNE FOR THE WEDDING
TOAST

CANAPÉS

ROAST BEEF & MINI YORKSHIRE
PUDDINGS
CRAB CROQUETTES
MACKERAL RILLETTE CROSTINI
TOMATO ARANCINI
CHICKEN SATAY SKEWERS

*Canapés served with a glass of
English Sparkling Wine*

STARTERS

GIN CURED SALMON
BLINI, CREAMED CAULIFLOWER, CUCUMBER

SMOKED DUCK
GOLDEN RAISIN PUREE

BEETROOT TERRINE
WHIPPED GOATS CHEESE, WALNUTS

SEA TROUT CAKE
*PICKLED ONION & CUCUMBER, DILL
MAYONNAISE*

PREMIUM



MAINS

FILLET OF BEEF

*DAUPHINOISE POTATOES, BROCCOLI,
CARROTS, PEPPERCORN SAUCE*

ROASTED LAMB RUMP

BUTTER BEAN, TOMATO & COURGETTE RAGU

FILLET OF COD

*SAFFRON NEW POTATOES, CHARRED BABY
GEM, SHELLFISH BISQUE*

WILD MUSHROOM PAPPARDELLE

SPINACH, BLUE CHEESE, PINE NUTS

DESSERTS

ETON MESS

POACHED STRAWBERRIES

DARK CHOCOLATE DELICE

*CHOCOLATE ALE CAKE, PASSION FRUIT,
CHANTILLY CREAM*