



THE MANOR AT SWAY
HOTEL • RESTAURANT • GARDENS

YOUR LOVE STORY BEGINS HERE....

At The Manor, we believe in creating moments that last a lifetime.

With picturesque gardens, and a warm, welcoming atmosphere, stunning design and excellent cuisine, your wedding will be a day to remember for you and a great party your friends and family will never forget.

Discover why The Manor at Sway, with its stunning interiors and setting, is the quintessential wedding venue choice for those wishing to tie the knot in the unforgettable landscape of the New Forest.

All weddings at The Manor are on a strictly exclusive basis and you will enjoy a level of service with a personal touch that goes with the private hire of a Manor House..

The Manor at Sway – where love stories are celebrated and new beginnings spark in the splendor of the New Forest.

Contact us today and arrange a viewing or to discuss your wedding plans with our expert team.

LICENSED FOR CIVIL CEREMONIES



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

WEDDING PACKAGES & PRICES 2025-2026

All of our wedding packages include exclusive use of the hotel for 2 nights with our 15 bedrooms for 30 people, including a lovely Manor Room for the newly weds overlooking the garden, with full breakfast served for everyone in the morning. Your friends and family will feel at home in our elegant Manor House.

Wedding Breakfast & civil ceremony for up to 50 guests.

WINTER SPECIAL

INCREDIBLE VALUE!

1 November - 15 March

*Excludes 24 December- 2 January

SPRING & AUTUMN

15 March-30 May | 1 -31 October

SUMMER

1 June-30 September

FROM JUST £8,900



FROM £11,900



FROM £13,900



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LUXURY



PROSECCO & THREE CANAPÉS,
THREE COURSE MEAL, 1/2 BOTTLE
OF HOUSE WINE, GLASS OF
PROSECCO FOR THE WEDDING
TOAST £95 PER PERSON

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 £145 PER PERSON

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*