

T H E
Sweeney

Function &
Party Menus

C E L E B R A T I N G

30

Y e a r s

dietary key:

V = Vegetarian Ve = Vegan

GF = Gluten Free GFa = Gluten Free Available

T H E
Sweeney
Function Menu

Please choose one starter, one main course & one pudding
If you are feeling extra peckish why not try one or two of our specialty breads
for the table

Choose one dish from each section	£29.00 per guest
Choose two dishes from each section	£32.00 per guest
Choose three dishes from each section	£34.00 per guest

FOR THE TABLE +£2.95PP

Sourdough Loaf with Cheese & Pickle Butter

Homemade Focaccia Bread with Sea Salt, Olive Oil, Rosemary & Honey

starters

Chicken Liver Parfait, Duck Fat Brioche & Mandarin Marmalade (GF)

Confit Duck Leg Salad with Kohlrabi, Bok Choy, Nam Jim Dressing & Roasted Peanuts (GF)

Ham Hock Terrine, Crispy Egg, Piccalilli chicken & Pork Scratching Crumb (GF)

Grilled Fillet of Mackerel on Sweet & Sour Pickled Beetroot with Creme Fraiche & a Ginger & Lime Dressing (GF)

Classic Prawn & Crayfish Cocktail with Mary Rose Sauce, Avocado & Cherry Tomatoes (GF)

Earl Grey Smoked Salmon, Lemon Yoghurt, Pickled Samphire, Rye Crumb & Dill (GF)

Carpaccio of Heritage Beetroot with Whipped Feta, Toasted Seeds & Honey (Ve/ GF)

Shallot Onion Bhaji with Whipped Goats Cheese (V)

Soup with Homemade Focaccia Bread (V/Ve)

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main courses

Roast Sirloin with Crispy Roast Potatoes, Watercress & Horseradish Cream (GF)

Crispy Pork Belly, Black Pudding & Potato Croquettes, Celeriac Puree & Apple Sauce

Supreme of Chicken Breast with Roasted Garlic & Pink Peppercorn Potato Cake, Crispy Skin & Jus (GF)

Slow Braised Feather Blade of Beef, Caramelised Shallot Puree, Garlic & Herb Crumb (GFa)

10 Hour Slow Roast Lamb Shoulder, Minted Pea Puree, Garlic & Herb Crumb, & Lamb Gravy (GFa)

Porchetta with Crispy Roast Potatoes & Red Wine Sauce (GF)

Butter Roasted Chicken, White Bean Cassoulet with Chorizo & Dijon Mustard

Beef Shin Ragu Pie with Buttered Mash & Red Wine Gravy

Lamb Shank Tagine with Preserved Lemon & Herb Cous-Cous

Roasted Cod Loin, Mussel & Saffron Broth (GF)

Salmon Wellington with Red Pesto & Roasted Peppers

Nut Stuffed Roasted Onions, Potato Rosti with Glazed Carrots & Jus (Ve/GFa)

Pan Fried Sea Bass & Chorizo Risotto with Fennel, Tomato, White Wine & Basil

Dauphinoise Pie with Comte, Caramelised Onions & Potatoes (V)

Asparagus & Butternut Curry, a Fragrant Coconut, Lemongrass & Ginger Curry with Sticky Jasmine Rice & Charred Lime (Ve/GF)

ALL Main Courses are served with Seasonal Vegetables & Potatoes

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PUDDINGS

CHOCOLATE Tart & SALTED CARAMEL PEANUTS

VANILLA PANNA COTTA, STRAWBERRY SALSA & SHORTBREAD CRUMB (Ve/GF)

BANOFFEE PIE POTS

RASPBERRY, ALMOND & LEMON CURD TRIFLE

INDIVIDUAL APPLE PIE WITH VANILLA CUSTARD

PINA COLADA PANNA COTTA WITH LIME GEL & COCONUT SHORTBREAD CRUMB (GF)

BURNT BASQUE CHEESECAKE WITH CREME FRAICHE & ROAST FRUITS

COFFEE MERINGUES, ORANGE MASCARPONE & DATES IN COFFEE SYRUP (GF)

LEMON CURD PAVLOVA WITH TOASTED ALMONDS (GF)

WHITE CHOCOLATE CRAQUELIN CHOUX BUN WITH RASPBERRIES, VANILLA & CHAMPAGNE CREAM

APPLE MERINGUE TART WITH CLOTTED CREAM ICE CREAM

BAKED CHOCOLATE CHEESECAKE (Ve)

to finish

SOYDOUGH LOAF WITH CHEESE & PICKLE BUTTER

HOMEMADE FOCACCIA BREAD WITH SEA SALT, OLIVE OIL, ROSEMARY & HONEY

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Function Canapé Menu

We've considered taste, texture, colour, but most importantly "is it delicious to eat?" and we think these canapés cover all of these. A small bite with a BIG punch

4 Pieces - £8.25 per guest

6 Pieces - £11.50 per guest

the meats

Honey Mustard "Pigs in Blankets"

Ham & Mustard Croquettes

Glazed Pork Belly Bites, Asian Soy Sauce Dressing

Japanese Chicken Gyoza & Soy Dressing (GF)

Crispy Fennel Pork Balls with Apple Puree

Pork Katsu Sando, Tonkatsu Sauce

Chicken Satay, Crispy Chilli, Spring Onion & Coriander (GF)

Lamb Scrumpet with Salsa Verde

Brown Bread Soldier with Chicken Liver Parfait, Cured Egg Yolk & Hazelnut Shaving (GF)

the fish

Salmon & Caper Fishcake (GF)

Smoked Mackerel Pate on Sourdough Croute

Prawn Cocktail Tartlet

Potato Latke, Crème Cheese Smoked Salmon & Pickled Cucumber (GF)

Crab Toast, Brown Crab Mayo, Pickled Lemon & Chervil (GF)

the veggie/vegan

Compressed Tequila Watermelon & Dukka (GF/Ve)

Pea & Mint Arancini (Ve)

Black Bean Taco, Guacamole & Tomato Salsa (Ve)

Porcini Mushroom Tartlet (Ve)

Welsh Rarebit Gougères with Aged Cheddar

Sweetcorn Tempura Fritter with Vegan Sriracha Mayo & Tajin (GF/Ve)

Karaifa Fried Halloumi with Honey & Lemon Dressing or Harissa & Sumac (GF)

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Function Snackap  Menu

IF YOU fancy something a little more substantial, WHY NOT pick from our snackap s menu
a little larger than our canap  for when you want something a little more substantial but still
easy to eat

1 Piece - £7.95 per guest

2 Pieces - £13.95 per guest

the meat snackap s

Steak & Chips cone with B arnaise Mayo & Fries (GF)

Pigs in Blankets Toad in the Hole

Scotch Egg & Colman's Mustard Dressing

Anduja & Chorizo Arancini Balls

the fish snackap s

Fish & Chip Cone

Salt & Pepper Squid Cone (GF)

Prawn Cocktail Lettuce Cups (GF)

Cornish Crab Doughnuts

Frito Misto Prawn, Cod & Squid with Lemon Aioli (GF)

Canap  Cone with Avocado, Cured Salmon & Black Sesame (GF)

the veggie/vegan snackap s

Truffle Bread & Butter Pudding with Shaved Parmesan

Saag Aloo Pasties (Ve)

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— **Stand-Up Function Menu** —

Imaginative Food for a Stand-Up Function

We've got most options covered from Bowl Food to our Street Food and plenty in between

sweeney grazing table
£19.95 per guest

Charcuterie Meats, Cheeses, Artisan Breads, Hummus, Caponata, Cornichons, Silver Skin Onions, House Pate & Mushroom Pate

WOOD FIRED PIZZA ON SOURDOUGH BASE
CHOOSE 2 OPTIONS FOR £15.95 per guest

“**THE CLASSIC**” **MARGHERITA** - Tomato, Mozzarella, & Fresh Basil

“**OH MY VEGGIES**” - Butternut Squash, Roasted Peppers, Caramelised Onion, Tomato & Capers (Ve)

“**THE FUNGI**” - Mushroom, Mozzarella, Goat's Cheese & Rocket

“**SOME LIKE IT HOT**” - Puduja, Salami Milano, Chilli & Honey

“**ALWAYS A GOOD'UN**” - Pepperoni & Mozzarella

street FOOD
£15.95 per guest

Fish Finger Hotdogs with Tartar Sauce & Mushy Peas in a Brioche Bun

Sweet Potato & Black Bean Burrito with Jalapeño Cream, Pickled Red Cabbage & Hot Sauce

Mumbai Chilli Cheese Toastie

Porchetta Roll with Salsa Verde

Truffle Mac n' Cheese with Crispy Onions

ALL late-night snacks are served with Fries & Coleslaw

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— Stand-Up Function Menu —

BOWL FOODS

2 BOWL Option - £18.95 per guest

3 BOWL Option - £22.95 per guest

the meat BOWLS

Korean Pork Belly with Kimchi & Shiitake Mushrooms

Chicken Katsu, Rice & Japanese Pickles

Braised Beef Feather Blade, Red Wine Jus, Mash & Crispy Onions

Malaysian Chicken Curry, Rice & Coconut Sambal

the fish BOWLS

Fritto Misto of Cod, Prawns & Squid with Roasted Lemon Aioli

Prawns with Orzo Pasta, Saffron & Tomato

Teriyaki Salmon Rice Bowl

the veggie BOWLS

Burrata with Black Figs, Walnuts & Honey

Patatas Bravas with Crispy Confit Potatoes, Brava Sauce & Aioli

Black Bean, Tofu & Avocado Rice Bowl

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Forked Buffet Menu

Make your function really social and opt for our Forked Buffet menu where people can mingle and chat while enjoying delicious food and convivial company

All items individually priced, and we suggest choosing **6 - 8 items** for the best buffet, depending on the occasion.

“Pigs in Blankets” Toad in the Hole	£4.50
Mumbai Chilli Cheese Toast with Chutney (V)	£4.00
Pan Con Tomato with Olive Oil & Malden Salt (Ve)	£3.75
NDuja, Taleggio & Chorizo Arancini Balls	£4.50
Fish & Chips Cone	£4.95
Classic Caesar Salad (V/Ve/GF)	£3.75
New Potato, Spring Onion Salad (V/GF)	£4.00
Prawn Cocktail Lettuce Cops (GF)	£5.95
Truffle Bread & Butter Pudding with Parmesan (V)	£4.25
Scotch Egg with Colemans Mustard Dressing	£4.50
Fried Halloumi Sticks with Honey & Chilli (V/GF)	£4.25
Cheeseburger Sliders with American Cheese, 1000 Island Dressing & Pink Pickled Onions	£4.75
Chicken Satay with Peanut Dip (GF)	£4.50
Patatas Bravas with Aioli (GF)	£4.00
Hasselback Potatoes with Sour Cream & Crispy Bacon (GF)	£4.00
Mini Pizza with Mushroom, Mozzarella, Goats Cheese & Rocket (V)	£4.50
Mini Masala Sausage Rolls with Mint & Coriander Raita	£4.50
Mini Pizza with NDuja, Salami Milano & Honey	£4.75
BBQ Chicken Pieces (GF)	£4.25
Cone of Chunky Chips with Ketchup (Ve/GF)	£3.00
A Selection of Sandwiches on White & Wholemeal Bread	£4.50

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