

Traditional Afternoon Tea from £17.95 per person

Savouries

A Selection of Classic Tea Sandwiches:

Coronation Chicken
Ham & mustard
Free range egg Mayonnaise
Cream cheese & Cucumber
Cheese & chutney

Hot Savoury bites

Mini Vegetable Quiche
Gourmet Sausage Rolls

Scones

Freshly Baked Fruit Scones served with Clotted Cream & Strawberry Jam

Sweets

A selection of Mini Afternoon Tea Cakes

Teas

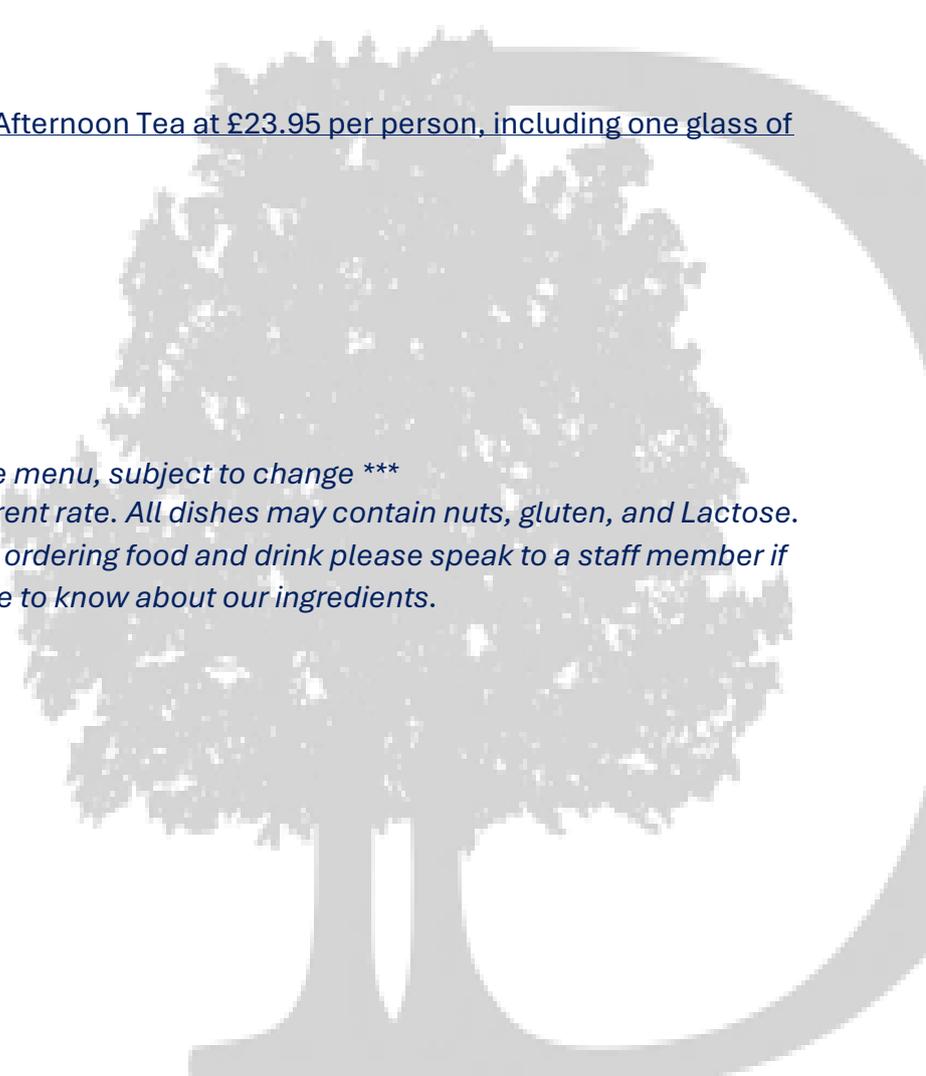
Traditional English breakfast, Earl grey, Green Tea, Lemon Ginger, Peppermint, Camomile, Cranberry & Raspberry

Why not upgrade to our Sparkling Wine Afternoon Tea at £23.95 per person, including one glass of Sparkling wine on arrival.

**** Sample menu, subject to change ****

All prices are inclusive of VAT at the current rate. All dishes may contain nuts, gluten, and Lactose.

Food Allergies and Intolerance: Before ordering food and drink please speak to a staff member if you would like to know about our ingredients.



Canapés

Cold Canapés

Sticky onion & Goats Cheese – (V)
Capresse Stick – (V)
Sundried Tomato & Olive Skewer – (V)
Italian Bruschetta – (V)
Cheese & pineapple – (V)
Spicy Prawn blini
Salmon & Cream Cheese
Smoked trout mousse with lemon curd on rye croute
Smoked Mackerel on Toast

Hot canapés

Oriental Spring Rolls – (V)
Breaded Mushrooms – (V)
Wild Mushroom Vol-Au-Vent – (V)
Beetroot Arancini – (V)
Cauliflower Pakora – Mint yoghurt
Sicky Sesame Meat Ball
Crunchy King Prawns – Sweet Chilli
Breaded Scampi – Garlic Aioli
Chicken pops – Garlic dip
Thai style Chicken Skewer – Sweet Chilli
Lamb Kofte – Mint Yoghurt
Old spot Chipolatas – chilli
Teriyaki beef stick – soy glaze

Desserts

Citron Bites
Mini Macaroons
Chocolate Eclairs
Passion Fruit Mousse
Chocolate Brownie
Caramel churros
Fruit & Custard Tarts

Please select 4 items from the above menu @ £13.00 per person

Please select 6 items from the above menu @ £15.00 per person

Please select 8 items from the above menu @ £18.00 per person



Fork Buffet Menu from £29.95 Per person

Please Choose two from the below menu:

Grilled chicken Breast – Peppercorn sauce
Chicken Tikka Masala – Basmati Rice
Beef Madras curry – Basmati Rice
Peri-peri roast chicken (bone-in)
Chicken parmigiana
Beef Bourguignon
Spanish Tyle beef Meatball & sweet pepper stew
Chicken, Leek & Mushroom Pie
Chilli Con Carne - Rice
Italian Meat Lasagne – Mozzarella Gratin
Salmon & dill Fish cakes
Sweet & Sour Pork
Cod goujons – Tartar sauce

Please Choose one from the below menu:

Mediterranean Vegetable Lasagne (V)
Chickpea sweet potato & spinach curry (V)
Cheesy Tortellini Florentine (V)
Mediterranean Pasta Bake (V)
Mac & cheese – Cheddar Gratin (V)
Cauliflower & cheese gratin (V)

Dishes are served with the following:

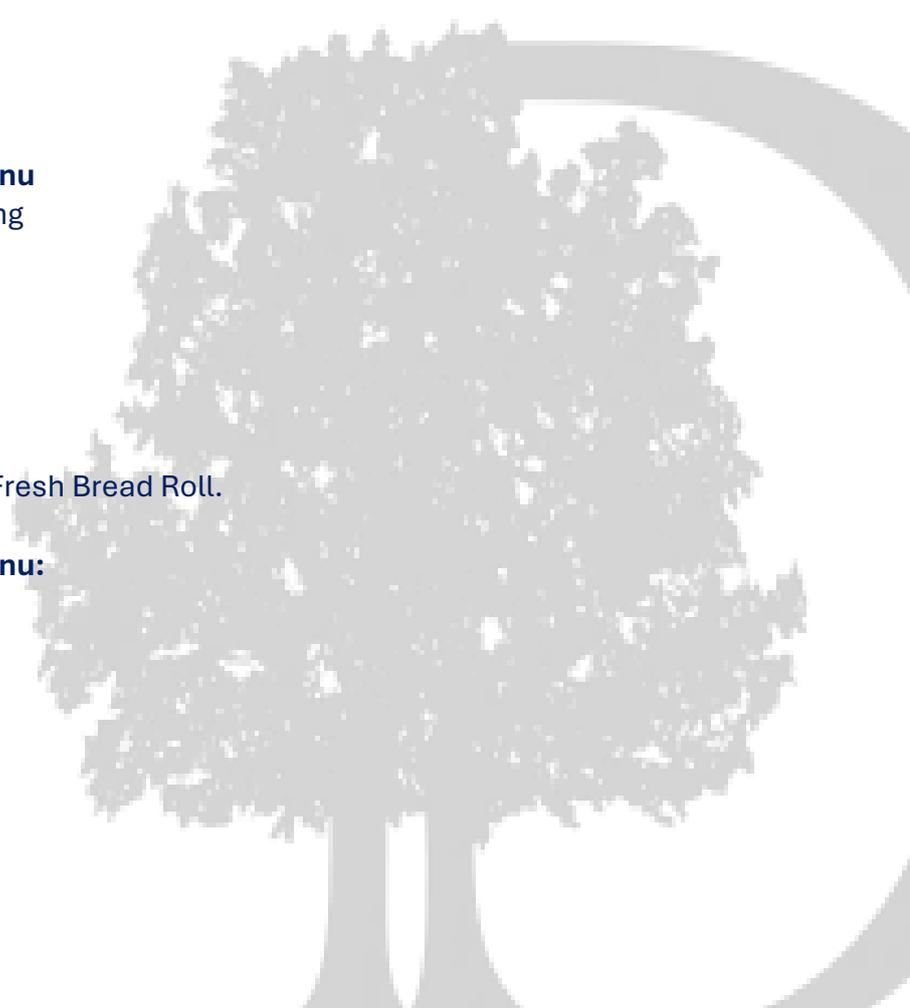
Basmati Rice or New Potatoes
Seasonal vegetables.
Mixed Leaf Salad

Please Choose Two from the below menu

Cucumber & Mint Salad - Yoghurt Dressing
Potato Salad - Grainy Mustard Dressing
Pasta & Pesto Salad
Oriental style Egg noodle salad
Greek Feta Salad
Roasted vegetable cous-cous
Traditional Coleslaw
Served with Chutneys, Dressings, and a Fresh Bread Roll.

Please Choose Two from the below menu:

Crème filled Profiteroles
Chocolate Delight -Brownie, mousse
Mini torte
Berry Eaton Mess
Vanilla Panna cotta
Chocolate fudge cake
Portuguese custard tart
Fresh Fruit Salad – Pouring cream



Evening Buffet

Please choose from 4 to 10 items per person. Options must be chosen prior to event.

Salads

Classic Caesar Salad (V)
Mediterranean Cous-Cous Salad (V)
Greek Feta Salad (V)
Pesto Pasta salad (V)
Cucumber & minted yoghurt (V)

Vegetarians

Oriental Vegetable Spring Roll (V)
Vegetable Samosa (V)
Assorted Mini Quiches (V)
Individual Portioned Traditional Italian Margarita Pizza (V)
Cheese & onion pasty(V)
Spicy Potato Wedges (V)
Thick Cut Chips (V)
Onion Rings (V)

Meat & Fish

Scotch eggs
Tandoori chicken drumsticks
BBQ Chicken Wings
Southern Fried Chicken strips
Shepards Pasties
Pork Sausage Roll
Soy & Scallion Marinated Mini Pork sausage
Traditional Pork Pie
Battered cod Goujons – Tartar Sauce

Selection of Sandwiches

(Tuna & cucumber / Chicken & Herb mayonnaise/ Ham & Mustard/ Cheese and Pickle)

Sweet

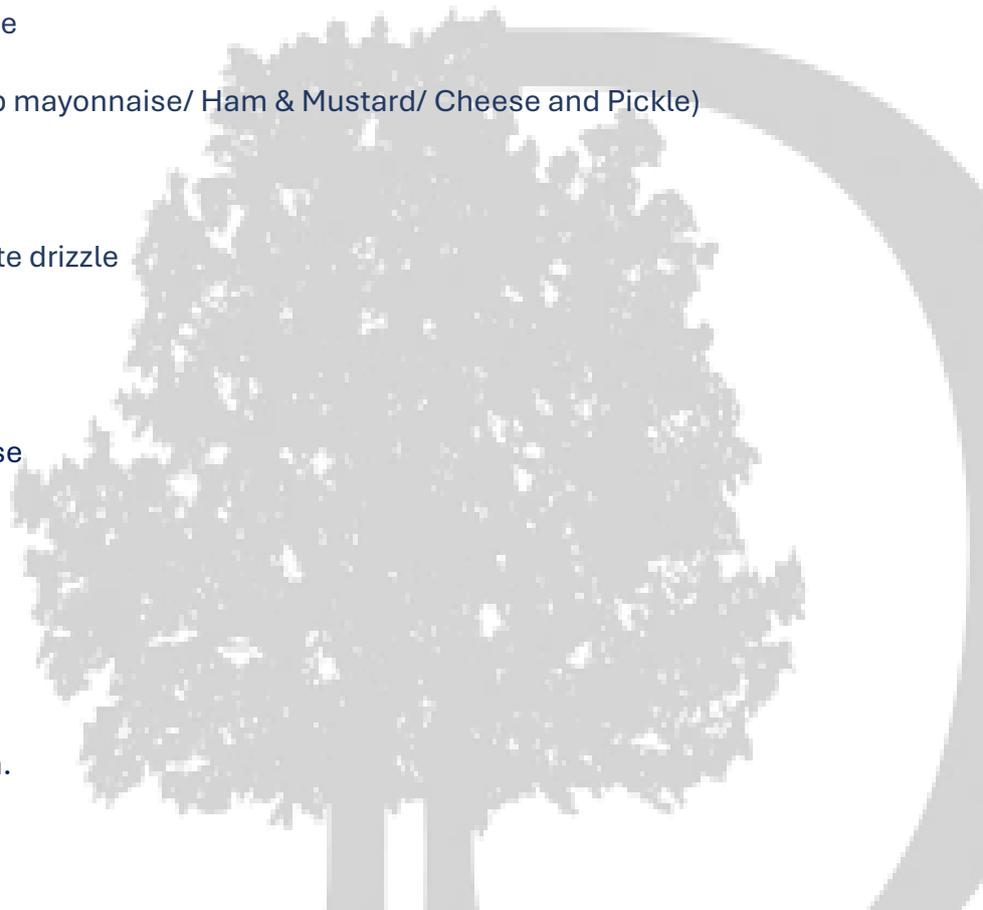
Strawberry Trifle - Jello, custard
Crème filled Profiteroles – Chocolate drizzle
Vanilla Pannacotta
Chocolate Brownie
Mini Cheesecake
Mini lemon tart
Chocolate delight - Brownie, mousse

Choose 4 items £17.00 per person.

Choose 6 items £20.00 per person.

Choose 8 items £23.00 per person.

Choose 10 items £26.00 per person.



3 Course Plated Menu from £42.00 Per person.

Please select two starters, two mains including the vegetarian option and two desserts from each course for all guests. All guests must pre-order. Special dietary requirements can be catered for with prior notice.

The below highlighted dietary can be made as per stated dietary after the request

Starter

Roasted Carrot & sweet potato soup – (V)

Chili oil, toasted pumpkin seeds, croutons

Tomato & Mozzarella Salad – (v)

Cow mozzarella, Plum tomatoes, basil pesto, roquette leaves, balsamic reduction

Chicken liver & Brandy parfait

Sticky red onion chutney, salad leaves, crisp bread

Mexican Prawn cocktail

Cocktail Sauce, shredded lettuce, crisp tortilla

Cured Ham Hock terrine

Baby Leaves, Piccalilli relish, toasted baguette

Main Course

Garlic & thyme roasted chicken breast wrapped with bacon.

Chateaux Potato, Seasonal vegetables, thyme Gravy

Chicken Kyiv

Braised cabbage with bacon, potato, herby garlic butter sauce

Pork ribeye calvados

Mashed Potato, beans, Calvados sauce

Seabass fillets

Herb crushed potato, Lemon & caper beurre Blanc

Ratatouille en Croute – (v) (Ve)

Tomato & herb coulis

Desserts

Raspberry Pannacotta

Stewed berries

Salted caramel Cheesecake.

Toffee sauce, cracked honeycomb

Apple & cinnamon Crumble

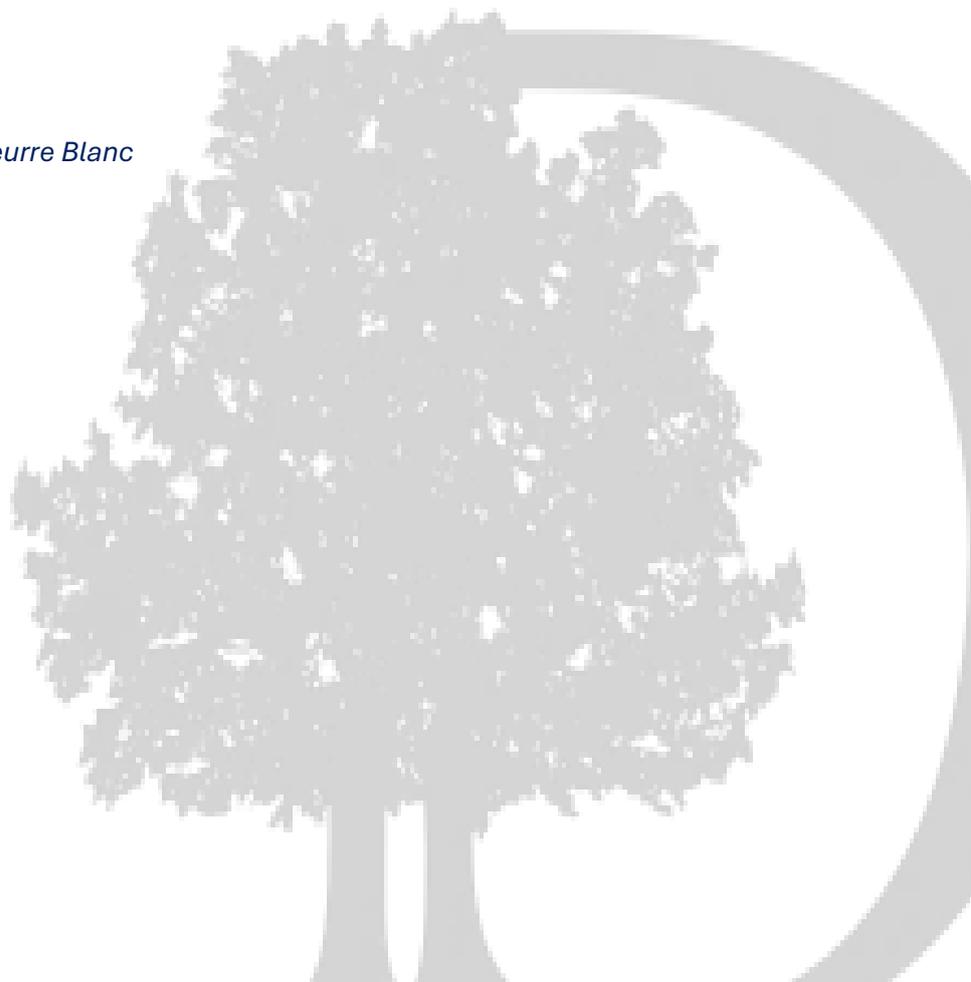
Custard Sauce, Vanilla Ice-cream

Classic Clementine tart

Cherry compote, reduction

Chocolate & Raspberry Tart – (v) (Ve)

Berry compote, Chocolate sauce



Menu Upgrade

Starters

Cream of chicken soup – *cheesy crouton* - £1 Per Person

Chicken & Wild mushroom Terrine – *Spiced pear chutney* - £1.50 Per Person

Mains

Rump of lamb – *Gratin Potato, Red Wine Sauce* - £6.50 Per Person

Seared Salmon supreme – *Dill Mousseline* - £2.50 Per Person

Dessert

Honeycomb cheesecake – £2.50 Per Person

British Cheese Platter – *Hard, soft & blue cheeses, Fruit Chutney, Grapes & Cheese Crackers* - £2.50 Per Person -



Children's Plated Menu from £18.00 per person

Please select one option from each course for all guests. All guests must pre-order. Special dietary requirements can be catered for with prior notice.

Starter

Cream of Tomato Soup, Fresh Bread Roll
Cheesy Garlic Bread - Mozzarella Cheese
Mini Nachos, Cheese, Salsa
Hummus, crudities

Main Course

Cheeseburger, Fries, Leafy Salad
Roasted Pork Sausages, chips, peas
Margherita Pizza, Leafy Salad, Chips
Chicken Nuggets, Chips, Leafy Salad
Grilled chicken breast (4oz), Mash, gravy

Desserts

Chocolate Brownie, Chocolate Sauce
Warm Waffle, Scoop of Ice cream, Drizzle
Fresh Fruit Salad, Fruit Coulis
Ice Cream Bowl, Whipped Cream, Chocolate Sprinkles



3 Course Carvery Buffet from £27.95 Per person

Starter's

Soup of the day, breadbasket
Selection of Cold Salads served with Condiments and Dressing.
Deli Smoked Meats and Fish Platters

From the Carvery

Roast Topside of Beef, with trimmings
Roast of the Day, with trimmings
Vegetarian dish of the Day (on request)

Accompanied by

Traditional Gravy
Roast Potatoes
Homemade Yorkshire Puddings
Selection of Freshly Cooked Vegetables to accompany the dishes.

Dessert

Selection of Chef's Choice Desserts
Fresh Fruit Salad, Pouring Cream.

**** Sample menu, subject to change ****

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Private Dinner 3 Course Carvery Buffet from £35.00 Per person

Starter's

Soup of the day, breadbasket
Selection of Cold Salads served with Condiments and Dressing.
Deli Smoked Meats and Fish Platters

From the Carvery

Roast Topside of Beef, with trimmings
Roast of the Day, with trimmings
Vegetarian dish of the Day (on request)

Accompanied by

Traditional Gravy
Roast Potatoes
Homemade Yorkshire Puddings
Selection of Freshly Cooked Vegetables to accompany the dishes.

Dessert

Selection of Chef's Choice Desserts
Fresh Fruit Salad, Pouring Cream.

**** Sample menu, subject to change ****

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Hog Roast from £27.95 Per person

Slow Roasted Free-Range Pig. A Whole Pig Slowly Roasted Over Flames. Carved and Served by Our Professional Hog Roast Chefs.

Minimum of 100 people only.

Freshly Made Apple Sauce

Home Made Sage and Onion Stuffing

Goldenly crisp Crackling

A Selection of Baps and Wraps, Including Wholemeal (Gluten Free Rolls on Request)

Delightful Grilled Vegetable and Halloumi Skewers (without Halloumi for the Vegans), Served with Pitta Bread and a Tzatziki Dip, Sweet and Punchy Sweet Chilli Sauce

OR

Vegan Pulled Jackfruit. Slow Simmered Bursting with Flavour Served in a Bun, Steeped in a Hickory BBQ Sauce and Dressed with a Crunchy 'Slaw

Coleslaw Salad

Potato & Honey Mustard Salad

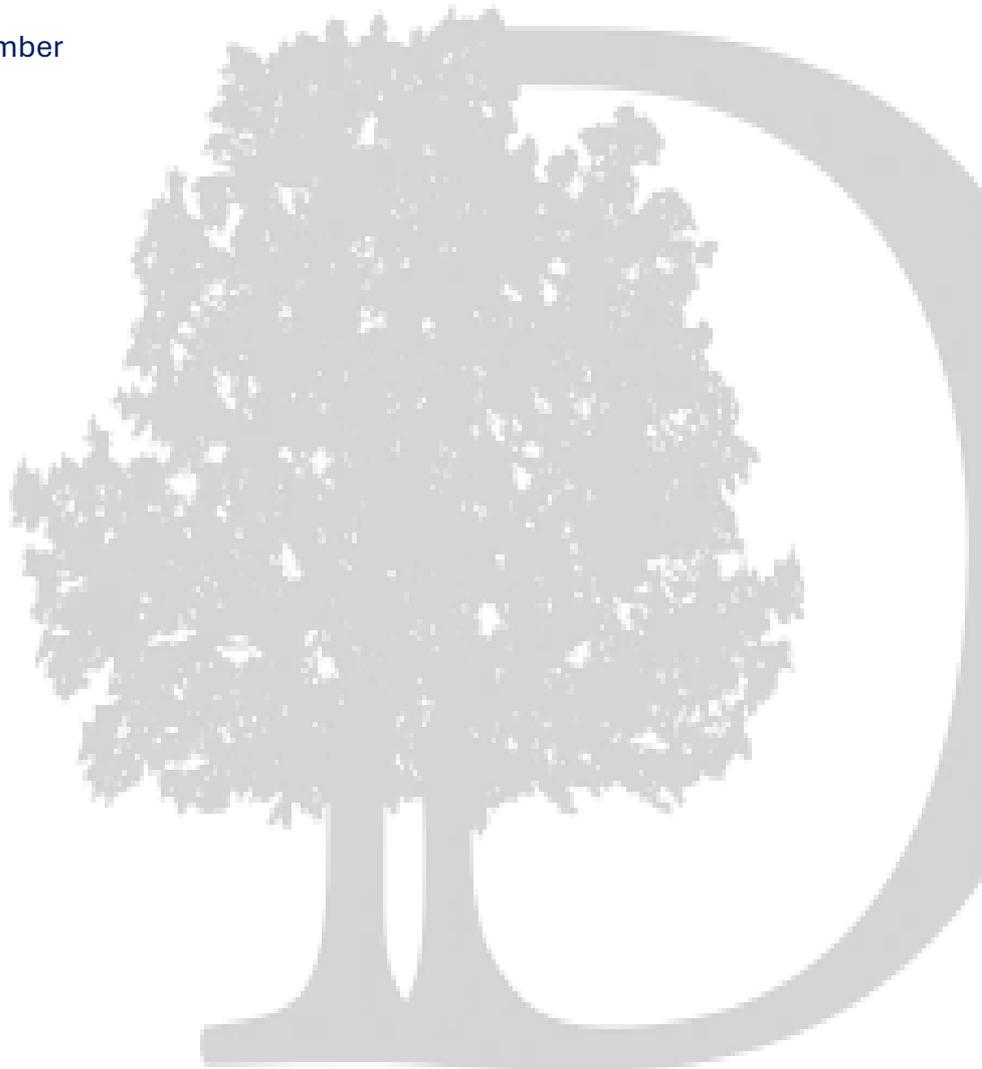
Pasta & Basil Pesto Salad

Mixed Salad Leaves, Tomato, Cucumber

Summer Berry Trifle

Chocolate Profiteroles

Fresh Fruit Salad.



BBQ from £28.00 Per person

From the Barbeque

Signature Angus Beef Burgers
Cajun Chicken Fillets
Cumberland sausages
Mixed Vegetable Kebab
Flat Mushroom
Corn on the Cob

Served a Brioche buns and rolls,
Selection of Sauces & dressings.

Salads

Coleslaw Salad, Potato Salad, Cous-Cous Salad,
Mixed Salad Leaves, Tomato, Cucumber

Sweet Treats

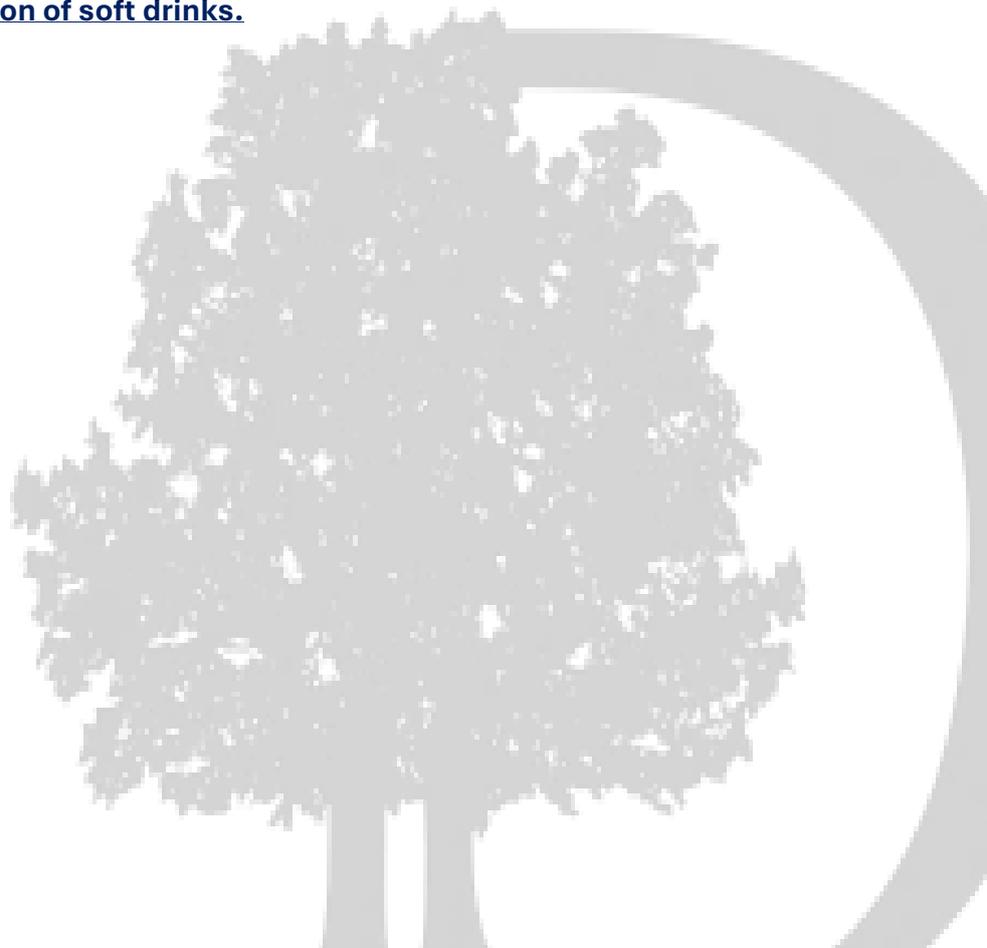
Summer Berry Trifle
Chocolate Profiteroles
Ice-cream pots.
Fresh Fruit Salad

Why not upgrade your BBQ with the below.

Rump steaks - £5.00 supplement per person

Pork steaks - £3.00 supplement per person

Add £3.00 per person for a Selection of soft drinks.



Drinks Packages

Drinks Vouchers

1 Voucher @ £7.50 per person to include either;
Pint of Draught Beer
175ml Glass of House Wine
25ml Single House Spirit with Draught Mixer
Regular Draught Soft Drink (Diet coke/Coke/Lemonade/Soda)

Additional Drinks Packages

Package 2 @ £95.00 each

4 bottles of House Wine (Red, White or Rose)

Package 3 @ £140.00 each

4 bottles of House Wine (Red, White or Rose)
Bucket of 10 Bottled Beers (Budweiser)

Package 4 @ £160.00 each

4 bottles of House Wine (Red, White or Rose)
Bucket of 10 Bottled Beers (Budweiser)
Bucket of 10 Soft Drinks (Coke, Diet Coke, Fanta & Sprite)

Package 5 @ £180.00 each

4 bottles of House Wine (Red, White or Rose)
Bucket of 10 Bottled Beers (Budweiser)
2 bottles of Prosecco
Add 10 Cans of Soft Drinks for £30.00 (Coke, Diet Coke, Fanta & Sprite)

Add 10 Bottles of Bottled Beer for £48.00 (Peroni)

Add 10 Bottles of Bottled Cider for £65.00 (Apple Rekorderlig Cider, Flavoured Rekorderlig Cider (Strawberry & Lime or Passionfruit))



Corkage

Bottle of White/Red wine (70cl)	from £15.00
Bottle of Sparkling Wine (70cl)	from £20.00
Bottle of Champagne (70cl)	from £25.00
Bottle of Spirits 70cl	from £45.00
Cans of Beers (per can)	from £3.00
Bottle of Beers (per bottle)	from £3.00
Cans of Soft Drinks (per can)	from £2.00
Bottle of Soft Drinks (per 1.5 litre bottle)	from £4.00
Energy Drinks (per can)	from £3.00

Corkage charge applicable to any external drinks brought into the property and agreed prior, corkage charge is based upon quantity, not consumption.

Should any additional drinks be brought into the property that has not been previously agreed, the hotel has the right to confiscate these or charge as per agreed corkage rates.

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