



The Lovell Suite
Occasions
& Events

THE SWETTENHAM ARMS

The Swettenham Arms is the ideal venue to host

Christening Party • Birthday Party • Wedding Reception

Baby Showers • Anniversary Gathering • Funeral Wake • Corporate Event

Business Meeting • Training Course • Celebration Lunch or Dinner



Celebrate *with us*

Plan your unforgettable event in the heart of Cheshire here at The Swettenham Arms

Our picturesque Lovell Suite boasts a unique blend of historic charm and modern elegance. It is perfectly suited for both intimate gatherings and grand celebrations. The suite can host up to 100 guests for a seated meal or 120 for evening festivities.

**FREE
ROOM
HIRE**
AVAILABLE*



Discover our buffet and private dining menu selection and complement your celebration in our serene garden spaces, immersing your guests in its peaceful ambience, which can be hired exclusively for your occasion or summer garden party!



Buffet Menu 1

Hot sandwiches

£10.⁹⁵ per person

Please choose 2 of the following:

Crispy Bacon Roll

Served in a crusty bread roll with your choice of brown or tomato sauce

Mediterranean Veg Ciabatta

Grilled vegetables with pesto in a warm ciabatta

Fish Finger Sandwich

Breaded fish in a soft roll with tartare sauce

Southern Fried Chicken Roll

Crispy chicken with BBQ sauce in a soft roll

Mozzarella & Tomato Melt

Toasted French bread with basil, mozzarella and tomato

Butcher's Sausage Sandwich

Butcher's pork sausage in a roll with onions and tomato sauce

Unlimited Tea & Coffee Is Available For £3 Per Person
Selection Of Mini Desserts Available From £3.⁵⁰ Per Person

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Buffet Menu 2

Cold buffet

£14.⁵⁰ per person

Dry Cured Yorkshire Ham Sandwich

Wholegrain mustard mayonnaise

Free Range Egg Mayonnaise Sandwich

Wild rocket

Mature Cheddar Cheese & Branston Pickle Sandwich (v)

Mixed seasonal leaves

Prawn Marie Rose Sandwich

Baby gem, plum tomato

Classic Coleslaw (v)

Coriander & spring onions

Mixed Leaf & Tomato Salad (v)

Honey & mustard dressing

Cajun Seasoned Fries

Sweet chilli sauce

Unlimited Tea & Coffee Is Available For £3 Per Person
Selection Of Mini Desserts Available From £3.⁵⁰ Per Person

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Buffet Menu 3

Hot & cold buffet

£17.⁵⁰ per person

Dry Cured Yorkshire Ham Sandwich

Wholegrain mustard mayonnaise

Free Range Egg Mayonnaise Sandwich

Wild rocket

Mature Cheddar Cheese & Branston

Pickle Sandwich (v)

Mixed seasonal leaves

Prawn Marie Rose Sandwich

Baby gem, plum tomato

Hand Raised Pork Pie Wedges

Piccalilli

Savoury Tart (v)

Classic Coleslaw (v)

Coriander & spring onions

Mixed Leaf & Tomato Salad (v)

Honey & mustard dressing

Chicken Goujons

Roast garlic mayonnaise

Cajun Seasoned Fries

Sweet chilli sauce

Unlimited Tea & Coffee Is Available For £3 Per Person
Selection Of Mini Desserts Available From £3.⁵⁰ Per Person

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Buffet Menu 4

Hot buffet

£18.⁵⁰ per person

Please choose 2 of the following:

Classic Or Vegetarian Chilli Con Carne

With rice & garlic bread

Classic Beef Or Vegetarian Lasagne

With garlic bread

Chicken Or Vegetable Tikka Masala

Served with rice, chutney & poppadoms

Meat & Potato Pie

Shortcrust pastry tray baked pie with pickled red cabbage & mushy peas

Sheperd's Pie

Made with minced lamb, served with buttered peas & carrots

Chicken & Ham Pie

With fat chips & garden peas

Cottage Pie

Rich beef filling topped with creamy potato, served with garden peas & carrots

Luxury Fish Pie

Salmon, haddock & smoked haddock topped with a cheese melt mash, served with garden peas

Roasted Vegetable & Sun-Dried Tomato Risotto

With garlic bread

Crispy Beef Noodles

With flatbread

Unlimited Tea & Coffee Is Available For £3 Per Person

Selection Of Mini Desserts Available From £3.⁵⁰ Per Person

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.



Private *Dining*

Whether you're celebrating a birthday, anniversary, or gathering with friends or colleagues, our private dining menus are designed to make your occasion feel special.



Choose from 2 or 3-course set menus, carefully crafted using seasonal, locally sourced ingredients.

We can also offer bespoke menu options on request which are perfect for tailoring your event to suit the occasion.

Minimum of 16 guests applies for all private dining bookings.



Private Dining

Sample menu

2 courses £29.⁹⁵ - 3 courses £34.⁹⁵

(All prices include linen and room hire)

Starters

Soup of the day (v, vgn & gfa)

With rustic ciabatta

Warm Salad

Served with Sautéed potatoes, bacon, black pudding and a herb mayonnaise dip

Harissa & Honey Halloumi (gf, v)

Halloumi fries tossed in honey and harissa with mint and pomegranate seeds

Prawn Cocktail (gfa)

Classic King Prawn Cocktail with home made Marie Rose dressing and lemon wedge

Mains

Roast Loin of pork or Roast Beef (gfa)

Served with, garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home-cooked Yorkshire pudding

Nut Roast (v, vga)

Served with vegetarian gravy, garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home-cooked Yorkshire pudding

Pan-Fried Sea Bass (gf)

Crushed new potatoes, French beans & sauce vierge

Steak and Unicorn Ale Pie

Served with chips and mushy peas

Desserts

Sticky Toffee Pudding Served with custard

Biscoff Cheesecake Served with vegan vanilla ice cream (vgn)

Ice Cream Selection 3 scoops of ice cream

Unlimited Tea & Coffee Is Available For £3 Per Person

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.



The Venue & Location

All guests will have full use of our car parking facilities whilst at The Swettenham Arms.
Location based in rural Cheshire only 15 minutes away from the M6.

Call 01477 571284 or email events@swettenhamarms.co.uk
to speak to a member of our Events Team.

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (gfa) Gluten Free Option

*Free room hire applies to private dining bookings with guest numbers over 30, if not a separate room hire charge will apply.

THE SWETTENHAM ARMS

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CHESHIRE ~ CW12 2LF

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A photograph of the entrance to 'The Lovell Suite' at The Swettenham Arms. The building features a white stone-textured facade and a dark green gabled roof. The entrance consists of a pair of double doors with a grid of glass panes and dark green frames. Above the doors, the words 'THE LOVELL SUITE' are inscribed in a dark, serif font. The gable end above the text is illuminated from within. The sky is blue with light clouds. Flower boxes with yellow and purple flowers are visible on either side of the entrance.

THE
LOVELL SUITE