



COCKTAILS

£8 each

Aperol Spritz
Prosecco, Aperol, Soda

House Negroni
Gin, Campari, Cocchi Torino

Southside*
Gin, Mint, Lime

Grape Vodka Fizz*
Vodka, Lemon, Grape

Pisco Sour*
Pisco, Lemon

£9 each

Hemingway Daiquiri*
Rum, Cherry, Grapefruit, Lime

Tommys Margarita*
Tequila, Agave, Lime

Espresso Martini*
Espresso, Conker, Vodka

£10 each

Lynchburg Lemonade*
Whiskey, Cognac, Lemon, Lemonade

Minimum pre-order: twenty per cocktail

Non-Alcoholic

Lip Service £8
Seedlip Spice, Kombucha, Citrus

Sweet

Pommeau de Bretagne, Guillevic, 25ml, £4
Serve with pudding

*Shaken cocktail
Maximum one type of shaken cocktail per event

Prices are per glass, include 20% VAT and are subject to a 12.5% service charge



CANAPÉS

Tray Service

Savoury

Chicken Rillettes, Linseed Cracker, Mojo Verde

Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker

Raw Galloway Beef, Dripping Toast, Watercress & Lovage Mayonnaise

Sweet Potato, Goats' Curd, Red Cabbage Slaw, Espelette Pepper, Corn Taco

Potted Shrimp, Devilled Crab Mayonnaise, Gem Leaves, Chives

Sweetcorn Salsa, Coriander Cress, Corn Taco

Roasted Potato, Crème Fraîche, Caviar

Sweet

Chocolate Crémeux, Orange Curd & Zest

Blueberry Crumble Tart

Three for £9 (select three canapés)

Four for £12 (select four canapés)

Five for £15 (select five canapés)

Six for £18 (select six canapés)

Minimum order: twenty per canapé

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



BRUNSWICK HOUSE

FEASTING MENU

Served sharing style

Starter

Starter includes bread, a platter & a salad

Bread & Butter

Pick One Platter

Option 1: Mortadella, Chorizo, Finocchiona, Coppa, Olive, Cornichon, Caperberry

Option 2: Cured Salmon, Smoked Trout, Smoked Mackerel, Sour Cream, Red Onion, Caper

Pick One Salad

Option 1: Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Option 2: Heritage Beetroot, Little Gem, Burford Brown Egg

Main

Two course prices include bread, a main course, all sides & a pudding

Three course prices include a starter (platter & salad), a main course, all sides & a pudding

Pick One

Option 1: Roast Poussin, Wild Mushroom, Tarragon Miso

Two Course £30 / Three Course £45

Option 2: Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce

Two Course £35 / Three Course £50

Option 3: Medium Roast Sirloin of Beef, Horseradish

Two Course £40 / Three Course £55

Sides

Roast Cornish Potatoes

Green Beans & Shallots

Hispi Cabbage

Pudding

Pick One

Option 1: Chocolate Pot, Crème Fraîche, Boozy Prune, Almond

Option 2: Eton Mess

Cheese

£7.5

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Grape, Seed Cracker

All guests, apart from guests with allergies or dietary requirements, shall be served the same meal

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



WINE LIST

Fizz

Prosecco Frizzante, Bianca Vigna, Italy NV £38
Glera; easy-drinking, poached apple & blanched almonds

Crémant de Limoux, Dom. J Laurens, Languedoc, France '17 £48
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne Gyéjacquot 'Frères Brut', France NV £60
Full of ripe apricot & peach notes

White

Le Chapeau Qui Rit Blanc, Ugni & Colombard, France '18 £26
Fresh, crisp & clean, white flower petals with a lifted finish

Kraal Bay, Chenin Blanc, South Africa '18 £31
Aromatic, vivid, ripe melon & pear

Domaine Félines Jourdan, Chardonnay - Roussanne, France '18 £32
Crisp green apple, grapefruit, ripe stone fruits, almonds, vanilla & spice

Cotes de Gascogne, Maison Lalanne, Colombard & Sauvignon Blanc, France '18 £33
Exotic fruits; herbal, peppery notes, pineapples & passion fruits

Fiano/Malvasia "Venerdi", Vigneti Tardis, Italy '17 £50
Sweet on the nose, dry to taste; peach, elderflower, chamomile

Red

Le Chapeau Qui Rit Rouge, Cinsault & Grenache, France '18 £26
Spicy dark berries, juicy, luscious & voluptuous

Vaucluse, Santa Duc, Grenache, Syrah, Merlot, France '14 £33
Rich & intense

Aglianico 'Amarante', Vigneti Tardis, Italy '13 £40
Earthy, natural, powerful

Grace Bridge, Pinot Noir, California, USA '15 £48
Plush, plums, velvet, spice

Viña Alberdi, Rioja Reserva, La Rioja Alta, Spain '12 £50
Red berries, oak, coconut, coffee, vanilla & savoury notes

Port

Brunswick House LBV Port, 70ml, £5
Serve with cheese

Prices include 20% VAT and are subject to a 12.5% service charge



BAR MENU

Beer & Cider

Estrella Damm Lager, 379ml draught £4.5 (Cellar bar only)
Meantime London Lager, 330ml bottle £5
Cidre Breton, 330ml bottle £5
Queen of Diamonds, IPA, 330ml can £5.5

Spirits

Element 29 Vodka £5.5
Boxer Gin £6
Cutty Sark Whisky £6.75
Four Roses Yellow Label Bourbon £7.5
Plantation White Rum £7.75
Goslings Dark Rum £8

Spirits poured to 50ml (25ml available on request)

Mixers from £1.5

Soft Drinks

Prices per jug

Brunswick House Lemonade £15
Lemon, Soda, Cucumber

Elderflower Fizz £15
Elderflower Pressé, Soda, Lime, Cucumber, Mint

Prices include 20% VAT and are subject to a 12.5% service charge



NIBBLES

Reception

Prices per bowl

Olives £4

Crisps £4

Spiced Nuts £4

Minimum order: four per bowl

Boards

Prices per board

Each board serves four people

Cheese £30

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Grape, Seed Cracker

Charcuterie £30

Mortadella, Chorizo, Finocchiona, Coppa, Olive, Cornichon, Caperberry, Sourdough

Vegan £20

Baba Ganoush, Red Pepper Hummus, Crudités, Flat Bread

Minimum order: four per board

Late Night

Prices per item

Welsh Rarebit & Pickled Walnut Muffin £6

Tamworth Bacon, Little Gem & Tomato Roll £6

Pissalardière (Onion, Anchovy & Olive Tart) £5

Minimum order: twenty per item

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