



BRUNSWICK HOUSE

VEGETARIAN MENU

CANAPÉS

Three for £9, Four for £12

Sweetcorn Salsa, Coriander Cress, Corn Taco
Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika
Sweet Potato, Goats' Curd, Red Cabbage Slaw, Espelette Pepper, Corn Taco
Wild Mushroom & Pine Nut Tart

BOWL FOOD

Two for £16, Three for £24

Fregula, Caponata, Feta, Basil Cress
Roasted Cauliflower, Leek Oil, Wild Rice, Almond Cream, Chives
Risotto, Pea Puree & Shoots, Ticklemore

FEASTING MENU

Served sharing style

Two Course £ 25 / Three Course £40

Two course prices include bread, a main course, all sides & a pudding
Three course prices include a starter (two salads), a main course, all sides & a pudding

Starter

Two salads

Heritage Beetroot, Little Gem, Burford Brown Egg
Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Main Course

BBQ'd Cauliflower, Date Molasses, Roast Onion & White Bean Puree,
Pomegranate Seeds, Pistachio Dukkah, Coriander Mojo Verde

Sides

Wild Rice
Green Beans & Shallots
Farm Leaves

Pudding

Pick One

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

Option 2: Eton Mess

Cheese Course

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Grape, Seed Cracker £7.5

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