



COCKTAILS

£8 each

Aperol Spritz
Prosecco, Aperol, Soda

House Negroni
Gin, Campari, Cocchi Torino

Southside*
Gin, Mint, Lime

Moscow Mule
Vodka, Ginger Beer, Lemon

£9 each

Mojito
Rum, Lime, Mint, Soda

Whiskey Sour*
Bourbon, Lemon

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



BRUNSWICK HOUSE

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 £50
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne Gyéjacquot 'Frères Brut', France NV £75
Full of ripe apricot & peach notes

White

Le Chapeau Qui Rit Blanc, Ugni & Colombard, France '18 £27
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 £55
Sweet on the nose, dry to taste; peach, elderflower, chamomile

Red

Le Chapeau Qui Rit Rouge, Cinsault & Grenache, France '18 £27
Spicy dark berries, juicy, luscious & voluptuous

Bordeaux Blend, Cht. Mazetier, Merlot, Malbec, Cabernet Sauvignon, France '17 £29
Blackcurrant, berries & red plum. A touch of cedar & spice

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

Viña Alberdi, Rioja Reserva, La Rioja Alta, Spain '12 £42
Red berries, oak, coconut, coffee, vanilla & savoury notes

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

Port

Quinta de la Rosa LBV Port, 500ml bottle, £55
Serve with cheese

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



CANAPÉS

Tray Service

Savoury

Duck Rillettes, Endive Jam, Duck Fat Toast

Cured Beef, Porcini, Parmesan, Dripping Toast

Poached Chicken, Charred Tomatoes, Caesar Dressing, Gem Leaves

Salt Cod Brandade, Potato Crisps, Black Olive

Smoked Mackerel, Celeriac Remoulade, Rye Toast

Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber

Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker

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

Chicory & Shallot Tart Fine

Sweet

Chocolate Crèmeux, 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



FEASTING MENU

Starters

Served sharing style
Starter includes bread, a platter & a salad

Bread & Butter

Pick One Platter

Option 1: Mortadella, Chorizo, Finocchiona, Coppa, Olives, Cornichons, Caperberries
Option 2: Cured Salmon, Smoked Trout, Smoked Mackerel & Sour Cream,
Red Onions, Capers

Pick One Salad

Option 1: Sprouting Broccoli, Roast Peppers, Smoked Almonds, Ticklemore
Option 2: Heritage Beetroot, Little Gem, Burford Brown Egg

Mains

Served sharing style
Two courses prices include bread, a main course, all sides & a pudding
Three courses prices include a starter (platter & salad), a main course, all sides & a pudding

Pick One

Option 1: Roast Poussin, Wild Mushrooms, Tarragon Miso
Two Courses £35 / Three Courses £45

Option 2: Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce
Two Courses £40 / Three Courses £50

Option 3: Medium Roast Sirloin of Beef, Horseradish
Two Courses £45 / Three Courses £55

Sides

Roast Potatoes
Heritage Carrots
Hispi Cabbage, Mustard Butter

Puddings

Pick One

Option 1: Winter Berry Posset
Option 2: Chocolate Pot, Crème Fraîche, Boozy Prune, Almond

Add Cheese

£7.5

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Grapes, Seeded Crackers

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

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BAR MENU

Beer & Cider

Estrella Damm Lager, 379ml draught £4.5 (Cellar bar only)
Freedom Four Lager, 330ml bottle £5
Thornbridge Session IPA, 330ml bottle £5.5
Hawkes Cider, 330ml bottle £5

Spirits

Single (25ml) / Double (50ml)

Element 29 Vodka £2.75 / £5.5
Boxer Gin £3 / £6
Cutty Sark Whisky £3.5 / £6.75
Four Roses Yellow Label Bourbon £4 / £7.5
Plantation White Rum £4 / £7.75
Goslings Dark Rum £4 / £8
Tapatio Tequila £3.25

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

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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, Grapes, Seeded Crackers

Charcuterie £30

Mortadella, Chorizo, Finocchiona, Coppa, Olives, Cornichons, Caperberries, Sourdough

Vegan £20

Baba Ganoush, Red Pepper Hummus, Crudités, Flat Bread

Minimum order: four per board

Late Night

Prices per item

Sausage Roll £3

Welsh Rarebit & Pickled Walnut Muffin £6

Tamworth Bacon, Little Gem & Tomato Roll £6

Pissalardièrre (Onion, Anchovy & Olive Tart) £5

Minimum order: twenty per item

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