



RECEPTION & SEATED MEAL PACKAGES

PRIVATE DINING & EVENTS

This package collection is for events with an arrival reception & seated meal.
See the reception package collection for events with only a reception or party.
See the whole house package collection for events with an arrival reception, seated meal & party.

Bespoke catering packages available on request.

Prices below are per person and are inclusive of VAT and service charge.
Venue hire charges are in addition and range from £300 - £4,500 inclusive of VAT.

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MENU ABBREVIATIONS

N: CONTAINS NUTS

GF: GLUTEN FREE

DF: DAIRY FREE

V: VEGETARIAN

Vg: VEGAN

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your event.



STANDARD RECEPTION & SEATED MEAL PACKAGE
TWO-COURSE £57 PER GUEST
THREE-COURSE £68 PER GUEST

Packages available for events with up to 110 guests.

Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £3,000 inclusive of VAT. During the event, extra drinks shall be available on request and will be added to the final bill.

Bespoke catering packages available on request.

Two-course seated meal includes: bread & butter, main, sides & pudding.

Three-course seated meal includes: bread & butter, starter, main, sides & pudding.

Please select one menu for the whole group. Guests with dietary requirements are catered for separately.

Two and three-course menu and beverage upgrade available on request.

Menu options are listed on pages 5 - 8.

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your meal.

ARRIVAL RECEPTION - OPTIONAL

Guests to purchase all drinks.

Bar tab drinks package upgrade available on request.

Canapés upgrade available on request.

SEATED MEAL

Two-course Feasting Menu (£35 option) OR Three-course Feasting Menu (£45 option)

Cheese course upgrade available on request.

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna

Coffee & Tea

Filtered water

(Seated meal alcoholic drinks limited to two and a half 175ml glasses of wine per person)



GRAND RECEPTION & SEATED MEAL PACKAGE £85 PER GUEST

Package available for events with up to 110 guests.

Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £3,000 inclusive of VAT. During the event, extra drinks shall be available on request and will be added to the final bill.

Bespoke catering packages, including a two-course seated meal option, available on request.

*Three-course seated meal includes: bread & butter, starter, main, sides & pudding.
Please select one menu for the whole group. Guests with dietary requirements are catered for separately.
Three-course menu and beverage upgrade available on request.
Menu options are listed on pages 5 - 8.*

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your meal.

ARRIVAL RECEPTION

NV Pago de Tharsys, Cava Brut Nature - Spain
Freedom Four Lager (330ml bottle)
Thornbridge Session IPA (330ml bottle)
Elderflower Fizz
Filtered Water
Canapés upgrade available on request

(Arrival reception alcoholic drinks limited to two per person)

SEATED MEAL

Three-course Feasting Menu (£45 option)
Cheese course upgrade available on request.
2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna
2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna
Coffee & Tea
Filtered water

(Seated meal alcoholic drinks limited to two and a half 175ml glasses of wine per person)



DELUXE RECEPTION & SEATED MEAL PACKAGE £95 PER GUEST

Package available for events with up to 110 guests.

Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £3,000 inclusive of VAT. During the event, extra drinks shall be available on request and will be added to the final bill.

Bespoke catering packages, including a two-course seated meal option, available on request.

*Three-course seated meal includes: bread & butter, starter, main, sides & pudding.
Please select one menu for the whole group. Guests with dietary requirements are catered for separately.
Three-course menu and beverage upgrade available on request.*

Menu options are listed on pages 5 - 8.

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your meal.

ARRIVAL RECEPTION

NV Pago de Tharsys, Cava Brut Nature - Spain
Freedom Four Lager (330ml bottle)
Thornbridge Session IPA (330ml bottle)
Elderflower Fizz
Filtered Water
Canapés (three per person)

(Arrival reception alcoholic drinks limited to two per person)

SEATED MEAL

Three-course Feasting Menu (£45 option)
Cheese course upgrade available on request.
2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna
2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna
Coffee & Tea
Filtered water

(Seated meal alcoholic drinks limited to two and a half 175ml glasses of wine per person)



COCKTAIL MENU

PRIVATE DINING & EVENTS

Menu available for events with 10 - 250 guests.

*Prices are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.
A discretionary 12.5% service charge will be added to the bill.*

Cocktails are available for a bar tab menu or for cash and card purchase.

A maximum of two cocktails may be added to a bar menu, including a maximum of one shaken cocktail.

**Indicates a shaken cocktail.*

£8 PER GLASS

Aperol Spritz
Prosecco, Aperol, Soda

Negroni
Gin, Campari, Cocchi Torino

Southside*
Gin, Mint, Lime

Moscow Mule
Vodka, Ginger Beer, Lemon

£9 PER GLASS

Mojito
Rum, Lime, Mint, Soda

Whiskey Sour*
Bourbon, Lemon

Tommys Margarita*
Tequila, Agave, Lime

Espresso Martini*
Espresso, Conker, Vodka

£10 PER GLASS

Lynchburg Lemonade*
Whiskey, Cognac, Lemon, Lemonade

Minimum pre-order: twenty per cocktail

£8 NON-ALCOHOLIC

Lip Service
Seedlip Spice, Kombucha, Citrus



BRUNSWICK HOUSE

WINE LIST
PRIVATE DINING & EVENTS

Menu available for events with 10 - 250 guests.

*Prices are per 750ml bottle and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.
A discretionary 12.5% service charge will be added to the bill.*

SPARKLING

- NV Pago de Tharsys, Cava Brut Nature - Spain £34
Balance of texture and freshness alongside ripe stone fruits
- NV Bianca Vigna, Prosecco Frizzante, Glera - Italy £38
Pure freshness, poached apple & almonds
- 2017 Dom. J Laurens, Crémant de Limoux - Languedoc £48
Electrifying acidity & matching texture, a fabulous aperitif
- NV Marie Demets Champagne, Brut - France £68
A producer Champagne from the textbook
- NV Ruinart, Brut Champagne £110
Almonds, hazelnuts and buttery notes paired by perfect level of acidity

WHITE

- 2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna £26
Fresh, crisp & clean, delicate citrus notes all over
- 2018 La Serre, Sauvignon Blanc - Pays d'Oc £28
Soft stone fruits, green apples and perfect acidity
- 2018 Le Grand Noir, Chardonnay & Viognier - Languedoc £32
Pure balance, unoaked and fruit driven
- 2018 Dom. de la Quilla, Muscadet Sur Lie - Loire £38
Elegance, minerality, unripe pear and lemon notes
- 2017 Vigneti Tardis, 'Venerdi', Fiano/Malvasia - Campania £50
Sweet on the nose, dry to taste, peach, elderflower and chamomile
- 2018 Dom. Chavy-Chouet, 'Les Femelottes', Chardonnay - Bourgogne Blanc £59
Ripe apple and stone fruit paired with creamy texture

RED

- 2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna £26
Red cherries and plums, black pepper notes and softness
- 2018 La Serre, Merlot - Pays d'Oc £28
Juiciness of blackberries, plums and enough tannin
- 2018 Le Grand Noir, Grenache, Syrah & Mourvèdre - Languedoc £32
Silky, dark berries and balanced in all ways
- 2017 Chateau Gardegan, 'Bordeaux Superior' - France £42
Classic Superior! big and tannic alongside plums, forest fruits and sweet spice
- 2018 Vigneti Tardis, 'Martedì Rosso', Aglianico - Campania £48
Complexity of raspberry, cherry, cassis balanced by lightness of medium tannin and acidity
- 2017 Dom. Chavy-Chouet, Pinot Noir - Bourgogne Rouge £59
Elegance, silkiness, hints of earth and plenty of red fruits

ROSE

- 2018 Le Grand Noir, Grenache & Syrah - Languedoc £28
Dry, red fruits of raspberry and redcurrant and some peppery notes
- 2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence £42
Pure elegance! Pale pink, strawberries and flowers
- 2018 Vigneti Tardis, 'Lunedì Rosso', Primitivo - Campania £48
Wild cherries, raspberries and local aromatic



CANAPÉS MENU PRIVATE DINING & EVENTS

Menu available for events with 10 - 250 guests.

*Prices are per person and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.
A discretionary 12.5% service charge will be added to the bill.*

*Service staff shall circulate with trays of canapés, so that they are taken to your guests.
Canapés when served with bowl food are an informal alternative to a seated meal.
Canapés are suitable for service during a pre-meal reception.
Guests can enjoy the canapés whilst standing with a drink.*

Three canapés per person for £9 *(select a maximum of three canapés from the options below)*
Four canapés per person for £12 *(select a maximum of four canapés from the options below)*
Five canapés per person for £15 *(select a maximum of five canapés from the options below)*
Six canapés per person for £18 *(select a maximum of six canapés from the options below)*

Minimum order: ten per canapé.

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

SAVOURY

Duck Rilette, Endive Jam, Duck Fat Toast (DF)
Cured Beef, Porcini, Parmesan, Dripping Toast
Smoked Mackerel, Celeriac Remoulade, Rye Toast
Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber (DF, GF)
Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker
Chicory & Shallot Tart Fine (V)

SWEET

Chocolate Crèmeux, Orange Curd & Zest (V, GF)



BRUNSWICK HOUSE

FEASTING MENU
PRIVATE DINING & EVENTS

Menu available for groups of 10 - 110 guests.

Prices are per person and are inclusive of 20% VAT, furniture, table linen, serveware and service staff.

A discretionary 12.5% service charge will be added to your bill.

Two-course feasting menu price includes bread & butter, main, all sides & pudding.

Three-course feasting menu price includes bread & butter, starter, main, all sides & pudding.

Feasting menu starter and main are placed in the table centre for your party to share.

Please select one menu for the whole group. Guests with dietary requirements are catered for separately.

The feasting menu is only available when ordered for all guests, apart from guests with dietary requirements.

An individually plated three-course a la carte menu is available on request for parties with up to 18 guests.

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your meal.

STARTERS

House Bread & Butter (*gluten free bread & oil available on request*)

Served sharing style. Select two options. Guests shall share two options.

Option 1: Cured Salmon, Smoked Trout, Smoked Mackerel & Sour Cream, Red Onions, Capers (GF)

Option 2: Mortadella, Chorizo, Finocchiona, Coppa, Olive, Cornichons, Caperberries (DF, GF)

Option 3: Sprouting Broccoli, Roast Peppers, Smoked Almonds, Ticklemore (N, V, GF)

Option 4: Heritage Beetroot, Little Gem, Burford Brown Egg (V, DF, GF)

MAINS

Served sharing style. Select one option. Guests shall share one option.

Option 1: Roast Poussin, Oyster Mushrooms, Tarragon Miso (GF)

Two-course £35 / Three-course £45

Option 2: Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce (DF, GF)

Two-course £40 / Three-course £50

Option 3: Shorthorn Rib Chop, Béarnaise, Smoked Bone Marrow Jus, Yorkshire Pudding

Two-course £50 / Three-course £60

SIDES

Served sharing style. Guests shall share all.

Roast Potatoes (Vg, GF) / Glazed Carrots (Vg, GF) / Hispi Cabbage, Mustard Butter (GF) / Gravy

PUDDINGS

Served individually. Select one option.

Option 1: Berry Posset (V, GF) / Option 2: Chocolate Pot (N, V, GF) / Option 3: Rhubarb Mess (V, GF)

SAMPLE VEGAN MENU £45

Each course is served individually. The menu is only available for guests with dietary requirements.

House Bread & Olive Oil

Starter: Grilled Baby Leeks, Delica Pumpkin, Pickled Chilli (GF)

Main course: Grilled Romanesco Cauliflower, Cime Di Rapa, Almond & Pomegranate (N, GF)

Pudding: Seasonal Sorbet (GF)

CHEESE COURSE UPGRADE £7.5

Served sharing style. Vegetarian cheese board available on request.

Montgomery Cheddar, Tunworth, Beenleigh, Chutney, Grapes, Seeded Crackers