



# SEATED MEAL MENU

## PRIVATE DINING & EVENTS

This menu collection is for seated meals.

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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.



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

