



# PRIVATE DINING MENU

*WINTER 2020-21*

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30 WANDSWORTH ROAD • VAUXHALL SW8 2LG • 0207 720 2926

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M E N U   N O T E S

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FOOD

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We have our own organic farm in West Sussex, where we grow much of our flavourful fruit and vegetables. We carefully work with our butchers in Cornwall and Yorkshire to source and age meat from small herds of heritage breeds. Our fish come from day boats selecting only the best of their line-caught harvest.

**Canapés available from spring 2021.**

WINE

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All of our wine list emphasises traditional styles of clean, low-intervention wine making from small, artisanal producers, much of it is organic and biodynamic. We're happy to help source specific wine for your party from our contacts at specialist wine merchants or welcome a corkage fee should you wish to bring your own.

CORKAGE

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For each 75cl bottle of wine served, we charge £15 including VAT.

BESPOKE CATERING QUOTE

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Let us know what you would like to order, and we'll produce a bespoke order of service and itemised quote – a planning document updated by us and used by all before and on the booking day.

CATERING PRICES

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Menu prices are per person, per unit and are inclusive of VAT, in-house furniture, table linen and serveware and service staff. A discretionary 12.5% service charge will be added to the bill. Venue hire is an additional cost. Please contact us for more information regarding venue hire.

FINAL DETAILS

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Please confirm your feast menu and final number of guests up to one week in advance of your meal and dietary requirements and allergies up to four working days in advance of your booking. Guests with specific dietary requirements and children will be served their own bespoke menu.





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SAMPLE MENU

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FEAST

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***The feast menu is available for groups of 12 or more.***

*£55 Four-course meal: snacks, first course, main, sides and pudding.*

*£65 Five-course meal: snacks, first course, main, sides, pudding and cheese.*

*£5 Supplement for a individual first course.*

*Vegan, vegetarian and child meals provided on request.*

SHARED SNACKS *all served*

Olives, Fennel & Orange

Coppa, Jesus Sausage, Cornichons

Whipped Cod's Roe, Puffed Pig's Skin

Grilled Potato Bread, Green Garlic Butter

SHARED FIRST COURSE *all served*

Duck Rillettes, Hazelnuts & Radicchio

Cylindra Beetroot, Goat's Curd & Lovage

Raw Ikejime Trout, Black Olive & Iberico Tomatoes

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

SHARED MAIN COURSE ***choose one for the whole party***

*Option 1: Roast Chicken, Wild Mushrooms, Madeira Sauce*

*Option 2: Glazed Lamb Shoulder, Pickled Walnut Salsa Verde*

*Option 3: Roast Rump of Belted Galloway, Watercress Horseradish*

SHARED SIDES *all served*

Roast Cornish Mid Potatoes

Winter Chicories, Parmesan & Elderflower Champagne

Grilled Purple Sprouting Broccoli, Chilli, Garlic & Almonds

INDIVIDUAL PUDDING ***choose one for the whole party***

*Option 1: Cru Virunga Chocolate Pot*

*Option 2: Blackberry & Apple Crumble*

*Option 3: Mincemeat Tart & Brandy Cream*

SHARED CHEESE *all served*

Colston Basset, Tunworth, Lincolnshire Poacher, Quince & Crackers

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

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SAMPLE MENU

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REDUCED A LA CARTE

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***The reduced a la carte menu is available for groups up to 12 guests.***

*£55 Four-course meal: snacks, first course, main, sides and pudding.*

*Guests shall select their main course and pudding when seated. The reduced a la carte menu is subject to change.*

*Vegan, vegetarian and child meals provided on request.*

SHARED SNACKS *all served*

Olives, Fennel & Orange

Coppa, Jesus Sausage, Cornichons

Whipped Cod's Roe, Puffed Pig's Skin

Grilled Potato Bread, Green Garlic Butter

SHARED FIRST COURSE *all served*

Duck Rillettes, Hazelnuts & Radicchio

Cylindra Beetroot, Goat's Curd & Lovage

Raw Ikejime Trout, Black Olive & Iberico Tomatoes

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

INDIVIDUAL MAIN COURSE

*Option 1:* Barbecued Monkfish Tail, Roast Fennel & Shrimp Sauce

*Option 2:* Roast Swaledale Hogget Leg, Grilled Leek & Red Cabbage

*Option 3:* Salt Baked Celeriac, Chestnuts, Pickled Mushrooms, Ancient Grains

SHARED SIDES *all served*

Roast Cornish Mid Potatoes

Winter Chicories, Parmesan & Elderflower Champagne

Grilled Purple Sprouting Broccoli, Chilli, Garlic & Almonds

INDIVIDUAL PUDDING

*Option 1:* Cru Virunga Chocolate Pot

*Option 2:* Rum, Banana, Vanilla & Milk Ice

*Option 3:* Mincemeat Tart & Brandy Cream

*Option 4:* Seasonal Cheese, Quince & Sourdough Crisps

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*



*“Thank you so much to you and your team for creating such a wonderful evening for our guests. We had many comments on the beautiful venue and delicious food, and your staff were very helpful. Many people enjoyed the drinks downstairs too and everyone at Gucci was very happy with how it all went.”*

GUCCI

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SAMPLE DRINKS

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COCKTAILS

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*Prices are per glass*

Saffron Martini	£11
Honey Margarita	£11
Seasonal Negroni	£10
Clarified Scotch Sour	£9
Walnut Old Fashioned	£9

*Classics available*

BEER

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*Draught*

Lost and Grounded, Keller Lager, 43cl - *mobile keg* £5

Estrella Lager, 50cl - *available at the Cellar bar only* £5

*33cl bottle*

The Kernel IPA £6

Braybrook, Keller Lager £5

Five Points Brewing, Porter £5.5

SPIRITS

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*35ml pour (Single (25ml) & Double (50ml) available on request)*

Boxer Gin	£4
Element 29 Vodka	£4
Goslings Dark Rum	£4.5
Plantation White Rum	£4.5
Pig's Nose Blended Scotch	£4
Four Roses Yellow Label Bourbon	£4.5
Ocho Tequila (25ml pour)	£4
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers from	£1.5

SOFT

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*Selection of Soft Drinks from* £1.75

*1.3l jug*

Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15

Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

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 S A M P L E W I N E L I S T
 

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*Prices are per 75cl bottle*

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 S P A R K L I N G
 

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NV Pago de Tharsys, Cava Brut Nature – Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£34
NV Bernardi, Prosecco ‘Spumante Organic’, Glera - Italy	<i>Organically sourced, soft bubbles and pear drop</i>	£38
2017 Dom. J Laurens, Crémant de Limoux - Languedoc	<i>Made in Champagne method, ripe apple and honey</i>	£50
NV Marie Demets ‘Brut’ Champagne - France	<i>Predominantly Pinot. Hints of red current and biscuit</i>	£75
Ruinart ‘Brut’ Champagne - France	<i>A classic. Matured elegance, texture and length</i>	£75

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 W H I T E
 

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2018 Poderi dal Nespoli, ‘Le Coste’, Trebbiano - Emilia-Romagna	<i>Fresh, crisp and clean, delicate citrus notes all over</i>	£26
2018 La Serre, Sauvignon Blanc - Pays d’Oc	<i>Lifting notes of lemon and crisp green apple</i>	£28
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	<i>Pure balance, unoaked and fruit driven</i>	£33
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£38
2018 Dom. Chavy-Chouet, ‘Les Femelottes’, Chardonnay - Bourgogne Blanc	<i>Elegance, minerality, unripe pear and lemon notes</i>	£59
2017 Vigneti Tardis, ‘Venerdi’, Fiano/Malvasia - Campania	<i>Clean and pure with extra texture from some skin contact</i>	£65

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2018 Poderi dal Nespoli, ‘Fico Grande’, Sangiovese - Emilia-Romagna	<i>Red cherries and plums, black pepper notes and softness</i>	£26
2018 La Serre, Merlot - Pays d’Oc	<i>Soft tannins, plum and blackberry fruit</i>	£28
2018 Le Grand Noir, Grenache, Syrah & Mourve dre - Languedoc	<i>Silky, dark berries and balanced in all ways</i>	£33
2017 Chateau Gardegan, ‘Bordeaux Superior’ - France	<i>Big and tannic alongside plums, forest fruits and sweet spice</i>	£42
2018 Vigneti Tardis, ‘Martedi Rosso’, Aglianico - Campania	<i>Crunchy and juicy paired with soft tannin and earthiness</i>	£50
2017 Dom. Chavy-Chouet, Pinot Noir - Bourgogne Rouge	<i>Elegance, silkiness, hints of earth and plenty of red fruits</i>	£59

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 R O S É
 

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2018 Le Grand Noir, Grenache & Syrah - Languedoc	<i>Dry, red fruits of raspberry and redcurrant, peppery notes</i>	£28
2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£42

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*





*Please contact us to discuss your event*

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VENUE ADDRESS

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Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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