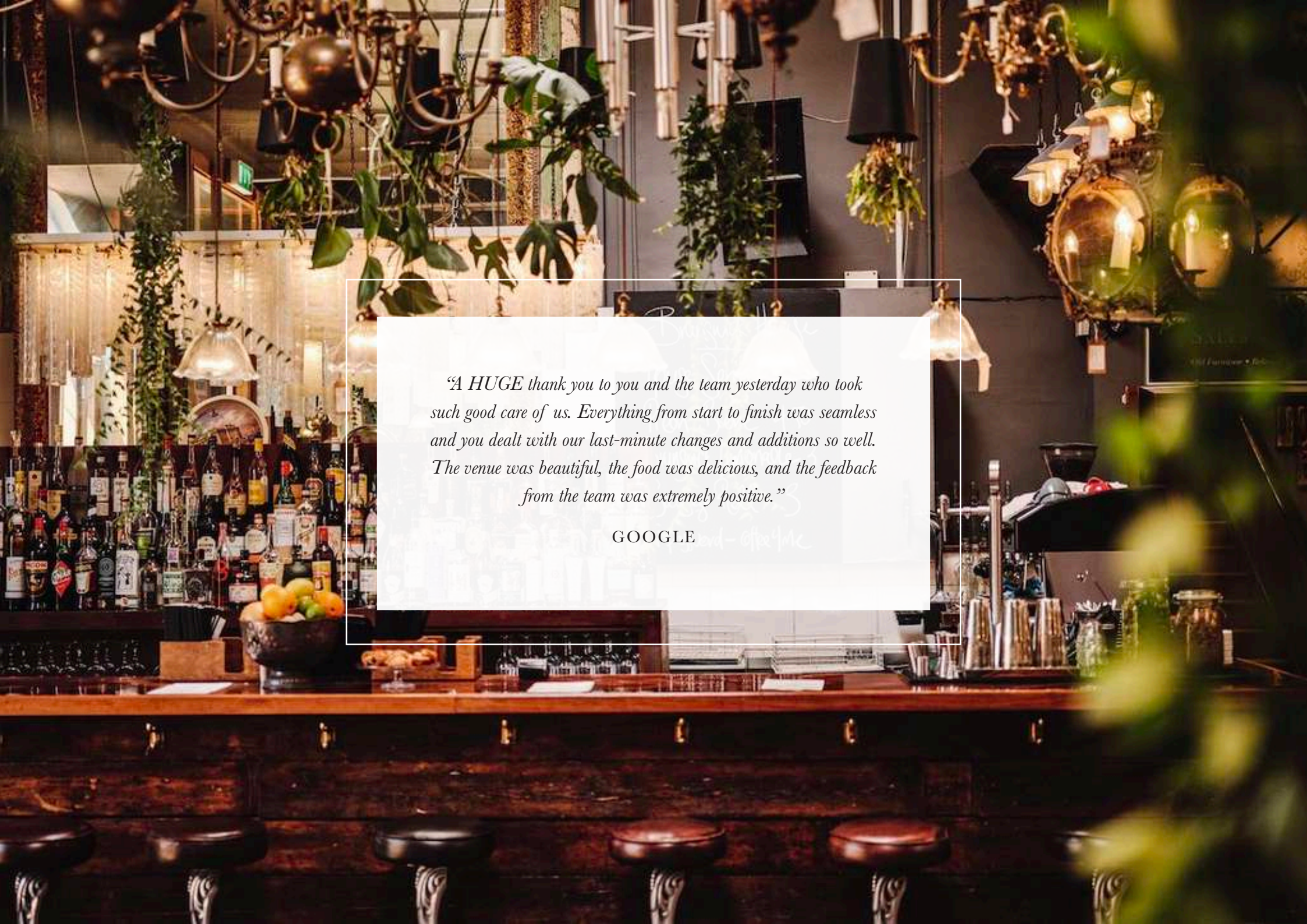




PRIVATE DINING & EVENTS

MENU 2023

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



“A HUGE thank you to you and the team yesterday who took such good care of us. Everything from start to finish was seamless and you dealt with our last-minute changes and additions so well. The venue was beautiful, the food was delicious, and the feedback from the team was extremely positive.”

GOOGLE

M E N U N O T E S

FOOD

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.

WINE

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

The corkage fee is £25 including 20% VAT plus 12.5% service charge per person for up to 1 x 75cl bottle of wine consumed per person. For each extra 75cl bottle of wine served, we charge £25 including 20% VAT per bottle. Corkage is limited to wine.

DIETARY REQUIREMENTS

Dishes suited to guests' particular dietary requirements and allergies, including vegan, vegetarian, pescatarian and child friendly dishes, will be confirmed after the requested dietary and allergy information is received. These dishes may be served individually while the other guests' dishes are served sharing style.

FOOD & DRINK QUOTE

We will create a food and drink quote based on our menu options and tailored to your order. Please let us know what you would like to order, and we'll produce an itemised food and drink quote which will include an order of service for you – a planning document updated by us, shared with you and used by the team on duty during your booking.

FOOD & DRINK PRICES

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

Please confirm your food and drink menu, final number of guests and guests' dietary requirements and allergies **by Tuesday the week prior to your booking. Menu option will be published up to two weeks in advance of your booking. We require a food and drink minimum spend. Please enquire for rates.**



SAMPLE MENU

PRIVATE DINING ROOM MENU

The private dining room menu is available for groups of 10 to 12 dining in ground floor rooms Tuesday - Wednesday.

£65 snacks, starter, main with sides and pudding.

Guests shall select their main course and pudding when seated. The private dining menu is subject to change.

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

Snacks are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

House Pickles & Ferments

Olives, Orange, Garlic & Thyme

Grilled Potato Bread, Green Garlic Butter

Grezzina Courgette Fritters, Coconut Yoghurt, Green Salsa

INDIVIDUAL MAIN COURSE

Option 1: Grilled Portobello, Koshihikari Rice, Cavolo Nero

Option 2: Roast Cod, Sea Greens, Asparagus & Broad Beans

Option 3: Salt Marsh Lamb Rump, Rainbow Chard, Tropea Onion

SHARED STARTER *all served*

Nutbourne Nursery Tomatoes, Black Olives & Pistachio

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Ember-Roast Beetroot, Stracciatella, Dill, Blood Orange Kosho

ChalkStream Trout Crudo, White Asparagus, Pomelo, Pine Nuts

SHARED SIDES *all served*

Fries

Cornish Leaves, Elderflower Champagne

INDIVIDUAL PUDDING

Option 1: Cru Virunga Chocolate Pot

Option 2: Coconut Sorbet, Blood Orange Granita

Option 3: Forced Rhubarb, Yoghurt Custard, Brown Butter Sable

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

FEAST MENU

The feast menu is available for groups of 12 to 24.

Option 1: £65 Yorkshire Chicken main

Option 2: £70 Swaledale Lamb main

Option 3: £85 Highland Sirloin of Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £10 supplement

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

Snacks and the starter are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Lincolnshire Poacher, Chicory, Leek Ash

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

Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED STARTER *all served*

Raw Dexter Beef, Spenwood & Crispy Shallot

Nutbourne Nursery Tomatoes, Black Olives & Pistachio

Ember-Roast Beetroot, Stracciatella, Dill, Blood Orange Kosho

ChalkStream Trout Crudo, White Asparagus, Pomelo, Pine Nuts

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

Option 1: Strawberry & Champagne Fool

Option 2: Cru Virunga Chocolate

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

BANQUET MENU

The banquet menu is available for groups of 24 to 110.

Option 1: £65 Yorkshire Chicken main

Option 2: £70 Swaledale Lamb main

Option 3: £85 Highland Sirloin of Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £10 supplement

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

Snacks and the starter are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Lincolnshire Poacher, Chicory, Leek Ash

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

Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED STARTER

Choose two from below

Chicken Liver Parfait, Muscadet, Pickled Walnut

Cured ChalkStream Trout, Pickled Cucumber, Lemons

Nutbourne Nursery Tomatoes, Black Olives & Pistachio

Ember-Roast Beetroot, Stracciatella, Dill, Blood Orange Kosho

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

Option 1: Strawberry & Champagne Fool

Option 2: Cru Virunga Chocolate

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

MENU ADDITIONS

ARRIVAL RECEPTION

CANAPÉS *£3.5 each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

Devilled Eggs, Trout Roe, Sesame
Trout Crudo, Bonito Mayo, Lemon
Raw Beef, Crispy Shallot, Spenwood
Romano Courgette Fritter, Salsa Verde
Brixham Crab, Chicory, Preserved Tomato
Ember Roast Beetroot, Sour Cream, Potato Blini
Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup
Oyster, Elderflower & Champagne (**£1 supplement**)

LATE NIGHT BITES

BOARDS *£10 per person*

Also served during an arrival reception.

Minimum order: 20 portions per board.

CHEESE

Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

GRILLED FOCACCIA SANDWICH

Served between 10pm - 10:30pm

Minimum order: 16 portions per sandwich.

Each type of sandwich order is multiples of 16.

Glazed Middlewhite Ham & Hafod Cheddar *£9 each*

Taleggio & Charred Spring Onion *£9 each*

Roasted Peppers & Aubergine *£9 each*

Philly Cheesesteak *£12 each*

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email 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

SAMPLE DRINKS

COCKTAILS

£10 per glass

Martini
 Negroni
 Penicillin
 Margarita
 Pisco Sour
 South Side
 Espresso Martini
 Corpse Reviver No. 2
 Lip Service (non-alcoholic)

Bespoke cocktails are available on request.

BEER

Draught

Thornbridge Lager, 50cl - *available at the Cellar bar only* £5.5

33cl bottle

Mondo, 'Little Victories', Session IPA £8.5

Braybrooke, Keller Lager £6.5

Lucky Saint, Alcohol Free £6

SPIRITS

25ml pour (50ml pour available on request)

Boxer Gin £3
 Element Vodka £3
 Goslings Dark Rum £4
 El Dorado White Rum £4
 Buffalo Trace Bourbon £4
 Pigs Nose Scotch Whiskey £4
Alternative spirits available on request.
 Fever-Tree Mixers *from* £2.5

SOFT

Selection of Soft Drinks from £2.5

1.3l jug

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

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

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.

 SAMPLE WINE LIST

Prices are per 75cl bottle

 SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	<i>Soft bubbles, fresh citrus, jasmine, almond</i>	£39
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Soft cherry, tart cranberry, brioche like texture</i>	£58
NV Jean-Paul Deville, 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively and full minerality</i>	£92

 WHITE

2021 Villa St. Jean, 'Blanc', Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£27
2020 Atance, 'Cuvée No. 1', Malvasia/Merseguera - Valencia	<i>Honey melon, buttercup, silky, soft texture</i>	£33
2020 Castello di Querceto, 'I Colombi' Vernaccia - Tuscany	<i>Crisp acidity, lemon zest, almond, delicate herbal notes</i>	£35
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£42
2020 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style. buttery, lemon zest and soft oak</i>	£60
2018 Vigneti Tardis, 'Venerdi', Malvasia/Trebbiano - Campania	<i>Clean and pure. Extra texture from barrel age</i>	£69

 RED

2022 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'Oc	<i>Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry</i>	£27
2020 Atance, Bobal - Valencia	<i>Medium, soft tannins, earthy, juicy cherry, dried strawberry</i>	£33
2020 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	<i>Full, cranberry, red currants, savoury tomato, soft tannins</i>	£35
2019 Chateau Cru Gobard - Francs Cotes de Bordeaux	<i>Depth and pleasant backbone, forest fruits, sweet spice</i>	£48
2019 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	<i>Dried cherry, black cassis balanced medium tannin and acidity</i>	£53
2020 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. sour cherry, strawberry and earth</i>	£60

 ROSÉ

2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£45
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Please contact us to discuss your event

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VENUE ADDRESS

Brunswick House

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Vauxhall

London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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Photography by Matt Badenoch & Oliver Holder.