



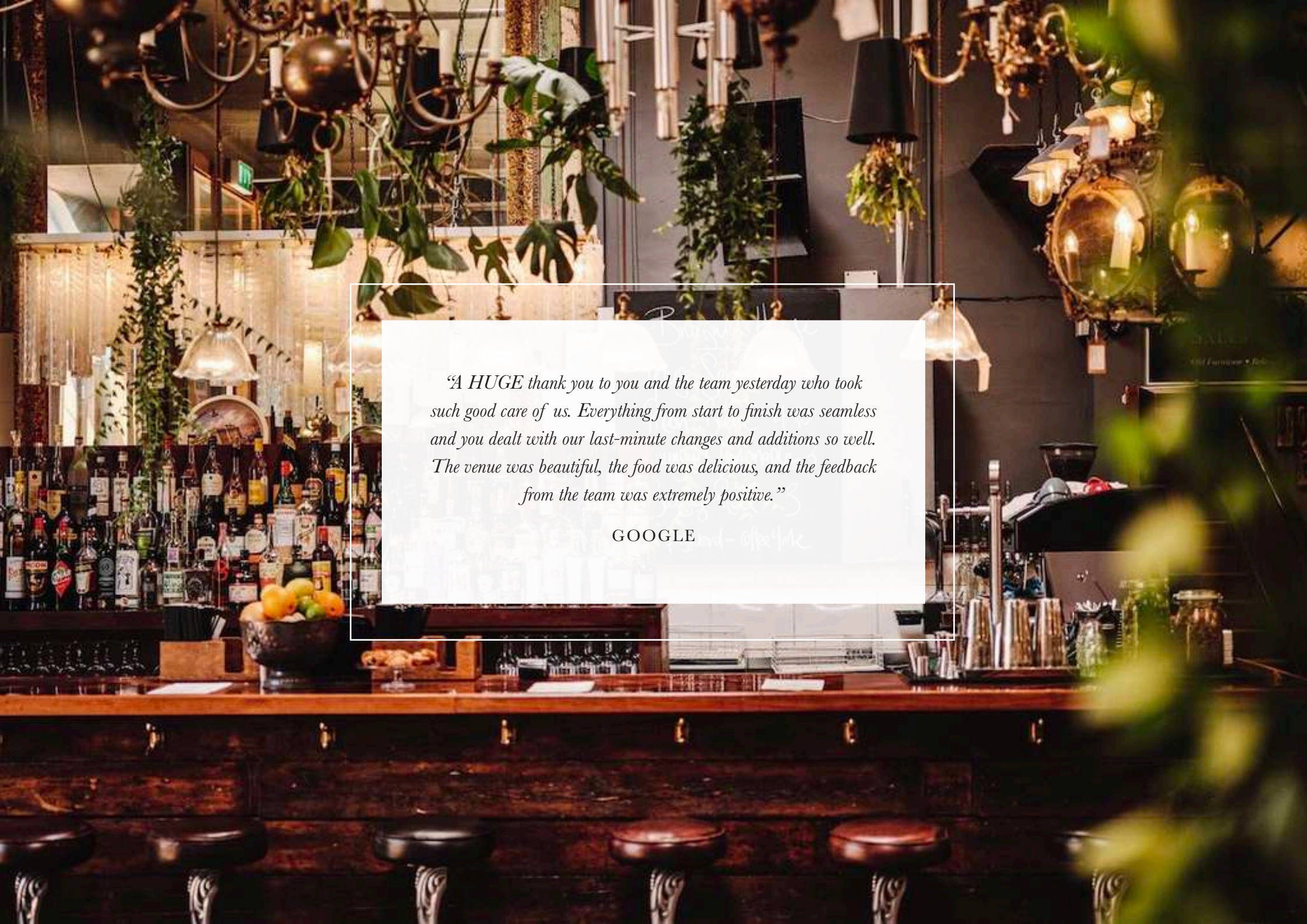
# PRIVATE DINING & EVENTS

*CHRISTMAS MENU 2024*

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

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*“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

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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.

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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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

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We understand that every booking is different, packages can be restrictive and that you may like to personalise your booking. On request, we would be delighted to design a complimentary bespoke food and drink quote for you. When a quick solution or a ballpark food and drink cost is required, see the catering packages for options.

FOOD & DRINK QUOTE

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If you are leaning towards a bespoke catering proposal, then skip the package section, and browse our menu collection. Let us know what you would like to order, and we'll produce a bespoke order of service and itemised food and drink quote – a planning document updated by us and used by all before and on the booking day.

FOOD & DRINK PRICES

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Menu prices are per person, per unit and are inclusive of VAT, in-house furniture, table linen and serviceware 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.

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FINAL DETAILS

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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.**



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SAMPLE MENU

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BANQUET MENU

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***The banquet menu is available for groups of 16 to 110.***

*Option 1: £65 Yorkshire Chicken main*

*Option 2: £70 Swaledale Lamb main*

*£75 Norfolk Bronze Turkey 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 Cod's Roe, 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: Roast Norfolk Bronze Turkey & Cranberry Sauce*

*Option 4: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED STARTER

***Choose two from below***

*Option 1: Duck Rillettes, Spiced Port Jelly, Rye Toast*

*Option 2: Cured Chalkstream Trout, Pickled Cucumber, Lemon*

*Option 3: Grilled Sand Carrots, Smoked Lemon Butter, Parmesan Crumb*

*Option 4: Grilled Hispi Cabbage, Chestnut Mushroom, Pickled Onion, Black Truffle*

SHARED SIDES *all served*

Roast Parsnips

Buttered Potatoes

Winter Kale, Parmesan Cream, Rye Crumb

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

*Option 1: Egnog Panna Cotta, Clementine, Spice Cake*

*Option 2: Cru Virunga Chocolate Pot*

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](mailto:events@brunswickhouse.london) to request the current menu.*

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SAMPLE MENU

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STANDING RECEPTIONS & PARTIES

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NIBBLES *£4 per bowl*

Olives, Orange, Garlic & Thyme  
Almonds, Peanuts, Cashews, Aleppo Pepper

CANAPÉS *£3.5 each*

*Savoury*

**Minimum order: 50 per canapé.**

Celeriac & Truffle Tart

**Oysters order is multiples of 50.**

Onion Squash Fritter, Salsa Verde

Ember Roast Beetroot, Sour Cream, Potato Blini

Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup

Raw Beef, Bonito Mayo, Crispy Shallot

Devilled Eggs, Trout Roe, Sesame

ChalkStream Trout, Bonito Mayo, Lemon

Brixham Crab, Chicory, Preserved Tomato

Oyster, Elderflower & Champagne (**£1 supplement**)

*Sweet*

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

BOARDS *£10 per person*

CHEESE

Neal's Yard Cheese, Grapes, Crackers

**Also available for late-night food.**

**Minimum order: 20 portions per board.**

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

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SAMPLE MENU

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LATE NIGHT FOOD

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SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

£6 each

**Minimum order:**

**20 portions per type.**

**Multiples of 20 per type.**

Roasted Peppers & Aubergine  
San Marzano Tomato & Mozzarella  
Glazed Middlewhite Ham & Hafod Cheddar

BACON ROLL & TOASTIE

**Minimum order:**

**20 portions per type.**

**Multiples of 20 per type.**

Old Spot Bacon Lettuce Tomato Roll £9 each  
Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

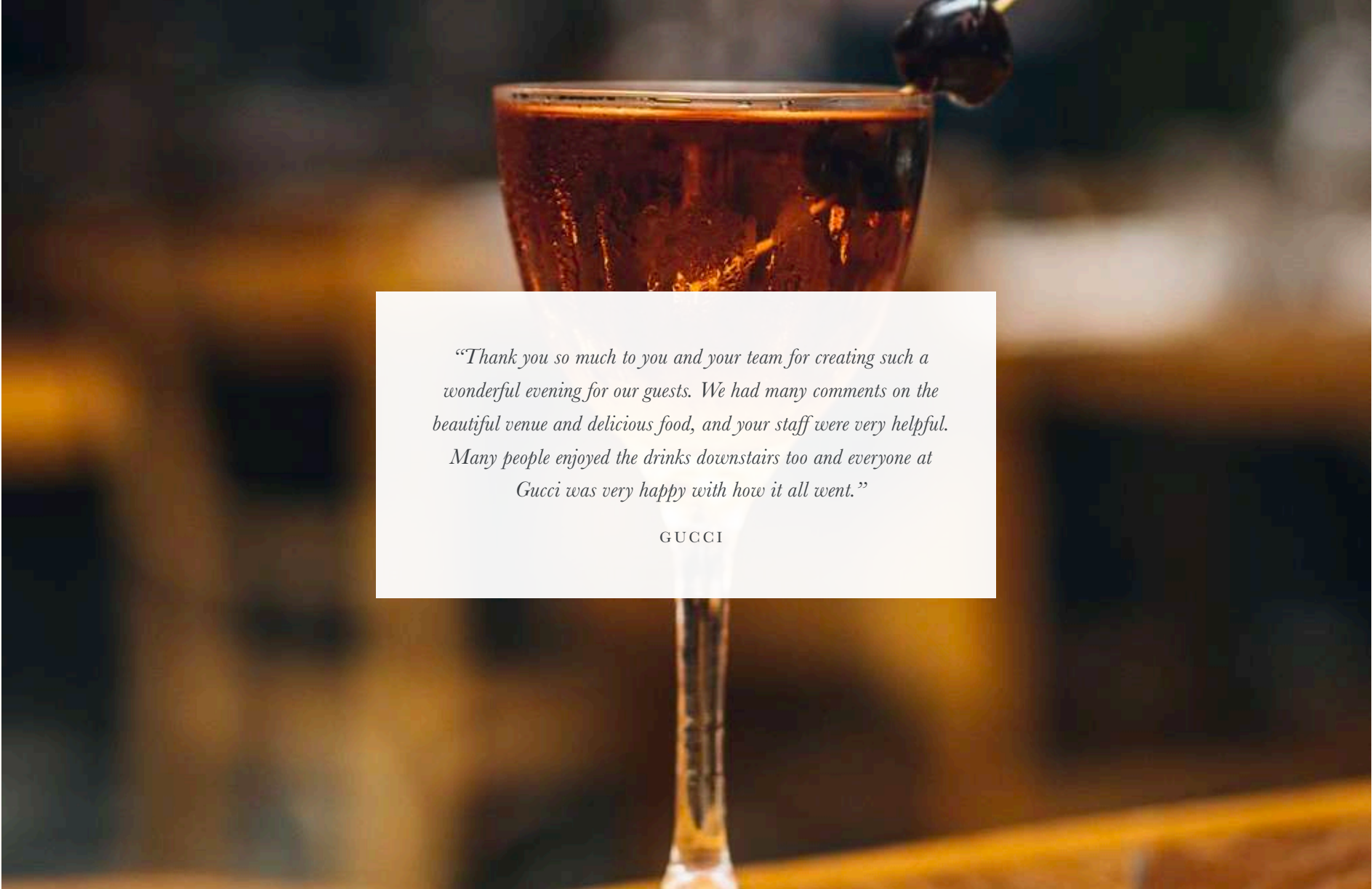
HOT DOG & PHILLY CHEESE

**Minimum order:**

**50 portions per type.**

**Multiples of 50 per type.**

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each  
Belted Galloway Philly Cheese £14 each



*“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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*£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

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*33cl bottle*

Braybrooke, Keller Lager £6.5  
 Mondo, 'Little Victories', Session IPA £8.5  
 Lucky Saint, Alcohol Free £6

SPIRITS

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*25ml pour (50ml pour available on request)*

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

SOFT

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*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](mailto:events@brunswickhouse.london) to request the current menu.*

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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>	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	<i>Soft bubbles, fresh citrus, jasmín, 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

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 W H I T E
 

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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

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 R E D
 

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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

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 R O S É
 

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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

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London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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Photography by Matt Badenoch & Oliver Holder.