



BRUNSWICK HOUSE

SAMPLE FESTIVE BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £70 Yorkshire Chicken main Option 2: £75 Swaledale Lamb main

Option 3: £80 Norfolk Bronze Turkey main Option 4: £90 Highland Sirloin of Beef main

Prices above are per person and include snacks, starter, main with sides and pudding

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, Kohlrabi & Shiitake

Whipped Cod's Roe, Chicory, Leek Ash

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 Crum

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

Shared Main - choose one for the whole party

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

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 Sides - all served

Roast Parsnips - Buttered Potatoes - Winter Kale, Parmesan Cream, Rye Crumb

Individual Pudding - choose one for the whole party

Option 1: Eggnog Panna Cotta, Clementine, Spice Cake

Option 2: Cru Virunga Chocolate Pot

SHARED CHEESE £10 SUPPLEMENT

Neal's Yard Cheese, Grapes & Crackers

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL