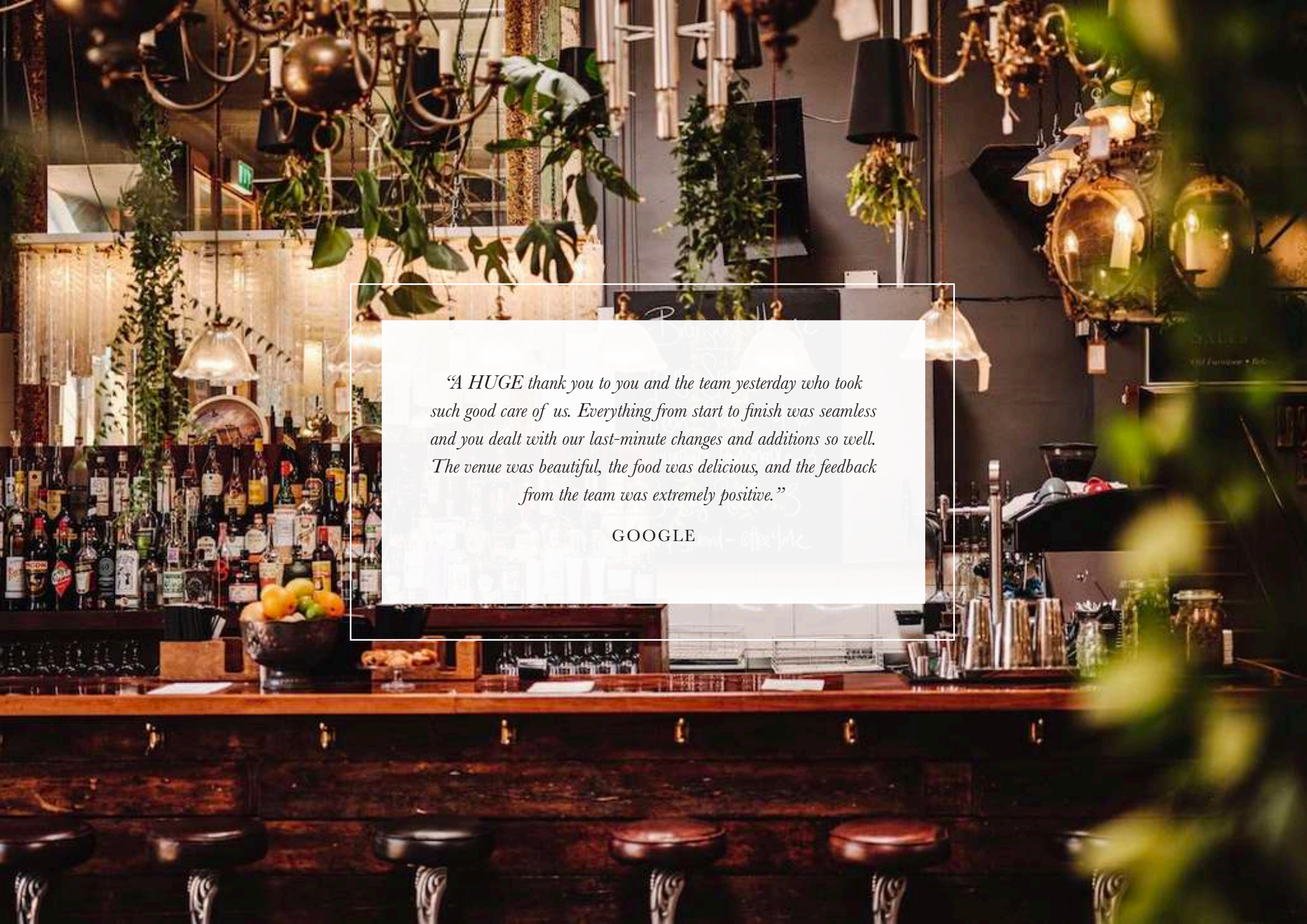




PRIVATE DINING & EVENTS

CHRISTMAS MENU 2024

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

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

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

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.

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

BANQUET MENU

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

Option 1: £70 Yorkshire Chicken main

Option 2: £75 Swaledale Lamb main

£80 Norfolk Bronze Turkey main

Option 3: £90 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 to request the current menu.

SAMPLE MENU

STANDING RECEPTIONS & PARTIES

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

LATE NIGHT FOOD

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

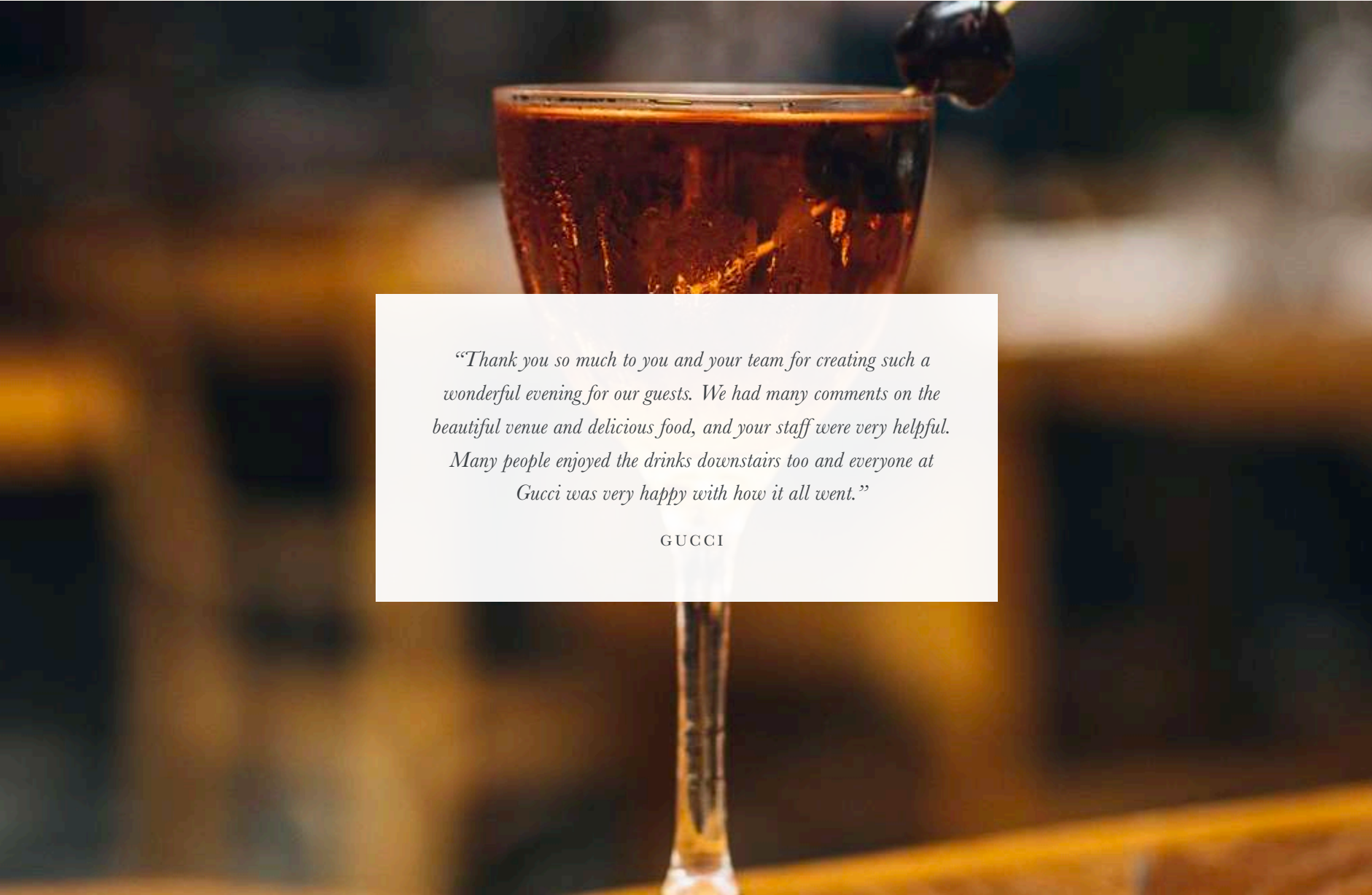
HOT DOG & PHILLY CHEESE

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

SAMPLE DRINKS

COCKTAILS

Southside	£10
Aperol Spritz	£10
Espresso Martini	£10
Tommy's Margarita	£10
Negroni	£11
Whisky Sour	£11
Charlie Chaplin	£11
White Lady	£12
Old Fashioned	£12
Corpse Reviver No. 2	£12
Botivo Bee's Knees - <i>mocktail</i>	£10

Additional classic and bespoke cocktails are available on request.

BEER

<i>Draught Pint</i>	
Lost & Grounded Keller Pills	£6
<i>33cl bottle</i>	
Braybrooke, Keller Lager	£7.5
Mondo, 'Little Victories', Session IPA	£8
Lucky Saint, Alcohol Free	£7

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£3
Element Vodka	£3
Goslings Dark Rum	£4
Don Q White Rum	£4
Buffalo Trace Bourbon	£4
Pigs Nose Scotch Whiskey	£4
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from</i> £3

SOFT

<i>Selection of Soft Drinks from</i>	£3
<i>1.3l jug</i>	
Elderflower Fizz (<i>Elderflower Pressé, Lemon, Sparkling Water, Mint</i>)	£15
Brunswick House Lemonade (<i>Lemon, Soda, Cucumber</i>)	£15

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 SAMPLE WINE LIST

Prices are per 75cl bottle

 SPARKLING

NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£35
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£40
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>Brioche, cream, wild strawberries</i>	£58
NV Jean-Paul Deville 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively, full minerality</i>	£92
2019 Hundred Hills 'Preamble No.2' Pinot Noir - Oxfordshire	<i>Traditional method, depth, zesty, hints of vanilla</i>	£110
NV Moët 'Brut Imperial' Pinot Noir & Meunier/Chardonnay - Champagne	<i>Created in 1869. Rich, radiant, white peach, ripe apple, toast</i>	£139

 WHITE

2022 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£30
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£38
2023 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£42
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£47
2022 Pagos de Galir 'Virgen del Galir' Godello - Valdeorras	<i>Fuller body, salinity, lemon peel, beeswax</i>	£57
2022 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£65

 RED

2021 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£30
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£38
2022 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£54
2022 Pagos de Galir 'Virgen del Galir' Mencia - Valdeorras	<i>10 months in French oak. Blackcurrants, balsamic, toast</i>	£57
2022 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£65

 ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£38
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Please contact us to discuss your event

LASSCO LTD - VENUE HIRE

+44 (0)207 7501 7775

events@lassco.co.uk

lassco.co.uk/venues/brunswick-house

@brunswickhouseevents

BRUNSWICK HOUSE CAFÉ LTD - CATERING

+44 (0)20 7720 2926

events@brunswickhouse.london

brunswickhouse.london/events

@brunswick_house

VENUE ADDRESS

Brunswick House

30 Wandsworth Road

Vauxhall

London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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Photography by Matt Badenoch & Oliver Holder.