



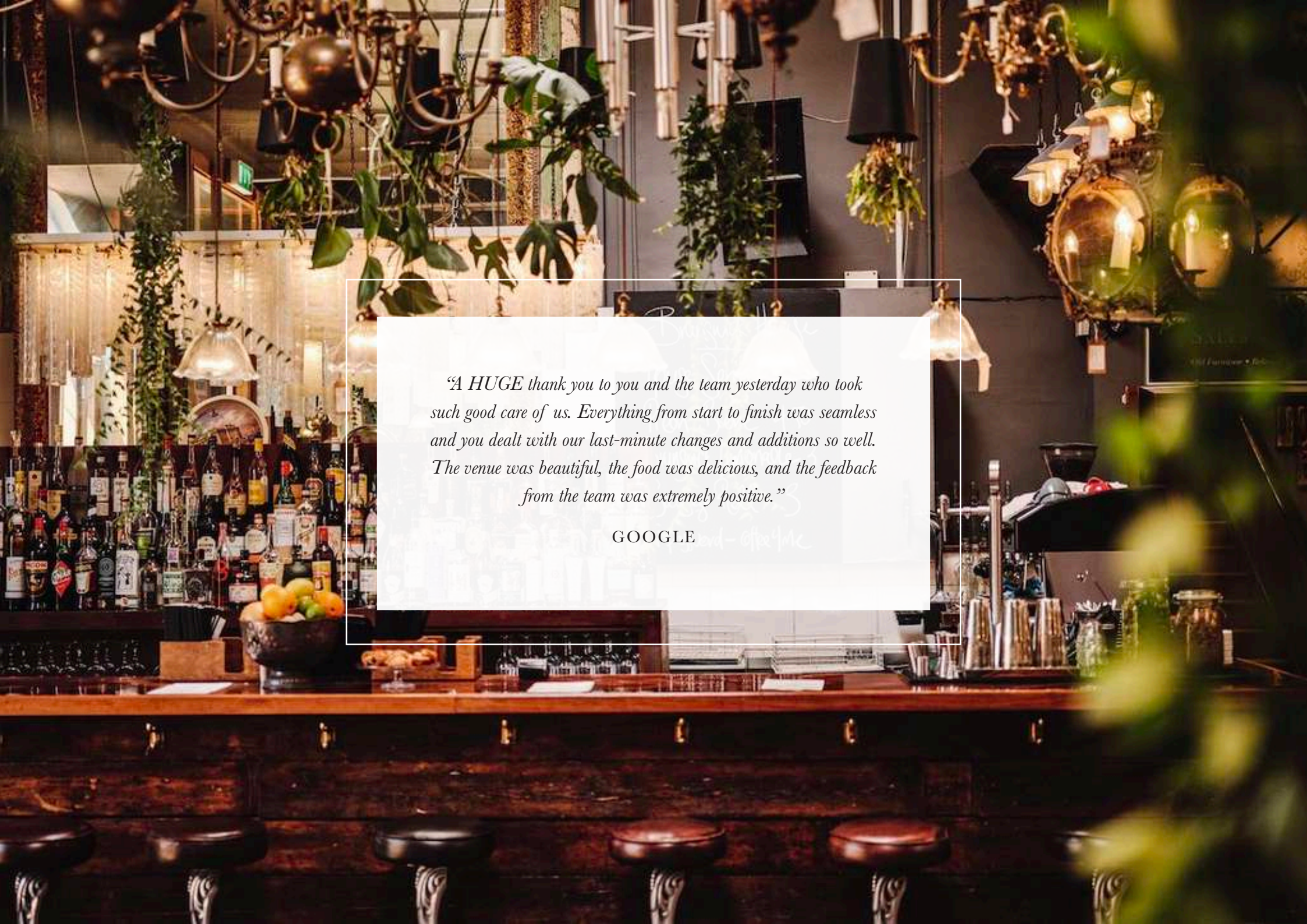
# PRIVATE DINING & EVENTS

*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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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

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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

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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 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 12 to 110.***

*Option 1: £70 Yorkshire Chicken main*

*Option 2: £75 Swaledale Lamb 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: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED STARTER

***Choose two from below***

*Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts*

*Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemons*

*Option 3: Linley Farm Cucumbers, Almond, Grapes & Puffed Rice*

*Option 4: Trombetta Courgette, Stracciatella, Black Olives, Pistachio*

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

*Option 1: Plum & Jasmine Fool*

*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.*

CANAPÉS



*Top left: Raw Beef, Bonito Mayo, Crispy Shallot    Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini*

*Right: Devilled Eggs, Trout Roe, Sesame*

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SAMPLE MENU

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STANDING RECEPTIONS & PARTIES

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NIBBLES £4 *per bowl*

CANAPÉS £3.5 *each*

***Minimum order: 50 per canapé.***

***Oysters order is multiples of 50.***

BOWL FOOD £9 *each*

***Minimum order: 100 per bowl.***

***An additional charge for***

***hired crockery and cutlery***

***will be added to the bowl food price.***

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

*Savoury*

Tomato & Broad Bean Tart  
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

*Savoury*

Pea & Mint Risotto  
Mozzarella, Fennel, Orange, Chilli Crisp  
Grilled Carrots, Toasted Peanuts, Chervil  
Confit Chicken, Red Pepper, Ancient Grains

*Sweet*

Plum & Jasmine Fool  
Cru Virunga Chocolate Pot  
Lemon Posset, Sarawak Pepper

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LATE NIGHT FOOD

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*Left: Hot Dog, Mustard, Sauerkraut, Crispy Onion    Top right: Old Spot Bacon Lettuce Tomato Roll*

*Bottom right: San Marzano Tomato & Mozzarella*



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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

BOARDS *£10 per person*

**Also available from the start of your event.**

**Minimum order:**

**20 portions per board.**

CHEESE

Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

*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.*



*“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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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

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<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

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<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

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<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
 

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*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*

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