



BRUNSWICK HOUSE

**SAMPLE BANQUET MENU**

*For lunch and dinner groups of 12 to 24*

Option 1: £75 Yorkshire Chicken main    Option 2: £80 Swaledale Lamb main

Option 3: £95 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 Liver Parfait, Muscadet, Pickled Walnuts

Option 2: Ember-Roasted Golden Beetroot, Figs, Tahini & Mint

Option 3: Cured ChalkStream Trout, Pickled Cucumber, Lemon

Option 4: Charred Cabbage, Stracciatella, Seabuckthorn & Coriander

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

**Shared Sides - all served**

Glazed Carrots - Buttered Potatoes - Green Salad

**Individual Pudding - choose one for the whole party**

Option 1: Rhubarb & Gin Fool

Option 2: Cru Virunga Chocolate Pot

**SHARED CHEESE £12 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