



**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 & Olive Oil

Olives, Orange, Garlic & Thyme

Pickled Fennel, Kohlrabi & Shiitake

Whipped Cod's Roe, Chicory, Leek Ash

**Shared Starter - choose two from below**

Option 1: La Latteria Burrata, Cime di Rapa & Citron

Option 2: Duck Liver Parfait, Muscadet, Pickled Walnuts

Option 3: Ember-Roast Golden Beetroot, Ginger, Peas & Tahini

Option 4: Cured ChalkStream Trout, Pickled Cucumber, Lemon

**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, Picked Walnut & Horseradish

**Shared Sides - all served**

Glazed Carrots - Buttered Potatoes - Green Salad

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

Option 1: Strawberry & Champagne 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