



BRUNSWICK HOUSE

BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £75 Yorkshire Chicken main Option 2: £85 Swaledale Lamb main

Option 3: £100 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: Duck Liver Parfait, Muscadet, Pickled Walnuts

Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemon

Option 3: Confit Jerusalem Artichoke, Fried Kale, Whipped Tahini

Option 4: La Latteria Burrata, Salsa Verde, Monk's Beard

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 - Cornish Leaves, Elderflower Champagne

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