

BRUNSWICK HOUSE

FESTIVE BANQUET MENU

For lunch and dinner groups of 12 to 24

- Option 1: £80 Yorkshire Chicken main Option 2: £85 Swaledale Lamb main
Option 3: £90 Norfolk Bronze Turkey main Option 4: £100 Highland Sirloin of Beef main

Prices above are per person and include snacks, starter, main with sides and pudding.

Guests with dietary requirements and allergies will be served suitable dishes.

Shared Snacks - all served

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Kohlrabi & Shiitake

Whipped Cod's Roe, Chicory, Leek Ash

Shared Starter - pre-order two options for the whole group

Option 1: Duck Liver Parfait, Quince, Jalapeno

Option 2: Tandoori Carrots, Fior di Latte, Ginger, Salsa Verde

Option 3: Ember-Roasted Kohlrabi, Whipped Soy, Smoked Citrus, Saffron

Option 4: Cured Chalkstream Trout, Horseradish, Dill, Crème Fraiche

Shared Main - pre-order one for the whole group

Option 1: Roast Herb Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce, Aioli

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 Sides - all served

Braised Red Cabbage, Apple - Buttered Potatoes - Roast Parsnips, Miso & Honey

Individual Pudding - pre-order one option for the whole group

Option 1: Eggnog Panna Cotta, Clementine, Spice Cake

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