



PRIVATE DINING & EVENTS

CHRISTMAS MENU 2026

30 WANDSWORTH ROAD • VAUXHALL SW8 2LG • 0207 720 2926 OPTION 2

A warm, dimly lit bar with a wooden counter, various bottles, and hanging plants. The bar is filled with an assortment of liquor bottles. In the foreground, there are several dark leather bar stools. The background features hanging plants and ornate light fixtures. A white text box is overlaid in the center of the image.

“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

M E N U N O T E S

FOOD

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

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

When the hirer supplies sparkling wine, we charge £40 including VAT corkage per 75cl bottle. When the hirer supplies still wine, we charge £35 including VAT corkage per 75cl bottle. Corkage is limited to wine only and to an arrival reception and meal.

DIETARY REQUIREMENTS

We understand that every booking is different, packages can be restrictive and that you may like to personalise your booking. On request, we would be delighted to design a complimentary bespoke food and drink quote for you. When a quick solution or a ballpark food and drink cost is required, see the catering packages for options.

FOOD & DRINK QUOTE

If you are leaning towards a bespoke catering proposal, then skip the package section, and browse our menu collection. Let us know what you would like to order, and we'll produce a bespoke order of service and itemised food and drink quote – a planning document updated by us and used by all before and on the booking day.

FOOD & DRINK PRICES

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.

F I N A L D E T A I L S

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.



SAMPLE MENU

BANQUET MENU

The banquet menu is available for groups of 16 to 110.

Option 1: £80 Yorkshire Chicken main

Option 2: £85 Swaledale Lamb main

£90 Norfolk Bronze Turkey main

Option 3: £100 Highland Sirloin of Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £12 supplement

Snacks and the starter are placed on dining tables before guests are seated.

Vegan, vegetarian, pescatarian and child meals provided on request. Guests with dietary requirements and allergies will be served suitable dishes.

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 group***

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

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 STARTER

Choose two 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 SIDES ***all served***

Buttered Potatoes

Braised Red Cabbage, Apple

Roast Parsnips, Miso & Honey

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

Option 1: Eggnog Panna Cotta, Clementine, Spice Cake

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 to request the current menu.

SAMPLE MENU

STANDING RECEPTIONS & PARTIES

NIBBLES £4 *per bowl*

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

CANAPÉS £4 *each*

Savoury

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

Celeriac & Truffle 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

BOARDS £12 *per person*

CHEESE

Neal's Yard Cheese, Grapes, Crackers

Also available for late-night food.

Minimum order: 20 portions per board.

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

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SAMPLE MENU

LATE NIGHT FOOD

SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

£7 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 £10 each

Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

HOT DOG & PHILLY CHEESE

Minimum order:

50 portions per type.

Multiples of 10 per type.

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each

Belted Galloway Philly Cheese £14 each



“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

S A M P L E D R I N K S

COCKTAILS

Dark & Stormy	£12
Moscow Mule	£12
Old Fashioned	£13
Negroni	£13
Classic Margarita	£13
Southside	£12
Aperol Spritz	£12
Charlie Chaplin	£12
White Lady	£12
Corpse Reviver No. 2	£12
Espresso Martini	£13
Whisky Sour	£13

Additional classic and bespoke cocktails are available on request.

BEER

<i>Draught Pint</i>	
Lost & Grounded Keller Pills	£7.5
Lost & Grounded Wanna Go To The Sun Pale Ale	£7.5
<i>33cl bottles & cans</i>	
Braybrooke, Keller Lager	£7.5
Two Tribes Dream Facotry, Pale Ale	£8
Lucky Saint, Alcohol Free	£7.5

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Sapling Gin	£4
Sapling Vodka	£4
El Dorado 3yo Silver	£4.5
El Dorado 5 yo Dark	£5
Pig's Nose Blended Scotch	£4.5
Evan Williams Extra Aged Bourbon	£4.5
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from</i> £3

SOFT

Botivo Bee's Knees - mocktail	£10
<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

WATER

Unlimited Belu filtered Still & Sparkling Water £1 per person

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 to request the current menu.

SAMPLE WINE LIST

SPARKLING

Prices are per 75cl bottle

NV Ca'Di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Lemon peel & freshly cut flowers with notes of honey</i>	£39
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, crunchy orchard fruit & fine bubbles</i>	£44
NV Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity with notes of sharp green apple</i>	£60
NV Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Wild strawberries & cream with a touch of brioche</i>	£60
NV Balfour English Sparkling 'Leslie's Reserve' - Kent	<i>Bright citrus & crisp apple with subtle spicy notes</i>	£90
NV Pol Roger 'Brut Réserve' - Champagne	<i>Refreshing pear, lemon, honeysuckle & jasmine</i>	£105

WHITE

2025 Saveroni 'Garganega/Trebbiano' - Verona	<i>White peach, pear drop, citrus & zesty acidity</i>	£35
2024 Atance, 'Cuvée No.1', Merseguera/Malvasia - Valencia	<i>Honeydew melon, white flowers & creamy texture</i>	£40
2025 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Soft & round palate with juicy peach & floral notes</i>	£42
2024 Dom. de la Quilla, 'Muscadet Sur Lie' - Loire	<i>Elegant with citrus, unripe pear & salinity</i>	£50
2025 Balfour 'Liberty's Bacchus' - Kent	<i>Crisp palate yet deeply aromatic with smoky depth</i>	£62
2024 Nuiton-Beaunoy 'Côte d'Or Chardonnay' - Burgundy	<i>10 months in oak. Citrus & white fleshy fruits with honey & spice</i>	£65

RED

2025 Saveroni 'Merlot/Corvina' - Verona	<i>Fruit forward, full of cherry, raspberry & plum</i>	£35
2022 Atance 'Bobal' - Valencia	<i>Soft tannins, earthy with dried strawberry & cherry</i>	£40
2024 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Smooth & complex, cherries, blackberry & violet</i>	£42
2022 Chateau Tour Biot, Merlot/Cabernet Sauvignon - Bordeaux	<i>Full & bold with red plum, blackcurrant & pepper</i>	£50
2025 Balfour 'Luke's Pinot Noir', Pinot Noir - Kent	<i>Silky tannins, bright red cherries, raspberries & spice</i>	£65
2023 Nuiton-Beaunoy 'Côte d'Or Pinot Noir' - Burgundy	<i>12 months in oak. Fine tannins, red & blackcurrants, cedarbox</i>	£69

ROSÉ

2025 Famille Perrin 'Luberon Rosé' - Southern Rhône	<i>Soft, supple body with white blossom & pomegranate</i>	£42
2025 Domaine des Triennes 'Rosé', Cinsault/Grenache/Syrah - Provence	<i>Wild strawberry, creamy texture with subtle vanilla</i>	£49
2025 Balfour 'Nanette's Rosé' - Kent	<i>Fresh & fragrant with bright red fruits & florality</i>	£57

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 to request the current menu.



Please contact us to discuss your event

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[@brunswickhouseevents](https://www.instagram.com/brunswickhouseevents)

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VENUE ADDRESS

Brunswick House
30 Wandsworth Road
Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall