



# PRIVATE DINING

*MENU & PACKAGES 2021-22*

---

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

---



MENU & CATERING  
PACKAGES

*“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

---

MENU & CATERING PACKAGES

---

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

---

For an arrival reception or toast, we charge £15 including VAT corkage per 75cl bottle. For an arrival reception and meal, a £15 including VAT corkage minimum spend per person will apply. During an arrival reception and meal, for each 75cl bottle of wine served in addition to one bottle per person, we charge £15 including VAT corkage.

*Corkage is limited to wine only and to an arrival reception and meal.*

CATERING PACKAGES

---

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

BESPOKE CATERING 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 quote – a planning document updated by us and used by all before and on the booking day.

CATERING PRICES

---

Menu prices are per person, per unit and are inclusive of VAT, in-house furniture, table linen and serviceware 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.

---

FINAL DETAILS

---

Please confirm your menu and final number of guests up to one week in advance of your meal and dietary requirements and allergies up to five days in advance of your booking. Guests with specific dietary requirements and children will be served their own bespoke menu.



---

SAMPLE MENU

---

PRIVATE DINING ROOM MENU

---

***The private dining room menu is available for groups of 6 to 12 dining in ground floor rooms Tuesday - Sunday.***

*£55 snacks, starter, main with sides and pudding.*

*Guests shall select their main course and pudding when seated. The private dining menu is subject to change.*

*Vegan, vegetarian and child meals provided on request.*

*Snacks are placed on dining tables before guests are seated.*

SHARED SNACKS *all served*

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Coppa, Jesus Sausage, Cornichons

Whipped Cod's Roe, Puffed Pig's Skin

Grilled Potato Bread, Green Garlic Butter

SHARED STARTER *all served*

La Latteria Burrata, Wild Garlic, Spring Peas

Jersey Royals, Pickled Girolles & Brown Shrimp

Duck & Middlewhite Terrine, Sandy Carrots & Parsley Salad

Black Iberiko Tomatoes, Cucumber, Celery, Roast Sunflower Miso

INDIVIDUAL MAIN COURSE

*Option 1:* Fried Skate, Asparagus & Sea Purslane

*Option 2:* Grilled Tamworth Chop, White Peach & Basil

*Option 3:* Artichoke & Fennel à la Greque, Toasted Spelt & Cashews

SHARED SIDES *all served*

Fries

Grilled Kale, Almonds, Chilli

Cornish Leaves, Spenwood, Elderflower Champagne

INDIVIDUAL PUDDING

*Option 1:* Milk Cake, Uji Matcha

*Option 2:* Cru Virunga Chocolate Pot

*Option 3:* Pedro Ximinez Tart, Banana Sorbet

*Option 4:* Date & Walnut Pudding, Tonka Bean Custard

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

---

SAMPLE MENU

---

FEAST MENU

---

***The feast menu is available for groups of 12 to 30.***

*Option 1: £55 Chicken main      Option 2: £60 Lamb main      Option 3: £75 Beef main*

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

*Cheese course: £10 supplement*

*Vegan, vegetarian and child meals provided on request.*

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

SHARED SNACKS *all served*

Sourdough, Butter

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Chicory & Whipped Cod's Roe

Coppa, Jesus Sausage, Cornichons

SHARED STARTER *all served*

La Latteria Burrata, Wild Garlic, Spring Peas

Jersey Royals, Pickled Girolles & Brown Shrimp

Duck & Middlewhite Terrine, Sandy Carrots & Parsley Salad

Black Iberiko Tomatoes, Cucumber, Celery, Roast Sunflower Miso

SHARED MAIN ***choose one for the whole party***

*Option 1: Roast Chicken, Wild Mushrooms & Sherry Sauce*

*Option 2: Slow Roast Lamb Shoulder, Salsa Verde*

*Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED SIDES *all served*

Roast Carrots

Buttered New Potatoes

Cornish Leaves, Spenwood, Elderflower Champagne

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

*Option 1: Salted Caramel Custard Tart      Option 2: Chocolate Cake      Option 3: Milk Cake, Strawberry Chantilly      Option 4: Cru Virunga Chocolate Pot*

SHARED CHEESE *all served*

Colston Bassett, Tunworth, Lincolnshire Poacher, Quince & Crackers

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

---

SAMPLE MENU

---

BANQUET MENU

---

***The banquet menu is available for groups of 30 to 110.***

*Option 1: £55 Chicken main      Option 2: £60 Lamb main      Option 3: £75 Beef main*

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

*Cheese course: £10 supplement*

*Vegan, vegetarian and child meals provided on request.*

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

SHARED SNACKS *all served*

Sourdough, Butter

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Chicory & Whipped Cod's Roe

Coppa, Jesus Sausage, Cornichons

SHARED STARTER

Black Iberiko Tomatoes, Cucumber, Celery, Roast Sunflower Miso

*Choose one of the below for the whole party to be served with the above*

Cured ChalkStream Trout, Pickled Cucumber

Duck & Middlewhite Terrine, Sandy Carrots & Parsley Salad

SHARED MAIN ***choose one for the whole party***

*Option 1: Roast Chicken, Wild Mushrooms & Sherry Sauce*

*Option 2: Slow Roast Lamb Shoulder, Salsa Verde*

*Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED SIDES *all served*

Roast Carrots

Buttered New Potatoes

Cornish Leaves, Spenwood, Elderflower Champagne

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

*Option 1: Salted Caramel Custard Tart      Option 2: Chocolate Cake      Option 3: Milk Cake, Strawberry Chantilly      Option 4: Cru Virunga Chocolate Pot*

SHARED CHEESE *all served*

Colston Bassett, Tunworth, Lincolnshire Poacher, Quince & Crackers

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

---

SAMPLE MENU

---

MENU ADDITIONS

---

***Canapés are available for groups of 50 or more.***

ARRIVAL RECEPTION

CANAPÉS £3.5 each

Oysters & Elderflower Champagne  
Hash Brown, Smoked Salmon, Sour Cream  
Sausage Roll, Plum Ketchup  
Yorkshire Pudding, Roast Beef, Horseradish  
Truffled Tunworth on Toast  
Courgette Fritters, Yoghurt & Date  
Deep Fried Welsh Rarebit, Pickled Walnut & Black Garlic





*“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

SAMPLE DRINKS

COCKTAILS

*£9 per glass*

Martini  
 Negroni  
 Penicillin  
 Margarita  
 Pisco Sour  
 South Side  
 Espresso Martini  
 Corpse Reviver No. 2  
 Lip Service (non-alcoholic)

*Bespoke cocktails are available on request.*

BEER

*Draught*

Lost and Grounded, Keller Lager, 43cl - *mobile keg* £5

Estrella Lager, 50cl - *available at the Cellar bar only* £5

*33cl bottle*

The Kernel IPA £6

Braybrook, Keller Lager £5

Five Points Brewing, Porter £5.5

SPIRITS

*35ml pour (Single (25ml) & Double (50ml) available on request)*

Boxer Gin £4

Element Vodka £4

Goslings Dark Rum £4.5

Plantation White Rum £4.5

Pig's Nose Blended Scotch £4

Four Roses Yellow Label Bourbon £4.5

Ocho Tequila (25ml pour) £4

*Alternative spirits available on request.*

Fever-Tree Mixers from £1.5

SOFT

*Selection of Soft Drinks from* £1.75

*1.3l jug*

Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15

Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

---

SAMPLE WINE LIST

---

*Prices are per 75cl bottle*

S P A R K L I N G

NV Pago de Tharsys, Cava Brut Nature - Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£34
NV Cavicchioli, 'Prosecco Spumante', Pignoletto - Italy	<i>Pure, lemon, jasmin and almonds</i>	£38
2017 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity and green apple</i>	£50
NV Lacourte-Godbillon, 'Terroirs D'Ecueil 1er Cru' - Champagne	<i>Light, lively and full of minerality</i>	£85
Ruinart 'Brut' Champagne - France	<i>A classic. Matured elegance, texture and length</i>	£110

W H I T E

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna	<i>Fresh, crisp, and clean, delicate citrus notes</i>	£26
2018 La Serre, Sauvignon Blanc - Pays d'Oc	<i>Lifting notes of lemon and crisp green apple</i>	£28
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	<i>Pure balance, unoaked and fruit driven</i>	£33
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£38
2018 Vigneti Tardis, 'Mercoledì', Fiano - Campania	<i>Sweet on nose, dry to taste, peach, elderflower and chamomile</i>	£50
2017 Dom. Robert Denogent, 'Les Sardines', Chardonnay - Macon-Villages	<i>Crunchy acidity, Chablis minerality, gooseberry and brioche</i>	£63

R E D

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna	<i>Red cherries and plums, black pepper notes and softness</i>	£26
2018 La Serre, Merlot - Pays d'Oc	<i>Soft tannins, plum and blackberry fruit</i>	£28
2018 Le Grand Noir, Grenache, Syrah & Mourve dre - Languedoc	<i>Silky, dark berries and balanced</i>	£33
2017 Chateau Gardegan, 'Bordeaux Superior' - France	<i>Big and tannic alongside plums, forest fruits and sweet spice</i>	£42
2018 Vigneti Tardis, 'Martedì Rosso', Aglianico - Campania	<i>Crunchy and juicy paired with soft tannin and earthiness</i>	£50
2017 Domaine Berthaut-Gerbet, 'Les Prielles' Pinot Noir - Burgundy	<i>Elegance, silkiness, hints of earth and plenty of red fruits</i>	£63

R O S É

2018 Le Grand Noir, Grenache & Syrah - Languedoc	<i>Dry, red fruits of raspberry and redcurrant, peppery notes</i>	£28
2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£42

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

---

SAMPLE CATERING PACKAGES

---

---

ARRIVAL RECEPTION & SEATED MEAL

---

---

ENTRY

---

*£95*

**Arrival reception:** 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.

**Meal** (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.

---

STANDARD

---

*£100*

**Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.

**Meal** (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.

---

GRAND

---

*£105*

**Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.

**Meal** (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.

---

DELUXE

---

*£117*

**Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.

**Meal** (£55 menu & £10 cheese supplement): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.

IF YOU WOULD LIKE A TAILORED PACKAGE, PLEASE ASK FOR A BESPOKE QUOTE

*Prices include VAT & service charge. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request current packages.*



*Please contact us to discuss your event*

LASSCO LTD - VENUE HIRE

+44 (0)207 7501 7775

events@lassco.co.uk

lassco.co.uk/venues/brunswick-house

@brunswickhouseevents

BRUNSWICK HOUSE CAFÉ LTD - CATERING

+44 (0)20 7720 2926

events@brunswickhouse.london

brunswickhouse.london/events

@brunswick\_house

VENUE ADDRESS

Brunswick House  
30 Wandsworth Road  
Vauxhall  
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

Copyright © 2020 Brunswick House Cafe Ltd. All rights reserved.

Photography by Matt Badenoch & Oliver Holder.