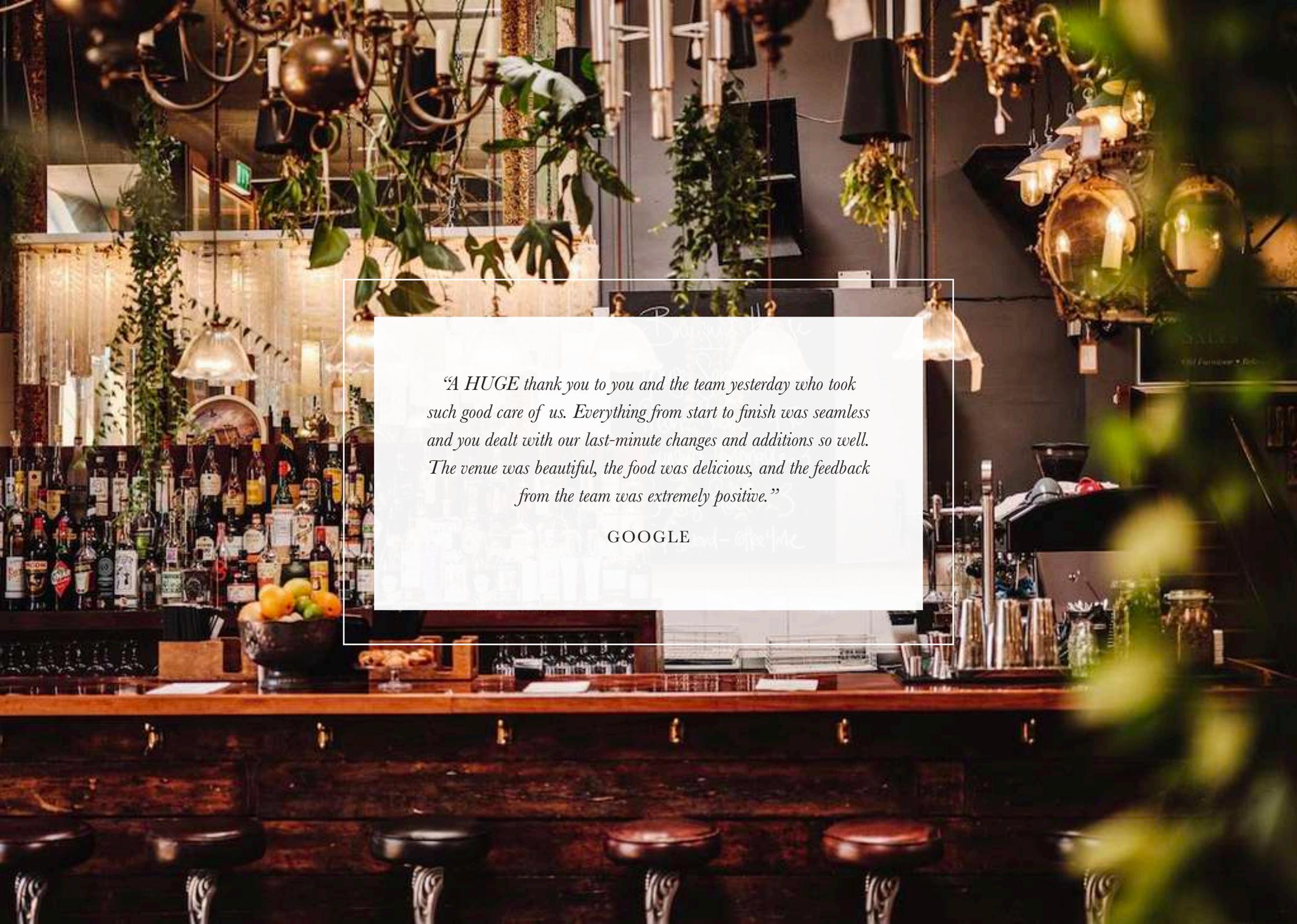




PRIVATE DINING & EVENTS

MENU 2023

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



“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

The corkage fee is £25 including 20% VAT plus 12.5% service charge per person for up to 1 x 75cl bottle of wine consumed per person. For each extra 75cl bottle of wine served, we charge £25 including 20% VAT per bottle. Corkage is limited to wine.

DIETARY REQUIREMENTS

Dishes suited to guests' particular dietary requirements and allergies, including vegan, vegetarian, pescatarian and child friendly dishes, will be confirmed after the requested dietary and allergy information is received. These dishes may be served individually while the other guests' dishes are served sharing style.

FOOD & DRINK QUOTE

We will create a food and drink quote based on our menu options and tailored to your order. Please let us know what you would like to order, and we'll produce an itemised food and drink quote which will include an order of service for you – a planning document updated by us, shared with you and used by the team on duty during your booking.

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.

FINAL DETAILS

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

PRIVATE DINING ROOM MENU

The private dining room menu is available for groups of 10 to 12 dining in ground floor rooms Tuesday - Wednesday.

£65 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, pescatarian and child meals provided on request.

Snacks are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Pickles & Ferments

Olives, Orange, Garlic & Thyme

Devilled Eggs, Trout Roe, Sesame

Grilled Potato Bread, Green Garlic Butter

INDIVIDUAL MAIN COURSE

Option 1: Grilled Cod, Hazelnut Chipotle, Sprouting Broccoli

Option 2: Tamworth Pork Chop, Fermented Pepper, Peach & Basil

Option 3: Burnt Mauve Aubergine, French Beans, Almonds & Raspberries

SHARED STARTER *all served*

Roast Fennel, Burrata, Orange & Chilli Crisp

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Linley Farm Cucumbers, Grapes, Puffed Rice & Lime Leaf

Chalkstream Trout Crudo, Macadamia, Horseradish & Cherries

SHARED SIDES *all served*

Fries

Green Salad

INDIVIDUAL PUDDING

Option 1: Coconut Sorbet, Korean Mint Granita

Option 2: Milk Cake, English Plums, Miso Chantilly

Option 3: Cru Virunga Chocolate, Olive Oil, Sea Salt

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

FEAST MENU

The feast menu is available for groups of 12 to 24.

Option 1: £65 Yorkshire Chicken main

Option 2: £70 Swaledale Lamb main

Option 3: £85 Highland Sirloin of Beef main

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

Cheese course: £10 supplement

Vegan, vegetarian, pescatarian 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, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Lincolnshire Poacher, Chicory, Leek Ash

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

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

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED STARTER *all served*

Roast Fennel, Burrata, Orange & Chilli Crisp

Raw Dexter Beef, Spenwood & Crispy Shallot

Linley Farm Cucumbers, Grapes, Puffed Rice & Lime Leaf

Chalkstream Trout Crudo, Macadamia, Horseradish & Cherries

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

Option 1: Plum & Jasmine Fool

Option 2: Cru Virunga Chocolate

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

BANQUET MENU

The banquet menu is available for groups of 24 to 110.

Option 1: £65 Yorkshire Chicken main

Option 2: £70 Swaledale Lamb main

Option 3: £85 Highland Sirloin of Beef main

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

Cheese course: £10 supplement

Vegan, vegetarian, pescatarian 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, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Lincolnshire Poacher, Chicory, Leek Ash

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

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

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED STARTER

Choose two from below

Roast Fennel, Burrata, Orange & Chilli Crisp

Chicken Liver Parfait, Muscadet, Pickled Walnuts

Cured ChalkStream Trout, Pickled Cucumber, Lemons

Linley Farm Cucumbers, Grapes, Puffed Rice & Lime Leaf

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

Option 1: Plum & Jasmine Fool

Option 2: Cru Virunga Chocolate

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*

CANAPÉS *£3.5 each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

BOWL FOOD *£9 each*

Minimum order: 100 per bowl.

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

Savoury

Celeriac & Truffle Tart

Deville Eggs, Trout Roe, Sesame

ChalkStream Trout, Bonito Mayo, Lemon

Raw Beef, Crispy Shallot, Spenwood

Onion Squash Fritter, Salsa Verde

Brixham Crab, Chicory, Preserved Tomato

Ember Roast Beetroot, Sour Cream, Potato Blini

Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup

Oyster, Elderflower & Champagne (**£1 supplement**)

Sweet

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

Savoury

Pumpkin & Sage Risotto

Mozzarella, Fennel, Orange, Chilli Crisp

Grilled Carrots, Toasted Peanuts, Chervil

Confit Chicken, Red Pepper, Ancient Grains

Sweet

Plum & Jasmine Fool

Cru Virunga Chocolate

Lemon Posset, Sarawak Pepper

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

LATE NIGHT FOOD

SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA SANDWICH £6 each

Minimum order: 32 portions per sandwich.

Each type of sandwich order is multiples of 32.

Roasted Peppers & Aubergine
San Marzano Tomato & Mozzarella
Glazed Middlewhite Ham & Hafod Cheddar

BACON ROLL & TOASTIE

Minimum order: 24 portions per sandwich.

Each type of sandwich order is multiples of 24.

Old Spot Bacon Lettuce Tomato Roll £9 each
Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

HOT DOGS

Minimum order: 50 portions per hot dog.

Each type of hot dog order is multiples of 50.

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each
Belted Galloway Philly Cheese £14 each

BOARDS £10 per person

Also available from the start of your event.

Minimum order: 20 portions per board.

CHEESE
Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE
Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS
Tzatziki, Hummus, Crudités, Flatbread



“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

£10 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

33cl bottle

Braybrooke, Keller Lager £6.5
 Mondo, 'Little Victories', Session IPA £8.5
 Lucky Saint, Alcohol Free £6

SPIRITS

25ml pour (50ml pour available on request)

Boxer Gin £3
 Element Vodka £3
 Goslings Dark Rum £4
 Don Q White Rum £4
 Buffalo Trace Bourbon £4
 Pigs Nose Scotch Whiskey £4
Alternative spirits available on request.
 Fever-Tree Mixers *from* £2.5

SOFT

Selection of Soft Drinks from £2.5

1.3l jug
 Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15
 Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

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

Prices are per 75cl bottle

SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	<i>Soft bubbles, fresh citrus, jasmine, almond</i>	£39
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Soft cherry, tart cranberry, brioche like texture</i>	£58
NV Jean-Paul Deville, 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively and full minerality</i>	£92

WHITE

2021 Villa St. Jean, 'Blanc', Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£27
2020 Atance, 'Cuvée No. 1', Malvasia/Merseguera - Valencia	<i>Honey melon, buttercup, silky, soft texture</i>	£33
2020 Castello di Querceto, 'I Colombi' Vernaccia - Tuscany	<i>Crisp acidity, lemon zest, almond, delicate herbal notes</i>	£35
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£42
2020 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style. buttery, lemon zest and soft oak</i>	£60
2018 Vigneti Tardis, 'Venerdi', Malvasia/Trebbiano - Campania	<i>Clean and pure. Extra texture from barrel age</i>	£69

RED

2022 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'Oc	<i>Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry</i>	£27
2020 Atance, Bobal - Valencia	<i>Medium, soft tannins, earthy, juicy cherry, dried strawberry</i>	£33
2020 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	<i>Full, cranberry, red currants, savoury tomato, soft tannins</i>	£35
2019 Chateau Cru Gobard - Francs Cotes de Bordeaux	<i>Depth and pleasant backbone, forest fruits, sweet spice</i>	£48
2019 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	<i>Dried cherry, black cassis balanced medium tannin and acidity</i>	£53
2020 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. sour cherry, strawberry and earth</i>	£60

ROSÉ

2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£45
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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

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Photography by Matt Badenoch & Oliver Holder.