



PRIVATE DINING & EVENTS

MENU 2026



“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 NOTES

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

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 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 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.



S A M P L E M E N U

B A N Q U E T M E N U

The banquet menu is available for groups of 12 to 110.

Option 1: £80 Yorkshire Chicken main

Option 2: £85 Swaledale Lamb main

Option 3: £100 Highland Sirloin of Beef main

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

Cheese course: £12 supplement

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

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

SH A R E D S N A C K S *all served*

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Cod's Roe, Chicory, Leek Ash

SH A R E D M A I N *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

SH A R E D S T A R T E R

Choose two from below

Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts

Option 2: Ember Roast Beetroot, Burrata, Passion Fruit & Mint

Option 3: Cured ChalkStream Trout, Pickled Cucumber, Lemon

Option 4: Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom

SH A R E D S I D E S *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

I N D I V I D U A L P U D D I N G *choose one for the whole party*

Option 1: Rhubarb & Gin Fool

Option 2: Cru Virunga Chocolate Pot

SH A R E D C H E E S E *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.

CANAPÉS



Top left: Raw Beef, Bonito Mayo, Crispy Shallot

Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini

Right: Devilled Eggs, Trout Roe, Sesame

S A M P L E M E N U

S T A N D I N G R E C E P T I O N S & P A R T I E S

N I B B L E S £4 *per bowl*

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

C A N A P É S £4 *each*

Savoury

Minimum order: 50 per canapé.

Celeriac & Truffle Tart

Oysters order is multiples of 50.

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

Savoury

B O W L F O O D £10 *each*

Pea & Mint Risotto

Minimum order: 100 per bowl.

Mozzarella, Fennel, Orange, Chilli Crisp

Grilled Carrots, Toasted Peanuts, Chervil

Confit Chicken, Red Pepper, Ancient Grains

Sweet

An additional charge for

hired crockery and cutlery

will be added to the bowl food price.

Plum & Jasmine Fool

Cru Virunga Chocolate Pot

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.

L A T E N I G H T F O O D



Left: Hot Dog, Mustard, Sauerkraut, Crispy Onion Top right: Old Spot Bacon Lettuce Tomato Roll

Bottom right: San Marzano Tomato & Mozzarella

S A M P L E M E N U

L A T E N I G H T F O O D

S E R V E D B E T W E E N 1 0 P M - 1 0 : 3 0 P M

G R I L L E D F O C A C C I A

£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

B A C O N R O L L & T O A S T I E

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

H O T D O G & P H I L L Y C H E E S E

Minimum order:

50 portions per type.

Multiples of 50 per type.

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

Belted Galloway Philly Cheese £14 each

B O A R D S £12 per person

C H E E S E

Neal's Yard Cheese, Grapes, Crackers

Also available from the start of your event.

Minimum order:

20 portions per board.

C H A R C U T E R I E

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

PRIVATE DINING & EVENTS *at* BRUNSWICK HOUSE



“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

Southside	£13
Aperol Spritz	£13
Espresso Martini	£13
Tommy's Margarita	£13
Negroni	£13
Whisky Sour	£13
Charlie Chaplin	£13
White Lady	£13
Old Fashioned	£13
Corpse Reviver No. 2	£13
Botivo Bee's Knees - <i>mocktail</i>	£10

Additional classic and bespoke cocktails are available on request.

SPIRITS

25ml pour (50ml pour available on request)	
Boxer Gin	£4.5
Element Vodka	£4.5
Bounty White Rum	£4.5
Goslings Black Seal Rum	£5.5
Pig's Nose Blended Scotch	£5
Evan Williams Extra Aged Bourbon	£5
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from £3</i>

BEER

<i>Draught Pint</i>	
Lost & Grounded Keller Pils	£7.5
Lost & Grounded Wanna Go To The Sun Pale Ale	£7.5
<i>33cl bottles & cans</i>	
Braybrooke, Keller Lager	£7.5
Signature Brew 'Roadie' Session IPA	£7.5
Lucky Saint, Alcohol Free	£7.5

SOFT

<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

Prices are per 75cl bottle

SPARKLING

NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£40
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£46
2022 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£64
2022 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Brioche, cream, wild strawberries</i>	£64
Kent Sparkling Wine Westwell 'Pelegrim' NV	<i>Chardonnay/Pinot. Energetic acidity, stone fruits</i>	£97
Champagne Pol Roger 'Brut Réserve' NV	<i>Equal parts Chardonnay, Pinot Noir, Pinot Meunier</i>	£107

WHITE

2023 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£37
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£42
2024 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£44
2023 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£54
2023 Chapel Down, Chardonnay - Kent	<i>Ripe apple, creamy texture, mirabelle</i>	£57
2023 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£74

RED

2023 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£37
2023 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, Italian herbs, savoury touch</i>	£44
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£61
2023 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£74

ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£42
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Please contact us to discuss your event

LASSCO LTD - VENUE HIRE

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events@lassco.co.uk

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[@brunswickhouseevents](http://brunswickhouseevents)

BRUNSWICK HOUSE CAFÉ LTD - CATERING

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VENUE ADDRESS

Brunswick House
30 Wandsworth Road
Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall