

THE BEAU BRUMMELL



A CUBITT HOUSE CHRISTMAS

The Beau Brummell



@TheBeauBrummell

THE BEAU BRUMMELL

The Beau Brummell will be open from breakfast through to dinner with an extensive focus on wine including a special selection from the best British producers, fine ales, house crafted cocktails and a locally sourced, farm-to-fork British small plate food offering, perfect for sharing.

Host the perfect breakfast meeting, catch up with friends over lunch or unwind after work whilst sharing some small plates and a bottle of wine.

Whatever you need, find it with us.

We ensure that all our ingredients are seriously and sustainably sourced in the UK working with some of the best suppliers to buy the best quality and seasonal produce.

Be the first to discover your new local and what better way to experience it than with the ultimate festive feast on our grand mezzanine.

10% OFF FOOD

Sign up to hear about the latest news, events and get exclusive offers from us

Visit www.thebeaubrummell.co.uk/sign-up and get 10% off food on your first visit.



FESTIVE FUN AT THE BEAU BRUMMELL

Whether you're planning your office party, treating your nearest and dearest or arranging frivolities with friends, we are just the place for you! Our pubs have some beautiful unique spaces. Hire the whole mezzanine and kick off with your favourite house cocktail, or cosy up in a small intimate booth and let us cater to your every whim. Groups of 1 to 100 can wine, dine and have a jolly good time.

Book your festive fun with us now.



CALL US

020 7730 6064



EMAIL US

events@thebeaubrummell.co.uk



BOOK ONLINE FOR UP TO 8 GUESTS

www.thebeaubrummell.co.uk

OUR FESTIVE MENUS

We've carefully handpicked the best British farms and suppliers so we can create a delectable menu using the finest seasonal produce for an exquisite farm to fork experience

See overleaf for our Festive Feast & Canapés Menus

PARTY HIRE

Our dedicated events team will be delighted to assist you in creating your perfect celebration.

See the beautiful spaces we have available below:

WHOLE VENUE

A unique venues in a prime Piccadilly Circus location. Perfect for the perfect corporate party.



Projector



AV equipment



Set menu



up to 86 guests



100 guests



Own bar

MEZZANINE DINING ROOM

A grand and elegant space providing a relaxed but more formal atmosphere overlooking the beautiful ground floor pub.



Set menu



up to 40 guests

LARGE BOOTH

A large and commanding leather booth in the centre of the buzzy ground floor



Set menu



10 guests

GROUND FLOOR AREA

A large vibrant area cordoned off from the buzzy ground floor pub perfect for celebrating special occasions with family, friends or colleagues.



up to 20 guests



up to 40 guests

Visit www.thebeaubrummell.co.uk for more information on our spaces

FESTIVE FEAST MENU

Get into the festive spirit with our family style feasting menu. Select three starters, two mains and three puddings, for all your guests to share. Available for parties of 8 and above from 19th November until 30th December (excluding Christmas Day).

TO START

Prawn & lobster cocktail, avocado, brown butter mayonnaise
Cured trout, beetroot relish, dill crème fraîche, lemon pickle
Pork rilette, spiced pumpkin chutney, sourdough
Smoked juniper cured beef, mushroom ketchup, pickled trompettes
Jerusalem artichoke & cauliflower raclette
Butternut, pumpkin seed granola, labne, pomegranate

MAINS

Large sharing plates, a real centre piece.

Castlemead turkey, pigs in blanket
Roasted whole turbot
Wellington
Beef wing rib

(SHARING SIDES)

Choose 3 of the following for the table

Heritage carrots, thyme dressing | Brussel sprouts & bacon | Cauliflower cheese
Roast potatoes | Jerusalem artichokes | Beetroot, chive crème fraîche, walnuts
Bitter leaf, pear & parmesan salad

CHEESE

Selection of British cheese, quince, chutney & biscuits

PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream
Dark chocolate & clementine trifle
Bramley apple pie, salted caramel, pecans, vanilla ice cream

3 COURSES FEAST £50PP

4 COURSES FEAST £60PP

ULTIMATE PARTY PACKAGES

Make your festive celebration extra special and take the hassle out of ordering on the day with our festive drink packages available for festive menu and Christmas Day parties.

All of the following packages include a 3 course meal

BRONZE £72 PER PERSON

Includes a glass of prosecco and half a bottle of wine

Jeio Valdobbiadene Organic Prosecco, Brut
and
Cubitt House Sauvignon Blanc, 2017 or El Oscuro Malbec, 2017

SILVER £79 PER PERSON

Includes a glass of English sparkling wine and half a bottle of wine

Coates & Seely Bretagne Brut Reserve
and
Chablis Domaine Costal, 2016 or Valpolicella Classico La Dama, 2018

GOLD £86 PER PERSON

Includes a glass of Champagne and half a bottle of wine

Taittinger Brut Reserve
and
Sancerre Domaine Thomas 2017 or St-Emilion Grand Cru 2014



CANAPÉ LIST

Whether you want some delicious nibbles to start off your evening or are looking for a more informal celebration, we have a selection of housemade canapés for you to choose from.

We recommend 10 per person for drinks and canapés.

SAVOURY

Priced at £2.5 per piece

Tomato, black olive, caper, basil & mozzarella tart
 Red onion marmalade & blue cheese tart, apple
 Smoked haddock kedgeriee arancini, lemon pickle
 Pigs in blankets, clementine chutney
 Welsh Rarebit

Priced at £3 per piece

Mini beef burger, baby gem & caramelised onions, green peppercorn mayonnaise
 Mini turkey burger, cranberry relish, whole grain mustard mayonnaise
 Beef tartare | Lamb Scotch olive | Chicken & mushroom pasty
 Crispy spiced prawn, citrus & tomato jam
 Trout rilette, rye bread

Crudités:

Baby carrots, tender stem broccoli, cucumber, celery, radish, baby corn
 Romesco & hummus

SWEET

Priced at £2.5 per piece

Mini coconut rum sponge | Mini bramley apple pies
 Raspberry cheesecake tart | Mini soft baked chocolate cookies
 Custard & fruit tart | Chocolate peanut truffle
 Strawberry scone | Lemon meringue pie | Christmas mince pie

** minimum order of 20 per variety is required*

** We can cater for all dietary requirements. Contact our team to find out more*

FESTIVE PRE-ORDER DRINKS PACKAGES

No meal is complete without a tippie (or two) so add the finishing touches to your celebration with a carefully crafted festive drinks package.

Save up to 15% if you pre-order your drinks package with us a week in advance of your booking.

WELCOME DRINKS *(ready for your arrival)*



Glass of Prosecco	£6.5 a glass or a case of 6 bottles	£200
Aperol Spritz glass		£9.5
Mulled Wine Kettle (includes 50 glasses)		£300
Peroni Bucket 20 bottles		£90
Craft Bucket 20 mixed bottles		£100
Sharing cocktails (30 serves)		£330
<i>Winter Collins, Berry Collins, Negroni or Bloody Mary</i>		

WINE LIST *(available by the case)*



Nero D'Avola "Corte Ferro" Sicily, 2016	£140
Cubitt House Sauvignon Blanc Loire Valley, France, 2016	£175
Jeio Valdobbiadene Organic Prosecco Brut NV, Veneto, Italy	£195
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Soave Classico Suavia, Veneto, Italy	£185
Malbec El Oscuro, Mendoza, Argentina	£195
Chablis Domaine Costal, Burgundy, France	£235
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St Emilion Grand Cru Chateau Viramiere, Bordeaux, France	£240
Sancerre Le Pierrier Domaine Thomas, Loire Valley, France	£285
Taittinger Brut Reserve NV, Champagne, France	£300

POST DINNER TREATS



Espresso Martini	£12
Case of Royal Tokaji, Late Harvest, Hungary, 2015	£180
Case of Riesling Stratus, Icewine, Canada, 2016	£280

INCENTIVES FOR BOOKING

£75 VOUCHER

Receive a £75 voucher to spend with us when you book your Christmas party on our festive menus for over 12 people before the end of September

Voucher can be redeemed between the date of your booking and the 17th November 2019

FREE PROSECCO RECEPTION

Receive a complimentary Prosecco reception for all festive parties over 12 people booked to happen between 19th November and 3rd December.

Reception includes one glass per person

*Voucher will be emailed to you once your booking has been confirmed and the deposit has been taken where necessary.

The Prosecco reception will be added to your booking notes for your party once confirmed.



ENQUIRE NOW

Name:

Date of event:

Date flexible? Y N

Number of guests:

Time of event:

Type of event:

(i.e drinks & canapés, sit down meal, private dinner)

What is the occasion?

Email address:

Telephone number:

Notes:

Fill in the above to enquire for a private hire festive event .

We cannot provisionally hold any spaces, your booking will be confirmed only when you received a confirmation email from us and have signed a booking form.