



Set Menu

3 Courses £27.95

Starters

Soup of the day, herb croutons with warm ciabatta bread
Baked brie wrapped in Parma ham on a bed of olive oil ciabatta and mango chutney
Duck liver and orange pate with red currant, spicy plum chutney & warm ciabatta
Grilled Cypriot halloumi steaks with red peppers, rocket salad with fig and apple chutney
Calamari & butterfly coconut king prawns with sweet chilli dip and pickled red radish

Main Courses

10oz Surrey Farm Ribeye steak with grilled vine tomato & mushroom, rocket, peppercorn sauce and frites
(£4 supplement for the steak)
Risotto Verde with asparagus, broad beans, petit pois, cream topped with rocket & parmesan shavings
Shetland Blueshell moules marinière in onion, carrot, garlic, white wine sauce with crusty bread & frites
Shetland salmon en crouete with soft cheese, garlic spinach, creamy mash, butter French beans & red pepper sauce
Gressingham tea smoked duck breast with smoky mash, curly kale, black cherry and red wine jus

Desserts

Chef's choice flavour cheesecake with fresh strawberries & Chantilly cream
Belgian chocoholic waffle with chocolate ice cream & chocolate sauce
Sticky toffee pudding with vanilla ice cream
Fresh fruit salad in a lemon & sugar syrup
Brownie sundae with vanilla ice cream, fudge sauce and Chantilly cream
Blackcurrant, mango & passion fruit sorbet

A preorder is required with this menu.
10% optional service charge will be added.
We can accommodate alternative vegetarian or allergy dishes requested in advance.

Enjoy the facilities and food at Brouge for your party, function or event. We cater for business events or meetings, office parties, birthdays, weddings, christenings, conferences, funeral wakes, family and friends gatherings...

Free to hire for all areas weather you reserve an area with food or just for drinks.

Licensed until 00:30am

Capacity:

Restaurant: seated 60 guests
Whole restaurant and bar: seated 120+, standing 350+
Snug Bar private area: seated 30/35, standing 50+
Main Bar: seated 40, standing 80+

BROUGE at The Old Goat Party Preorder form

Please write the Names of the Guests and **X** the options they have selected

Name of Party:	Tel:	Email:
Date of Party:	Time of Party:	Number of Guests

	Name	So up	Brie	Pat e	Hal lum i	Pr aw ns	Ris ott o	Mo ule s Ma rin ier e	Sal mo n	Du ck	Ste ak	Steak How Cooked ?	Ch ees eca ke	Ch oc wa ffl e	To ffe e pu ddi ng	Fr uit sal ad	Bro wn ier e	So rbe t
1																		
2																		
3																		
4																		
5																		
6																		
7																		
8																		
9																		
10																		
11																		
12																		
13																		
14																		
15																		
16																		
17																		
18																		
19																		
20																		
21																		
22																		
		So up	Brie	Pat e	Hal lum i	Pr aw ns	Ris ott o	Mo ule s Ma rin ier e	Sal mo n	Du ck	Ste ak	Steak How Cooked ?	Ch ees eca ke	Ch oc wa ffl e	To ffe e pu ddi ng	Fr uit sal ad	Bro wn ier e	So rbe t
	TOTAL ORDERED																	

Special Requests/Notes:

If you require a dedicated area we have 2 options you can select:

The first is the Snug Bar Private area which can be reserved and closed off for functions. This is a relaxed or party area. You may choose a buffet with canapés or just for drinks.

The second option is dining where we can reserve the conservatory or the whole restaurant with a set menu.

Alternatively if you do not require a dedicated area simply give us a call and we can either book a table or section a smaller area for you.

Garden areas can also be reserved in advance for 20+ guests, weather permitting.

Party canapés buffet menu

£17.95 for full buffet (9 choices), £15.95 for 7 choices, £13.95 for 6 choices per person

Chicken satay skewers with peanut butter dip

Vegetable samosas (v)

Vegetable crudités with assorted dips

Thai fishcakes with a sweet chilli sauce

Barbeque chicken wings

Potato skins with savory cheese

Cocktail sausages in a honey & sesame

Baby back pork ribs in honey & Lambiek beer sauce

Chicken liver pate with toasted bread

The canapés are served in a buffet style.

If nothing above appeals ask a manager and the chefs will accommodate your favorite requests. Please take a look at our normal food menu for alternative ideas.

Brouge Gastropub Twickenham. 241 Hampton Road TW2 5NJ

brouge.co.uk

Tel: 0208 977 2698 / Email: twickenham@brouge.co.uk