



Set Menu

3 Courses £34.95

Starters

Soup of the day with garlic croutons and fresh bread (GF,VE,VGR)
Burrata cheese with heritage tomatoes, rocket salad, basil pesto (V,GF)
Battered salt and pepper squid, aioli dip, salad garnish
Bruxelles parfait, chicken liver, red currant, warm ciabatta, spicy plum chutney (GFR)

Main Courses

Butternut squash risotto, baby spinach, parmesan shavings, basil pesto (V,GF,VGR)
Roasted sea bream, tenderstem broccoli, potato gratin, creamy mussels saffron broth (GF)
Moules Marinière, shallots, fennel, garlic, white wine, warm bread and frites (GFR)
Flemish beef stew slow cooked with Belgian bruin beer, mushrooms, shallots, stoemp
*8oz Black Angus ribeye steak served with garlic butter, grilled vine tomato, onion rings, frites (GFR)
*Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, battered onion rings, frites
(*£5 supplement when you choose the steak or the pork ribs)

Desserts

Blackcurrant sorbet (2 scoops) (GF,VG)
Chocolate truffle cake, mango sorbet, coulis (GF,VG)
Chef's choice cheesecake with summer berry compote
Chocoholic waffle, chocolate ice cream, choc sauce, choc chips

12.5% discretionary service charge will be added to your total bill. All tips go to our staff.

We can accommodate alternative vegetarian or allergy dishes requested in advance.

A preorder is required with this menu.

A £10 per person deposit is required to confirm the date, this will be deducted from your final bill.

Stoemp is Belgian mash with swede, carrot and parsnip. Please let us know in advance if you have severe allergens concerns.

(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VG) = Suitable for Vegan, (GFR, VR, VGR) = available on Request

Dishes can be served without dairy for vegan. We have gluten free bread and we can cook the chips in the oven for gluten free options.

Licensed until 00:30am

Free to hire for all areas.

Brouge Twickenham Capacity:

Conservatory & Restaurant: seated 20-60 guests (U shaped)

Whole venue: seated 60-140, standing 350

Snug Bar private area: standing 50-80 guests

Front Bar: standing 80 (excluding garden space)

(The set up will be arranged to your requirements)

Garden areas can also be reserved in advance for 15+ guests, weather permitting.

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.

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

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.

Party canapés buffet menu

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

Vegetable spring rolls (vg)

Potato skins with savoury cheese (v)

Green jalapeno peppers, stuffed with cream cheese (v)

Vegetable crudités with assorted dips

Thai fishcakes with a sweet chilli sauce

Pigs in blankets

Peri Peri chicken wings

Chicken satay skewers with peanut butter dip

Baby back pork ribs in honey & Lambiek beer sauce

The canapés are served in a buffet style with accompanying dips and sauces.

Or buffet trays:

£17.95 per person, includes:

Chicken curry trays

Trays of rice

Vegetable pasta trays

If nothing above appeals the chefs will accommodate your favourite requests.

Please take a look at our normal food menu for alternative ideas.

Brouge Gastropub Twickenham. 241 Hampton Road TW2 5NJ

brouge.co.uk