



Party Set Menu

3 Courses £27.95

Starters

- Soup of the day, herb croutons with warm ciabatta bread (GFR,VE – Ask for VG option)
Watercress salad, poached pear, walnuts, blue cheese, Dijon mustard dressing (GF,VE,VGR)
Wild mushrooms on toast, sour dough, butternut squash, crème fraiche, rocket salad (GFR,VE,VGR)
Battered salt and pepper squid, aioli dip, salad garnish
Bruxelles parfait, chicken liver, red currant, warm ciabatta, spicy plum chutney (GFR)

Main Courses

- Wild mushroom saffron risotto, petit pois, topped with rocket, truffle oil (GF,VG)
Keralan region vegan curry, selection of vegetables, saffron rice, medium spiced (GF,VG)
Moules a la crème, shallots, fennel, garlic, white wine, double cream, warm bread and frites (GFR)
Shetland salmon en crouete, spinach, soft cheese, Lyonnaise potato, butter French beans & pepper sauce
Flemish beef stew slow cooked with Belgian bruin beer, mushrooms, shallots, stoemp
*10oz West Country Ribeye steak, grilled vine tomato & mushroom, rocket, peppercorn sauce and frites (GFR)
*Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, coleslaw, frites
(*£5 supplement when you choose the steak or the pork ribs)

Desserts

- Blackcurrant sorbet (2 scoops) (GF,VG)
Fresh fruit salad in a lemon & sugar syrup (VG)
Vegan 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
Sticky toffee pudding with salted caramel ice cream, toffee sauce

A preorder is required with this menu.

A discretionary 12.5% service will be added to your 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, (VE) = Suitable for Vegetarian, (VG) = Suitable for Vegetarian & Vegan

(GFR, VER, 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

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+
Beer Garden: 100+

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.

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 savoury cheese

Cocktail sausages in a honey & sesame

Baby back pork ribs in honey & Lambiek beer sauce

Green jalapeno peppers, stuffed with cream cheese

The canapés are served in a buffet style.

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

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

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:
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Date of Party:	Time of Party:	Number of Guests
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Special Requests/Notes/Allergens/Kids Meals:

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

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Date of Party:	Time of Party:	Number of Guests
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	Name	So up	Wa ter cre ss Sal ad	Mu shr oom To ast	S/P Sq uid	Pa rfa it	Ris ott o	Qu ino a Sal ad	Mo ule s	Sal mo n	Be f Ste w	Po rk Ri bs	Ri bey e Ste ak	Stea k How Cook ed?	Sor bet	Fr uit Sal ad	Ve gan Ca ke	Ch ees eca ke	Cho c waff le	To ffe pu ddi ng	
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