

Brouge wedding menu

3 courses £29.95



Starters

Butternut squash, sweet potato and coconut milk soup

Crayfish and smoked salmon salad with pink grapefruit, mixed leaves and herb dressing

Brussels parfait, chicken liver and foie gras, red currant, spicy plum chutney, warm ciabatta

Grilled Cypriot halloumi steaks, red peppers, rocket salad, apple and fig dressing

Main Courses

Salmon en croute, spinach, soft cheese, Lyonnaise potato, buttered French beans pepper sauce

Corn fed chicken supreme, sautéed new potatoes, green beans, Chianti wild mushroom sauce

Roasted pork belly, with wholegrain mustard mash, braised red cabbage and port reduction

Risotto Verde, asparagus, broad beans, petit pois & cream topped with rocket & parmesan

*Grilled 8oz ribeye steak served with garlic butter, rocket and frites

**£3 supplement when ordering the ribeye steak*

Desserts

Belgian chocoholic waffle with chocolate ice cream

Eton mess

Cheese cake

What we offer you:

*Free hire for all our areas. Minimum spend might apply for exclusivity of our premises.

*Delicious wedding food catered from our talented chefs

*Quality wines from various regions

*A seat for your photographer if you have one.

*A Bride and Groom bar tab with a limit if required.

*A buffet if you have extra guests coming to the reception later on.

*DJ or Live music or music with your ipod playlist if you plan to have a party in the evening.

*A separate bar area free if you plan to stay just for drinks after.

*Flexible times and the bar can stay open until 00:30am.

*Wedding planner free for the venue, an experienced Brouge wedding organiser.

*Comfortable hotels nearby for your guests.

*Local florist wedding specialist who deliver to Brouge and we can set them up. They can also dress your car.

*Local wedding cake makers who deliver to Brouge.

*Limited parking we can reserve for you and off street parking nearby. (Twickenham Brouge)

10% discretionary service charge will be added to your total bill.

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

A preorder is required to ensure your wedding is hassle free.

A £5 per person deposit is required to confirm the date, this will be deducted from your final bill.

Licensed until 00:30am

Free to hire for all areas.

Brouge Twickenham Capacity:

Conservatory: seated 24 guests (3 tables of 8 U shaped)

Whole restaurant: seated 60-140, standing 350

Snug Bar private area: standing 50

Front Bar: standing 80 (excluding garden space)

(The set up will be arranged to your requirements)

Enjoy the facilities and food at Brouge for your party, function or event. We cater for Business Events, Office Parties, Birthdays Bashes, Weddings, Christenings, Conferences, Lunch Meetings, Funeral Wakes, Hen Nights, Stag Dos...

The smaller details to remember:

*** Disposable cameras for the guests

*** Table plan with guest names

*** Confetti and flowers for the tables

*** Table plan with numbers for the guests - we can design this

*** Head table plan with parents and best man / bridesmaids / ushers

*** Guest Book

*** Basket for guest cards

*** Weddings presents list

We recommend you pencil in the date with an estimated number of guests until confirmed as this might affect the availability of the areas we can reserve if other bookings come in. The conservatory has time limits for the evenings unless you'd like to reserve it for a party after your meal, otherwise we have a separate reserved bar area we can move to for drinks and a dance. On weekends minimum spend might apply if you are reserving the whole restaurant area.

We advise you leave as little as possible to do for the special day.

We can help with all the above to ensure your day is perfect.

Feel free to pop in to have a look at the venue size and set up, we will show you around and answer any of your questions.

Brouge Wedding Preorder form

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

Booking name:	Tel:	Email:
Date of wedding:	Time:	Number of Guests:

	Name	Soup	Cray fish Salm on	Hallo umi	Parf ait	Salmon	Chicke n	Pork Belly	Risotto (v)	Rib Eye Steak	HOW COOK ED	Waffle	Eton Mess	Cheese cake
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	TOTAL ORDERED													

Special Requests/Notes: