

Brigade Private Dining - Dining that's inviting

Brigade Private Dining isn't just about relaxed private dining. It's an exclusive experience embracing everything that's great about food. It's a corporate entertainment event that clients will be talking about long afterwards. It's an evening that family and friends will remember for years.

Our private dining menus are designed by our Chef Founder, Simon Boyle. Simon is inspired by the British seasons and his global culinary travels. We only use the freshest and finest ingredients and whenever possible we source locally from farmers and fishmongers, butchers and markets we know and trust, bringing you menus that reflect the uniqueness of every season.

For more information or to enquire about availability, please contact us at info@thebrigade.co.uk or call us on **0844 346 1225**.

Menu A

Brigade Classics - £55pp

Brigade Aperitif
Selection of Homemade Bread

Pumpkin and Walnut Soup (v)
South Coast Cocktail Tomato Vodka Mayonnaise
Scotch Eggs Homemade Piccalilli

Sussex Leeks and Squash Oat Crumble (v)
Oakleaf and Hazelnut Salad
Pan Fried Salmon Lemon Hollandaise, Watercress
Lancashire Hot Pot

Chocolate Tart
Marmalade Chantilly Cream

Selection of Homemade Ice Creams and Sorbets
Selection of British Unpasteurised Cheese (£9 supplement)

Old Spike Coffee, Tea People Teas & Truffles

Menu B

Seasonal - £60pp

Brigade Aperitif
Selection of Homemade Bread

Salad of Fresh Cornish Crab Pink Grapefruit and
Cucumber Jelly

Chargrilled Sweetcorn and Curd Soup (v)
Basil Brioche Croutons

Partridge Salad Watercress, Warm Sherry Lentil Dressing

Baked Baby Celeriac (v)
Honey Butter, Charred Tomatoes and Courgettes
Grey Mullet and Mussel Stew Chorizo, Butterbeans and Parsley
Traditional Roasted Grouse Livers on Toast Bread Sauce and
Game Chips

Bramble and Walnut Crumble
Thyme Custard
Selection of Homemade Ice Cream & Sorbets

Selection of British Unpasteurised Cheese (£9 supplement)

Old Spike Coffee, Tea People Teas & Truffles

(v) Vegetarian

A discretionary charge of 12.5% is added to your bill
Please talk to us if you have any food allergy concerns.

Menu C

Whole Cuts - £65pp

Brigade Aperitif
Selection of Homemade Bread

Pressed Watermelon (v) Golden Cross Goat's Cheese, Basil,
Black Olive Tapenade

Rabbit Rillettes Apple and Raisin Chutney

Chargrilled Cornish Sardines Burnt Tomato Compote,
Marjoram Pesto

Autumnal Vegetable Pithivier (v)

Braised Red Cabbage

Salt Crusted Salmon Champagne and Dill Hollandaise

Slow Cooked Pork Belly Caramelised Apples with Cardamom

Pear Tatin Caramel Poire William Sauce

Selection of Homemade Ice Cream & Sorbets

Selection of British Unpasteurised Cheese (£9 supplement)

Old Spike Coffee, Tea People Teas & Truffles

Menu D

Simon's Signature - £70pp

Brigade Aperitif
Selection of Homemade Bread

Beetroot and Chilli Risotto (v)

Cumin Crème Fraiche

Roasted Warm Lobster Barley and Nettle Salad

Pigeon with Liquorice and Pear

Squash and Black Onion Gateaux (v)

Amaretti Crumble

John Dory Razor Clams, Capers and Bone Marrow

Grilled Lamb Neck Fillet Cutlets Roasted Aubergine and

Cinnamon Purée, Feta Crumb

Figs with Manuka Honey

Cinnamon and Curd Ice Cream

Selection of Homemade Ice Cream & Sorbets

Selection of British Unpasteurised Cheese (£9 supplement)

Old Spike Coffee, Tea People Teas & Truffles

All Brigade Private Dining menu prices include a Brigade aperitif on arrival, 3 courses, a selection of side dishes, half a bottle of mineral water per person for your table and after dinner coffee sourced from Old Spike Roastery, a fellow social enterprise business.

We buy all our ingredients locally and pride ourselves on only serving the freshest produce. To ensure we serve your food with the quality we intend, please choose one starter, one main, one dessert or cheese and notify us of any dietary requirements. Of course you can mix and match from different menus; please let us know if you would like to do this. The base price is £55 pp and there is a £5pp supplement for dishes from menu B, £10 from menu C and £15 from menu D.

If you would prefer your guests to have a choice at the table, we understand. We would invite you to use either of the semi-private dining rooms downstairs in our bistro.

Please note these menus are subject to seasonality availability and Brigade reserves the right to change dishes if the need arises.

We look forward to welcoming you to Brigade.



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Brigade is a social enterprise. We help homeless individuals develop skills and motivation to find employment in hospitality. When you pay your bill, you help our apprentices transform their lives. Thank you.

Brigade is proud to be part of Beyond Food Community Interest Company.

Please speak to us if you have any food allergy concerns.