

THE  
*Brothers'*

**CHRISTMAS MENU PACKAGES**

# *introduction* INTRODUCTION

**The Brothers Supper is a well-established events and private catering company based in Milton Keynes. While we primarily serve London, Cambridge, Oxford, and Northampton, we also cater for events across the UK.**

We specialise in a diverse range of events, from pop-up dining experiences to heritage properties and everything in between. With thousands of weddings and events successfully planned and catered over the years, we bring a wealth of expertise to every occasion. Previously, we managed the catering operation at Aynhoe Park, which was awarded Best Venue in Europe at the 2019 Bridelux Awards.

Our catering style is personal, flexible, and price-conscious, ensuring we fully understand and meet our clients' expectations. Our ethos is to build the UK's best catering company—offering exceptional service, thoughtfully curated food and drinks menus, and delivering outstanding events with a personal touch.

Milton Keynes is fortunate to be surrounded by exceptional farmland and topquality produce. Where possible, we use the best locally sourced ingredients, or source premium produce from across the UK and beyond.

We look forward to hearing from you and making your event special.

*Shane & Aaron Clarke* – **The Brothers**





## Step by Step Process

Your journey to the perfect Christmas celebration

### 1. Planning & Booking:

We can't wait to bring your festive celebration to life! After your initial consultation, we'll provide a detailed quote and an overview of your menu and service style, which can be adjusted as needed. We can hold your event date for up to one week before a decision is required.

To secure your booking, we require a signed contract and a 20% deposit within three days of confirmation. If your event is booked more than five months in advance, an additional 10% payment is required in September.

### 2. Tasting & Menu Finalisation:

Tastings are available in October, November, and December on Wednesdays, Thursdays, and Fridays from 12:00 PM to 7:30 PM, with some Saturday slots subject to availability. Tastings typically last 1.5 hours and are charged at the advertised rate per person.

- Canapés: All guests must sample their selections, as they are one-bite in size.
- Plated Dishes: Sharing is recommended when tasting multiple options.

Following your tasting, we will arrange a follow-up call to refine your event plan.

### 3. Final Details & Payments:

At three months (90 days) before your event, we'll confirm guest numbers, timings, menu choices, and dietary requirements. A draft event plan will then be sent for your review.

At two months (60 days) before your event, we recommend a final planning call or meeting to confirm event details. Your final invoice will also be issued at this stage.

Your final balance is due 45 days before the event, based on confirmed guest numbers. While no refunds are offered at this stage, you may reallocate spend for last-minute dropouts up until 14 days before your event.

### 4. The Final Countdown:

At two weeks (14 days) before your event, we require your final seating plan with guest names and dietary requirements.

- For seated events, we recommend including guest menu choices on the back of place cards for smooth service.
- Your final event plan will be sent for approval and shared with the venue.
- No further changes to seating, floor plans, or event details can be made after this point.

### The Celebration Begins!

# HOW TO USE THIS BROCHURE

**At The Brothers Supper, we give our clients complete freedom to design their event to suit their exact requirements. While we offer catering packages, they are intended as a guide rather than a restriction. Some venues may not permit drinks purchased from an external supplier, in which case certain packages may not apply.**

All our menu options are individually priced, allowing us to create a tailored quote that best fits your event. We provide a wide range of catering and service options, but if you have a quote from another company or specific ideas for your menu, we are more than happy to work with you to create a bespoke package. Whether you're looking for different cuisines, unique serving styles, or a more competitive price, we will do our best to accommodate your needs.

**Please note:** All prices are ex. VAT



**Staffing** - We have a fantastic team of event managers and staff who have catered for a wide range of unique and high-profile events. Each member of our team follows a structured training programme and receives regular training to ensure they consistently meet our high event standards.

Staffing costs are included within our packages, with each package having its own staffing allocations. For bespoke packages, staffing levels will vary depending on the style and scale of your event—this will be discussed with you during the quoting process.

- **Event staff:** £140 ex. VAT per person for up to 7 hours, or £22.50 per hour ex. VAT for shifts of 6 hours or more.
- **Dedicated event manager:** £250 ex. VAT (if required). This includes full supplier liaison and coordination, making announcements, and ensuring everything runs smoothly on the day.

We can also source Master of Ceremonies, Mixologist Bartenders, Butlers, Event Co-ordinators, and Wedding Planners at a bespoke price if required.

**Linen** – We offer a high-quality selection of brilliant white linen for events. All our tablecloths are full-drop, ice white for a pristine, elegant look.

- **Napkins:** £1.20 ex. VAT each
- **Tablecloths:** £16 ex. VAT each

The required quantities will be confirmed during the quoting process, and linen hire is optional depending on your event's needs.

**Tableware** – If you require additional crockery or cutlery for a specific serving style, or if you plan to provide your own drinks for an event, we have a wide selection of glassware, crockery, and cutlery available.

We will always advise on the requirements for your event and are happy to assist in ensuring you have everything you need. For larger events, we may require a breakage deposit when tableware is hired—this will always be communicated in advance and applies only when hire is requested.

- **Crockery & cutlery:** Provided free of charge when food is purchased from us.
- **Glassware:** Provided free of charge when drinks are purchased from us.

**Payments** – To secure a booking, we require a 20% deposit payable via BACS transfer. The final balance is due 45 days prior to the event, also via BACS transfer.

- We do not accept phone payments.
- Card payments are subject to a transaction fee: 2.6% for most high street banks and 5% for AMEX.

**Tastings** – We offer tasting sessions for our events, which are charged at £50 per person ex. VAT, or at the quoted per-head price if it exceeds £50pp ex. VAT.

- Tastings are available for up to four guests, with additional guests accommodated upon request.
- A tasting session is a great opportunity to sample your proposed menu and make any necessary adjustments.





## FOOD PACKAGES

**Food Packages are Based on a Minimum of 50 Guests**

Please note: Additional staff may be required depending on guest numbers and venue requirements. This will be discussed and outlined during the quotation process.



THE BROTHERS' - CHRISTMAS MENU PACKAGES 2025

### BRONZE

**£50.00pp (Ex. VAT)**

**Includes the following:**

4 x Staff

Linen Provided

3 x Canapés Per Person

Supply of your own drinks

**Choice of:**

Tier 1 Menu - 2 Courses

OR

2 Option Fork Buffet

## *silver* **SILVER**

**£75.00pp (Ex. VAT)**

**Includes the following:**

5 x Staff  
Linen Provided  
3 x Canapés Per Person  
2 Glasses of Prosecco or Bottled Beer Per Person  
1/2 Bottle of Wine Per Person

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**Choice of:**

Tier 1 Menu - 3 Courses  
OR  
3 Option Fork Buffet  
OR  
Sharing Main (plus Sharing Starter or Dessert)

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**Evening Food:**

1 Item Per Person from the Street Food Options

## *gold* **GOLD**

**£100.00pp (Ex. VAT)**

**Includes the following:**

5 x Staff & 2 x Bar Staff  
Linen Provided  
4 x Canapés Per Person  
3 x Reception Drinks Per Person  
1/2 Bottle of Wine & 1/2 Bottle of Water Per Person  
Champagne Toast

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**Choice of:**

Tier 2 Menu - 3 Courses  
OR  
4 Option Fork Buffet  
Sharing Main (plus Sharing Starter or Dessert)

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**Evening Food:**

2 Items Per Person from the Street Food Options



*christmas canapés*  
**CHRISTMAS CANAPÉS**

**5 Canapés for £12pp / 10 Canapés for £20pp**

**VEG**

Pumpkin & Walnut Sausage Roll, Mulled Apple Chutney (Ve)

Goats Cheesecake, Toasted Seeds, Pomegranate & Fig (Gf)

Wild Mushroom & Celeriac Wellingtons, Truffle Aioli (Ve)

Crispy Brie Croquette, Cranberry Jam Red Onion & Cheddar Filo Crackers

Cauliflower, Parmesan & Truffle Tartlette, Chive Mayonnaise

Beetroot Hummus Cone, Wasabi Powder & Mint (Ve)

Root Vegetable Crisps & Tahini Yoghurt (Ve)

**MEAT**

Crispy Coronation Chicken Croquette Spiced Sultana Ketchup (Df)

Crispy Sausage & Stuffing Wellington, Baconnaise (Df)

Honey Mustard Roasted Cocktail Sausages (Df)

Turkey Scotch Egg, Piccalilli (Df)

Crispy Lamb Shoulder Yorkshire Pudding & Mint Sauce (Df)

Rare Beef Mini Yorkshire Puddings, Horse Radish & Roquette

Spiced Duck & Pistachio, Candied Orange Gel (Gf, Df)

Ham Hock Cigar, Pineapple Chutney

**FISH**

Salmon & Caviar, Dill Blini, Crème Fraîche

Sloe Gin Cured Scallop, Pickled Apple & Chive Flowers (Gf, Df)

Lobster Cocktail Gem Lettuce Cups, Bloody Mary Caviar (Gf, Df)

Smoked Haddock Scotch Egg, Coronation Mayonnaise, Bombay Mix

Mackerel Tartar, Soused Cucumber & Beetroot Relish, Rye

Scallop Ceviche, Cauliflower, Lemon & Micro Garnish

Crispy Monkfish Cheek, Leek Top Purée, Crispy Leeks & Burnt Leek

Fish 'n' Chips: Crispy Whitebait Cone, Smoked Potato & Tartar Dressing



*tier one menu*  
**TIER 1 MENU**

**Two Course - £20pp / Three Course - £25pp**

**STARTERS**

Spiced Butternut Squash Soup, Crispy Bread

Hog Roast Sausage Roll, Mulled Apple Chutney, Roquette Salad

Smoked Mackerel Rillette, Baby Beetroot, Dill & Ricotta

**MAINS**

Roast Turkey, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Real Meat Gravy

No Nut Roast, Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy (Ve)

Grilled Trout, Quinoa, Soya Bean, Kale, Blueberries & Feta Superfood Salad, Sesame Dressing

**DESSERTS**

Apple & Cinnamon Crumble, Vanilla Custard

Molten Chocolate Brownie, Chocolate Sauce, Cookie Dough Ice Cream (Ve)

Christmas Pudding, Brandy Caramel, Sauce, Vanilla Ice Cream





*tier two menu*  
**TIER 2 MENU**

**Two Course - £28pp / Three Course - £33pp**

**STARTERS**

**Pumpkin Soup**, Wild Mushrooms, Parmesan & Crispy Bread

**Chicken & Ham Terrine**, Festive Piccalilli & Watercress, Toasted Sourdough

**Pulled Beef Filled Mini Yorkshire Puddings**, Horseradish Gravy

**Limoncello Cured Salmon**, Radish, Vanilla Crème Fraîche & Rye Bread

**MAINS**

**Pancetta Wrapped Turkey**, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

**Slow-Roasted Beef Brisket**, Roasted Carrots, Crushed Potatoes & Salsa Verde

**No Nut Roast, Stuffing**, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy

**Roasted Cod Fillet**, Honey & Thyme Roasted Roots, Dauphinoise Potato, Champagne & Wild Garlic Sauce

**DESSERTS**

**Black Forest Pavlova**, Boozy Berries & Blackberry Sorbet (Ve)

**Caramelised White Chocolate Mousse**, Compressed Apple, Walnut & Brown Sugar Crumble

**Sticky Toffee Christmas Pudding**, Brandy Toffee Sauce, Vanilla Ice Cream

**Mulled Fruit Crumble**, Clotted Vanilla Custard



*tier three menu*  
**TIER 3 MENU**

**£40pp**

**STARTERS**

**Cheese & Truffle Fritters**, Truffle Creme Fraîche & Parmesan Snow

**Duck & Pistachio Terrine**, Orange & Carrot Compote, Toasted Rye Bread, Chicory Salad

**Venison Scotch Egg**, Celeriac Remoulade, Micro Leaf Salad

**Lobster & Prawn Cocktail**, Tomato & Pepper Salsa, Toasted Rye Bread

**MAINS**

**Beef Fillet Wellington**, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

**Tur-Duck-En**, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

**No Nut Roast Wellington**, Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy

**Roasted Salmon Fillet**, King Prawn & Leek Pie, Herb Potatoes, Tender Stem Broccoli & Chive Velouté

**Roasted Butternut Squash Gnocchi**, Wild Mushrooms, Crispy Sage & Toasted Pine Nuts

**DESSERTS**

**Lime & Vanilla Meringue Pie**, Freeze-Dried Passion Fruit, Passionfruit Sorbet

**Dark Chocolate & Hazelnut Fondant**, Toasted Hazelnut Crumble, Honeycomb Ice Cream

**Sticky Toffee Christmas Pudding**, Brandy Toffee Sauce, Apple Crumble Parfait

**White Chocolate & Cranberry Cheesecake**, Toasted Oats & Mince Pie Ice Cream



*christmas sharing*  
**CHRISTMAS SHARING**

**£45pp - Served on Boards for 6 People**

**SHARING STARTERS**

**Cold Cuts** - German Cured Meats, Pork Pies, Maple Ham, Rare Roasted Beef, Beetroot Carpaccio, Mature Cheddar, Oxford Blue, Chutneys, Pickled Onions, Cornichons & Sourdough Baguette

**Terrines & Paté** - Pork, Pistachio & Prune Terrine, Chicken & Duck Terrine, Smoked Salmon & Herb Terrine, Chicken Liver Paté, Garden Vegetable Terrine, Mushroom & Chestnut Paté, Flavoured Butters, Chutneys, Pickles & Bread Selection

**Christmas Classics** - Prawn Cocktails, Melon & Parma Ham, Chicken Liver Parfait, Smoked Salmon, Creamed Garlic Mushrooms, Breaded Brie & Toasted Bread Selection

**MAINS - CHRISTMAS BANQUETTE**

Honey & Mustard Roasted Turkey Breast, Maple Glazed Gammon, Slow Roasted Beef (Served Pink), Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy Served On Boards With Carving Fork And Knife

**DESSERTS**

**Christmas Classics** - Sticky Toffee Christmas Pudding Pots, Trifles, Apple Crumble Slice, Chocolate Yule Logs, Mince Pies

**Chocolate Snow** - Black Forest Mousse Pots, Chocolate Orange Cheesecake, Chocolate Yule Logs, Chocolate Gingerbread Men, Chocolate Truffle Selection

**Sweet Tooth** - Christmas Sweet Station & Christmas Sweet Trees

**Christmas Pyramid** - Black Forest Pavlovas, Macarons, Gingerbread Cookie Cubes, Profiteroles, Treacle Tarts & Chocolate Truffles

*christmas finger buffet options*  
**CHRISTMAS FINGER BUFFET OPTIONS**

5 Items £16.00 Per Person - 6 Items £19.00 Per Person - 7 Items £23.00 Per Person - Price Includes Festive Sandwich Trio

**SAVOURY**

Mini Roasted Beef & Mustard Sliders

Mini Roasted Pork & Apple Sliders

Hog Roast Sausage Rolls

Honey Roasted Gammon

Ham With Festive Piccalilli

Slow Roasted Beef With Horseradish & Roquette

Smoked Salmon With Dill Crème Fraîche

Italian Cured Meats

Pork Pistachio & Prune Terrine Served With Seasonal Chutney & Croûtes

Chicken Liver Parfait Served With Seasonal Chutney & Croûtes

Chicken & Duck Terrine Served With Seasonal Chutney & Croûtes

Mushroom & Chestnut Pate Served With Seasonal Chutney & Croûtes

Mini Prawn Cocktails

Breaded Brie Served With Cranberry Sauce

Turkey Scotch Egg Served With Piccalilli

Pumpkin & Walnut Sausage Roll Served With Mulled Apple

Chutney Wild Mushroom & Celeriac Wellingtons Served With

Truffle Aioli Cauliflower, Parmesan & Truffle Tartlettes With Chive Mayonnaise

**DESSERTS**

Sticky Toffee Pudding Pots Mini Trifles

Apple Crumble Slice Mince Pies

Black Forest Mousse Pots Macarons

Chocolate Brownie Cookies Treacle Tarts

Custard Tarts

Eton Mess Pots

Exotic Fruit Pavlovas

*christmas buffet options*  
**CHRISTMAS BUFFET OPTIONS**

**£25pp - A Festive Feast for All Tastes**

Welcome to our Christmas Buffet—an abundant spread designed to capture the warmth, joy, and culinary traditions of the holiday season. From classic roasts to vegetarian delights, and from comforting sides to decadent desserts, this menu is crafted to bring people together around a table brimming with festive cheer.

**SAVOURY**  
(Choose 3 - 2 Items pp - Extras £3.50pp)

**Smoked Salmon Blinis** - Mini pancakes topped with silky smoked salmon, dill crème fraîche, and a touch of lemon zest.

**Mini Yorkshire Puddings with Pulled Beef** - Bite-sized Yorkshires filled with tender beef and horseradish cream.

**Winter Root Vegetable Soup** - A velvety blend of parsnip, carrot, and celeriac, served with artisan bread rolls.

**Festive Cheese Board** - A selection of aged cheddar, creamy brie, stilton, or goat cheese, accompanied by crackers, grapes, and chutneys.

**Stuffed Mushrooms** - Button mushrooms filled with herbed cream cheese and toasted pine nuts.

**Cranberry & Brie Vol Au Vants** - Flaky pastry shells with gooey brie and tangy cranberry compote.

**Selection of German Style Coldcuts with Pickles and Baguette**

**Mini Prawn Cocktail Cups**

**Breaded Camemberty with Spiced Apple Sauce**

**Artisan Bread Basket** - Including sourdough, wholemeal rolls, and cranberry & walnut bread.

*christmas buffet options*  
**CHRISTMAS BUFFET OPTIONS**

**£25pp - A Festive Feast for All Tastes**

**MAIN COURSE**  
(Choose 2 - 1 Item pp) OR  
(Choose 3 - 2 Items pp - £8pp supplement)

**Roast Turkey Crown** - Succulent turkey breast, carved to order, served with cranberry sauce and sage & onion stuffing.

**Honey & Mustard Glazed Ham** - Slow-roasted gammon glazed with honey, wholegrain mustard, and cloves.

**Pulled Beef Wellington** - Prime beef brisket, slow cooked & wrapped in mushroom duxelles and golden puff pastry.

**Nut Roast en Croûte (V)** - A festive vegetarian option packed with mixed nuts, root vegetables, cranberries, and herbs, baked in crisp pastry.

**Baked Salmon with Dill & Lemon** - Fillet of salmon gently roasted with fresh dill, lemon slices, and a hint of garlic.

**Butternut, Kale & Apricot Roast** - Delicious Vegan roast flavoured with autumnal vegetables combined with the sweetness of apricots

**Lamb Tagine With Preserved Lemons & Dukkah**

**Cod & Smoked Cheddar Fishcakes with Clementine**

**Hollandaise**

**Beef Bourgignon**

**Coq Au Vin**



*christmas buffet options*  
**CHRISTMAS BUFFET OPTIONS**

**£25pp - A Festive Feast for All Tastes**

**SEASONAL SIDES**

(Choose 5 - 3 Items pp)

- Sea Salted Roast Potatoes
- Truffle Oil Roast Potatoes
- Root Vegetables With Maple Butter
- Star Anise Braised Carrots
- Maple & Rosemary Parsnips
- Sprouts In Bacon Butter
- Garlic & Chilli Sprouts
- Garlic Leafy Greens
- Mangetout In Thyme
- Butter Green Beans & Bacon
- Bubble & Squeak

- Tenderstem Broccoli With Smoked Almonds
- Spiced Red Cabbage
- Cauliflower Cheese
- Broccoli & Stilton Cheese
- Focaccia & Garlic Stuffing
- Cheese & Leek Stuffing
- Sausage Meat Stuffing
- Yorkshire Puddings
- Pigs In Blankets
- Creamed Leeks

**BREADS & CONDIMENTS**

(Choose 3 - 2 Items pp)

- Cranberry Sauce** - Fresh, tart sauce with orange zest
- Apple Chutney & English Mustard** - For pairing with cold cuts and cheese
- Rich Turkey Gravy & Vegetarian Onion Gravy** - Two gravies to suit all palates



*christmas buffet options*  
**CHRISTMAS BUFFET OPTIONS**

**£25pp - A Festive Feast for All Tastes**

**DESSERTS**

(Choose 3 - 2 Items pp)

- Traditional Christmas Pudding** - Steamed pudding bursting with vine fruits, spices, and brandy, served with warm brandy sauce.
- Mince Pies** - Buttery pastry filled with spiced mincemeat, dusted with icing sugar.
- Yule Log** - Chocolate sponge rolled with chocolate buttercream, finished with a snowy dusting.
- Toffee Apple Crumble Cheesecake** - Creamy vanilla and nutmeg cheesecake on a ginger biscuit base with Spiced Apple Topping
- Pavlova Wreath** - Crisp meringue topped with whipped cream, fresh berries, and pomegranate seeds.
- Sticky Toffee Pudding** - Moist date sponge drenched in luscious toffee sauce.
- Fruit & Cheese Platter** - Seasonal fruit selection and British cheeses.
- White Forest Roulade** - crisp meringue & lemon flavoured sponge filled with a creamy white chocolate frosting, mixed fruity winter berry finished with white chocolate shavings
- Rum & Raisin Custard Tart** - Finished With Caramelised biscuit crumb



*christmas buffet options*  
**CHRISTMAS BUFFET OPTIONS**

**£25pp - A Festive Feast for All Tastes**

**FESTIVE DRINKS**  
(£8pp)

**Mulled Wine** - Warmed red wine infused with orange, cloves, cinnamon, and star anise.

**Spiced Apple Punch (alcohol-free)** - Hot apple juice with cinnamon sticks, cloves, and citrus.

**Classic Eggnog** - Creamy, nutmeg-scented punch spiked with a hint of brandy (or served virgin).

**CHILDREN'S CORNER**  
(£12pp)

**Pigs in Blankets** - Mini sausages wrapped in streaky bacon.

**Chicken Goujons** - Tender strips of chicken, breaded and baked.

**Vegetable Crudités & Hummus** - Carrot, cucumber, and pepper sticks with creamy dip.

**Mini Pizza Slices** - Classic margherita and pepperoni.

**Chocolate Dipped Strawberries** - Juicy berries coated in milk chocolate.

**FINAL TOUCHES**  
(Included in the price)

No festive buffet is complete without a flourish of holiday spirit—think bowls of clementines, a dish of traditional nuts and dried fruits, and decorative gingerbread biscuits for nibbling. Don't forget Christmas crackers at every place setting to add a pop of fun and laughter to the meal.

This Christmas buffet menu offers something for everyone— whether you're seeking the nostalgia of classic fare or the excitement of something new. May your holiday table be filled with delicious food, good company, and the magic of the season!



*street food*  
**STREET FOOD**

**LOADED YORKIES:**  
(£8.50 each)

**Pulled Lamb**, Stuffing, Greens & Mint Gravy

**Honey Mustard Turkey**, Stuffing, Greens & Cranberry Gravy

**12 Hour Slow Roasted Beef**, Pulled Brisket, Greens & Horseradish

**Gravy Roasted Imitation Chicken**, Stuffing, Greens & Rosemary Gravy

**Superfood Nut Roast**, Toasted Seed & Cranberry Gravy

**PIGS IN BLANKETS:**  
(AKA Hogs in Duvets - £9.50 each)

**Schwein** - Bacon Wrapped 10 Inch Hot Dog, Emmenthal Cheese, Gherkins, Sauerkraut & Deli Mustard

**Cochon** - Bacon Wrapped 10 Inch Hot Dog, Caramelised Red Onion & Brie

**El Cerdo** - Bacon Wrapped 10 In Hot Dog, Chorizo, Roasted Peppers & Tomato, Grated Manchego

**Beyond Blanket** - Beyond Sausage Wrapped In Vegan Bacon, Smoked Cheeze

**FESTIVE PIZZAS:**  
(7 Inch Pizzas - £9 each)

**Pig In Blanket** - Caramelised Onion Base, Honey Mustard Sausage, Crispy Bacon, Fior Di Latte Cheese, Crispy Onions Topped With Watercress

**Fig On Base** - Caramelised Onion Base, Baked Figs, Gorgonzola & Toasted Walnuts Topped With Roquette

**Christmas Dinner** - Rosemary Gravy Base, Roasted Turkey, Sprouts, Stuffing, Cauliflower Cheese

**The Fun Guy** - Truffle Mushroom Base, Caramelised Goats Cheese, Red Onion & Parmesan

**You Have To See It To Brielieve It** - Tomato Base, Crispy Bacon, Brie & Caramelised Onion, Topped With Fresh Roquette

**I'm A Vegan** - Basil & Walnut Pesto Base, Roasted Butternut Squash, Kale





*wines*  
**WINES**

**WHITE**  
(Served By The Bottle)

House White	£19.00
Ponte Gio Bianco	£21.00
Ponte Pinot Grigio	£29.00
Millstream Sauvignon Blanc	£29.00
Aimery Chardonnay	£27.00
Picpoul De Pinet Cuvée Thétis	£29.00
Gavi Terre Del Barolo	£35.00
Cloud Island Sauvignon Blanc	£38.00
Chablis Moreau	£40.00

**RED**  
(Served By The Bottle)

House Red	£19.00
Lobo Loco Tempranillo Plate	£25.00
95 Merlot	£28.00
Andean Vineyards Malbec	£29.00
Spearwood Shiraz	£27.00
Peter & Peter Pinot Noir	£35.00
Côtes-Du-Rhône, Cuvée St Laurent	£35.00
Barolo Terre Del Barolo	£35.00

**ROSÉ**  
(Served By The Bottle)

Lyric Pinot Grigio Blush	£21.00
Bad Eye Deer Zinfandel Rosé	£21.00
Henri Gailard Provence Rosé	£26.00

**CHAMPAGNE & FIZZ**  
(Served By The Bottle)

La Casada Prosecco	£30.00
Pink Prosecco Rose Brut	£34.00
Aimery Cremant	£38.00
Moet et Chandon Brut	£90.00

cocktails & mocktails

COCKTAILS & MOCKTAILS

COCKTAILS

<b>Negroni</b> Campari, Gin, Rosso Vermouth	£8.50	<b>Espresso Martini</b> Vanilla Vodka, Kahlúa, Espresso	£9.50
<b>Sex on the Beach</b> Peach Schnapps, Vodka, Cranberry Juice & Orange Juice	£8.50	<b>French Martini</b> Vodka, Chambord, Pineapple Juice	£9.50
<b>Cheeky Cherry Cola</b> Kraken Cherry & Vanilla Spiced Rum, Cherry Brandy & Cola	£8.50	<b>Margarita</b> White Tequila, Triple Sec, Lime Juice	£9.50
<b>Summer Cooler</b> Vanilla Vodka With Strawberry & Peach Puree, Topped With Lemonade	£8.50	<b>Mojito</b> White Rum, Sugar, Mint, Lime Juice & Soda	£9.50
<b>Pornstar Martini</b> Vanilla Vodka, Passoã, Passionfruit Juice + A Shot Of Prosecco On The Side	£9.50	<b>Old Fashioned Cherry Bakewell</b> Whiskey, Cherry Liquor, Amaretto, Lemon Juice, Orange, Sugar, Maraschino Cherry	£11.00
		Ask to See Our Full Cocktail Range	

MOCKTAILS

Home-made Cordial & Mocktail Kilner Jars £2.50 (Minimum 10 Per Flavour)

- Orange & Rosemary
- Cucumber, Mint & Lime
- Rhubarb & Ginger
- Red Berries
- Lemon Iced Tea
- Apple & Elderflower
- Pear & Rose
- Pomegranate Mojito

All Prices Are EX.VAT – On The Day Of An Event VAT Will Be Added To The Price Advertised

spirits

SPIRITS

At Events We Keep A Well-Stocked Bar Of All The Usual Spirits & Liquors

TEQUILA

Olmecca Blanco (38% vol.)	£4.25	£7.25
Olmecca Reposado (35% vol.)	£4.25	£7.25

GIN

Bombay Sapphire (40% vol.)	£4.00	£6.80
Gordons Alcohol Free (0% vol.)	£3.50	£6.00
Gordons Dry (47.35% vol.)	£3.80	£6.50
Gordons Mediterranean Orange (37.5% vol.)	£3.80	£6.50
Gordons Passionfruit (37.5% vol.)	£3.80	£6.50
Gordons Pink (37.5% vol.)	£3.80	£6.50
Gordons Sicilian Lemon (37.5% vol.)	£3.80	£6.50
Tanqueray (41.3% vol.)	£4.60	£7.90
Hendricks (41.4% vol.)	£4.60	£7.90

WHISKY

Johnnie Walker Black Label (40% vol.)	£4.80	£8.20
Monkey Shoulder (40% vol.)	£4.70	£8.00
Jameson (40% vol.)	£4.00	£6.80
Jack Daniels (40% vol.)	£4.10	£7.00

VODKA

Absolut (40% vol.)	£4.30	£7.30
Grey Goose Vodka (40% vol.)	£5.20	£8.80
Smirnoff (37.5% vol.)	£3.20	£5.40

COGNAC

Courvoisier (40% vol.)	£4.80	£8.20
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BRANDY

Three Barrels (38% vol.)	£4.20	£7.10
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RUM

Kraken (40% vol.)	£4.80	£8.20
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Kraken Cherry & Vanilla Spiced (40% vol.)	£4.80	£8.20
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Captain Morgans Spiced (35% vol.)	£4.00	£6.80
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Havana Club 3YO (40% vol.)	£4.50	£7.70
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Bacardi (37.5% vol.)	£3.80	£6.50
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PORT

Cockburn Fine Ruby Port (19% vol.)	£3.00	£5.10
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LIQUEUR

Baileys (17% vol.)	£3.10	£5.30
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Frangelico (20% vol.)	£3.20	£5.40
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Luxardo Limoncello (27% vol.)	£3.20	£5.40
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Chambord (16.5% vol.)	£3.80	£6.50
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All Prices Are EX.VAT – On The Day Of An Event VAT Will Be Added To The Price Advertised

more drinks

MORE DRINKS

ALE, STOUT, LAGER, CIDER & 0%

Timothy Taylors Landlord 4.3% abv.	£3.20
Guinness 4.2% abv.	£3.40
Fosters 4% abv.	£3.00
Corona 4.5% abv.	£3.40
Birra Moretti 4.6% abv.	£3.40
Cruzcampo 4.4% abv.	£3.40
Inch's Cider 4.5% abv.	£3.00
Heineken 0% abv.	£3.20

SOFT DRINKS

Springbourne Still Water	£2.00
Springbourne Sparkling Water	£2.00
Appletiser	£3.00
Bottlegreen Elderflower	£3.00
Coke	£3.00
Diet Coke	£3.00
Lemonade	£2.00
Britvic Ginger Ale	£2.00
Britvic Tonic	£1.80
Britvic Low Cal Tonic	£1.80
Schweppes Soda Water	£2.00
J20 Orange & Passionfruit	£3.00
J20 Apple & Raspberry	£3.00
Kulana Apple	£2.50
Kulana Cranberry	£2.50
Kulana Orange	£2.50
Capri Sun	£3.00
Britvic Lime Cordial	50p

HOT DRINKS

<b>Tea &amp; Coffee</b> - Selection of Teas (English Breakfast, Peppermint, Camomile, Fruit)
Filter Coffee (Fairtrade House Blend by Wooden Hill Coffee)
£2.50pp – per person available for 1 – 2 hours
£6.50pp – per person available for 6+ Hours
<b>Hot Chocolate</b> - Homemade Hot Chocolate served by 175ml £4pp



contact

CONTACT

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THE  
*Brothers'*