



PRIVATE DINING & EVENTS



BROWNS BRASSERIE & BAR, BEACONSFIELD

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A CLASSIC BRITISH BRASSERIE WITH A MODERN TWIST.

In the heart of Beaconsfield Old Town, Browns Brasserie & Bar is a magnificent refurbishment of the Old White Hart, a Grade II listed building once home to the Lord of the Manor.

With both cosy corners and bright airy spaces, we have something perfect for all occasions, from intimate dinners to family gatherings and celebrations, offering relaxed yet sophisticated dining and drinking.

We specialise in group bookings and occasions, big and small. With a wide choice of bookable areas, and fantastic range of food and drinks, you can be confident your guests will be well catered for.





ALL DAY DINING

From breakfast through to dinner, we serve fresh seasonal creations alongside classic brasserie favourites and fresh lobster on Fridays and Saturdays.

We also proudly offer standalone gluten free Breakfast, Lunch, A La Carte, Afternoon Tea and Children's menus, accredited by Coeliac UK.



EVENT MENUS

From five course feasts to buffets and canapés, breakfast and day delegate packages to convenient drink bundles, we have everything in place to take the stress out of your event planning.

AFTERNOON TEA

Our famous afternoon tea is the perfect way to soak up quintessential British culture from the heart of London's theatre district.

Take a little time out and let us treat you to a delectable assortment of savouries, warm scones with seasonal jams, and irresistible mini cakes and puddings.





SIP BACK AND ENJOY

Visit our beautiful bar for hand-crafted cocktails and our fine selection of wine and Champagne.

Our enticing menu features time-honoured classics, Browns signatures and fun seasonal creations, all hand-crafted by our expert mixologists with premium and boutique spirits.



WINE & CHAMPAGNE

Don't miss our glittering spectrum of Champagne and sparkling, alongside an extensive wine list and excellent choice of craft beers and ciders.

LOW & NO

Our fantastic virgin cocktails give our guests all the cocktail experience with none of the alcohol.

We also have a variety of premium soft drinks, alcohol free beer and cider.





THE MAIN BRASSERIE & BAR

Our sumptuous interior features art deco styling, luxurious furnishings and opulent finishes, creating a simply stunning backdrop for our guests to enjoy.

Our old school brasserie bar-tops combine classic with a modern twist, making our main brasserie and bar perfect for all occasions with several bookable areas to choose from

FULL VENUE HIRE

Ideally located in Beaconsfield Old Town, we are perfectly placed to take care of your large events with a capacity of up to 140 guests for a sit down meal, and 250 for drink and canapé receptions.

Whether it's a wedding, big celebration or bespoke corporate event, please get in touch with our expert team, who will work collaboratively with you to ensure it's a great success.



PRIVATE DINING

We have a beautiful private dining room for up to 14 guests, alongside several bookable areas and a large outdoor terrace

Whether it's a birthday celebration or anniversary, networking event, or business lunch, our passionate team of event experts will work collaboratively with you to ensure your celebration is one to remember.

Please give us a call, pop in or complete an enquiry form and a member of our dedicated team will be in touch to help you plan the perfect event.



SAMPLE MENU

STARTERS

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts

CONFERENCE PEAR, DOLCELATTE & BEETROOT SALAD (V)

Red chicory, baby gem lettuce, candied seeds, Cabernet Sauvignon vinaigrette

MAINS

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad or fries

TRADITIONAL FISH & CHIPS

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips

PAN-FRIED SEA BASS & CHORIZO RISOTTO

Fennel, tomato, white wine, basil

DESSERTS

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

Stem ginger ice cream
Vegan option available

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit

SALT & PEPPER SQUID

Charred lemon, aioli

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, sourdough

PULLED LAMB SHEPHERD'S PIE

Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli

10oz RIBEYE (6 supplement)

Fries, dressed watercress

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 663kcal



SAMPLE MENU

STARTERS

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts.

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce

MAINS

HARISSA-SPICED LAMB RACK

Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander

ROAST COD & KALE SALSA VERDE

Pommes anna, peas, leeks, broad beans, Tenderstem® broccoli, watercress, allium flowers

7oz FILLET STEAK

Fries, dressed watercress, your choice of Béarnaise* (205kcal), peppercorn* or Bordelaise* sauce

DESSERTS

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream

CRISPY COD CHEEKS

Buttermilk tartare sauce, red apple

PAN-SEARED SCALLOPS & PANCETTA

Cauliflower purée, Parmesan, gran reserva sherry vinaigrette

MAPLE & CINNAMON GLAZED PORK BELLY

Sage mash, seasonal greens, brandy & Pink Lady jus, crackling

BUTTERNUT SQUASH, GNOCCHI, BROWN BUTTER & BASIL PESTO (V)

Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds

ROOT VEGETABLE, WALNUT, ALMOND AND CRANBERRY ROAST (VE)

Sautéed beech mushrooms, heritage potatoes, fine beans, onion gravy

16oz CHATEAUBRIAND FOR TWO

Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise*, peppercorn* or Bordelaise* sauce

CINNAMON SPONGE PUDDING & CAMELISED BANANA* (V)

Stem ginger ice cream, caramel

BROWNS DESSERT TRIO*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte





BOOKINGS & ENQUIRIES.

For more information or to arrange a guided tour, please get in touch using any of the details below, or complete an enquiry form on our website [Private Dining & Events page](#).

We have a friendly and dedicated events team on hand to help you plan the perfect occasion.

TEL: 01494 671211

EMAIL: beaconsfield@brownsrestaurants.co.uk

www.browns-restaurants.co.uk/restaurants/southeast/beaconsfield

Please note that terms & conditions will apply to all bookings and that you will be required to sign a contract to affirm your agreement to those conditions





BRASSERIE & BAR
BROWNS
CELEBRATING
50 YEARS



It's been 50 years since the first Browns Brasserie and Bar opened its doors in the seaside town of Brighton. Our classic seasonal food and signature cocktails can now be enjoyed all over the country in locations that are quintessentially British and rich in heritage.

