Brown & Rosie

COFFEE·CUISINE·CONVERSATION

PRIVATE HIRE AND EVENTS

Brown & Rosie

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BROWN AND ROSIE SOUTH KENSINGTON

Exhibition road, South Kensington is the original Brown and Rosie and started life as a restaurant, bar and coffee place in 2015. Located a stone's throw from Science Museum, ROH, Victoria and Albert Museum. The restaurant has taken its design inspiration from the history of the building, showcasing blush terracota brick walls that help to define the large buzzing dining space.

With a total capacity for up to 50 guests, the space boasts a terrace, roastery table and semi - exclusive feasting table that are perfect for larger parties or a more intimate setting.

10-12 Exhibition Road
SW72HE

PERFECT FOR

Business breakfasts, team lunches, birthday parties, drink parties, private events, dinner feasting

SPACES

SEMI - PRIVATE FEASTING TABLE DOWNSTAIRS

12 guests

WHOLE RESTAURANT

50 seated, 40 standing

Contact us regarding exclusive hire

GROUP MENUS AVAILABLE

A selection of feasting dinner options — from £35 pp

Express lunch feasting menu — £25 pp

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BROWN AND ROSIE
NOTTING HILL

Brown and Rosie Notting Hill, a destination in itself, in located within the buzzing Portobello Road. It is the perfect space for any style of event with capacity up to 60 guests . Natural white bricks, amber lighting, raw oak, natural fabric, split level dining rooms, private space. The space is well suited to a variety of parties.

10-12 Exhibition Road
SW72HE

PERFECT FOR

Team meetings, working lunches, birthday parties, late dinners + cocktail parties

SPACES

SEMI - PRIVATE FEASTING TABLE DOWNSTAIRS

10 guests

DRINKS + NIBBLES AT THE BAR

20 standing

WHOLE RESTAURANT

40 seated, 30 standing
Contact us regarding exclusive hire

GROUP MENUS AVAILABLE

A selection of feasting dinner options — from £35 pp

Express lunch feasting menu — £25 pp

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FAMILY STYLE FEASTING FOR LARGER AND SMALLER PARTIES AND EVENT

FEASTING MENUS

£35 - per person

Brown and Rosie sourdough, z'attar, salted butter (V)

SHARED STARTERS

Sweetcorn and Zucchini fritters with avocado and lime salsa

Smoked salmon with soured cream mouse on blini

MAIN COURSE FOR SHARING

Grilled london halloumi, spiced freekeh, kalamata olives, oregano, preserved lemon, cumin

Sumac and spice crusted sea bass with fennel and yoghurt sauce (GF)

Roasted leg of lamb, pomegranate mint pesto (GF)

SIDES FOR THE TABLE

Roasted new potatoes, swiss chard (PB) (GF)

CHOOSE A PUDDING

Vanilla ice cream, Brown and Rosie espresso salt caramel sauce (GF)
Brownie with caramel and almond brittle. (V) (GF)
Croissant and butter pudding with roasted pears (V) (GF)

£38 - per person

Marcona almonds and marinated mixed olives (PB) (GF)
Brown and Rosie sourdough, salted butter (V)

SHARED STARTERS

Sweetcorn and Zucchini fritters with avocado and lime salsa

Smoked salmon with soured cream mouse on blini

Mushroom and goat cheese tarts

MAIN COURSE FOR SHARING

Grilled london halloumi, spiced freekeh, kalamata olives, oregano, preserved lemon, cumin

Sumac and spice crusted sea bass with fennel and yoghurt sauce (GF)

Roasted leg of lamb, pomegranate mint pesto (GF)

SIDES FOR THE TABLE

Roasted new potatoes, swiss chard (PB) (GF)

CHOOSE A PUDDING

Vanilla ice cream, Brown and Rosie espresso salt caramel sauce (GF)
Brownie with caramel and almond brittle (V) (GF)
Croissant and butter pudding with roasted quince (V) (GF)

£43 - per person

Marcona almonds and marinated mixed olives (PB) (GF)
Brown and Rosie sourdough, salted butter (V)
Burnt aubergine dip with pomegranate seed and crackers (V) (DF)

SHARED STARTERS

Pea and mint filo tart with goat cheese

Caramelised fennel with lemon ricotta and walnut and rosemary brittle

Mackerel croquettes crusted with polenta with chilli and yuzu sauce

MAIN COURSE FOR SHARING

Grilled london halloumi, spiced freekeh, kalamata olives, oregano, preserved lemon, cumin

Sumac and spice crusted sea bass with fennel and yoghurt sauce (GF)

Roasted leg of lamb, pomegranate mint pesto (GF)

SIDES FOR THE TABLE

Roasted new potatoes, swiss chard

CHOOSE A PUDDING

Vanilla ice cream, Brown and Rosie espresso salt caramel sauce (GF)

Brownie with caramel and almond brittle (V) (GF)

EXPRESS LUNCH FEAST

£25 - per person

PLATES FOR SHARING

Brown and Rosie sourdough, salted butter

Steamed edamame beans, sea salt
Hawaij cauliflower with preserved lemon yoghurt, pickled raisins, pistachio and parsley

Smoked salmon with soured cream mouse on blini
Sumac and spice crusted sea bass with fennel and yoghurt sauce

Lamb and barberry meatballs with herb yogurt
Crispy pork belly, celery, pickled shallots, salted cucumber

Plates can be amended for dietary requirements.
Please note these menus are samples only and subject to change

- PB Plant Based
- V Vegetarian
- DF Dairy Free
- GF Gluten Free

BREAKFAST CATERING

Want an easy option? Choose a Working Breakfast pack; it includes all of the crowd pleasers! For a healthy choice, don't forget to include a Seasonal Fruit Platter, it's one of our most popular items for corporate breakfast catering.

WORKING BREAKFAST PACK **£85**

Serves 6- 8 people

6 x mini Grounds granola cups - 140g each (Baked fresh in-house, our gluten free granola is served lightly toasted with maple, coconut & goji berries and yoghurt V GF

6 x brekkie wraps (Bacon, fried free-range egg, cheese, avocado, tomato relish and mayo served in a wrap)

6 piece selection of mini Brown and Rosie pastries (Includes mini croissants, mini chocolate croissants and mini danishes, baked fresh in Brown and Rosie Bakery & Patisserie daily

6x mini famous french toast brioche

1 small seasonal fruit selection

Brekkie wraps can be tailored to be gluten free on request.

PERFECT ACCOMPANIMENTS

MORNING TEA SELECTION

ADD EXTRAS OR MAKE YOUR OWN PACKAGE

ANTIPASTO PLATTER – £40/ £55

Selected charcuterie, marinated vegetables and selected cheeses with olives, dips and Brown and Rosie bread selection.

Serving size : Small (serves 6-8)| Large(Serves 10-12)

CHEESE PLATTER – £45 / £55

Cheese platter of a varieTy of European cheeses served with grapes, crackers and dried fruits.

Serving sizes: Small (serves 6-8) | Large (Serves 10-12)

PASTRY BOX – £20 / £30

An assortment of croissants and danishes baked fresh in Brown and Rosie Bakery daily.

Extras: Mini Strawberry jam - **£4.50**

Serving sizes: Small (serves 6) | Large (Serves 12)

SEASONAL FRUIT PLATTER – £25 / £35

A selection of seasonal fruit.

Serving sizes: Small (serves 6-8) | Large (Serves 10-12)

MORNING TEA SELECTION – £85/ £100

Selection of pastries, including: Berry and coconut; Orange and almond; Banana bread; Mini fruit danishes; Scones with clotted cream and jam; and dark chocolate brownies.

Serving sizes: Small (30 pieces) | Large (60 pieces)

MINI FILLED CROISSANTS – £58

16 Pieces

We recommend 2 pieces per person.

Select your preferred flavours from the options below:

Smoked Salmon, cream cheese and dill

Shaved ham, cheddar, relish

Shredded kale, courgette min and feta

Bacon and whipped goast cheese

Nutella and sliced strawberries

Peanut butter, banana and strawberries

Tomato, ricotta and basil

BREAKFAST SLIDER PACK – £75

15 Pieces

We recommend 2 pieces per person.

Select your preferred flavours from the options below:

Shaved ham, cheddar, relish

Sautéed mushroom, cheddar and spinach

Grilled halloumi, hummus

Bacon, scrambled egg and chilli sauce

Smoked salmon with egg salad

Smashed avocado, tomato and dukkah

Chorizo, tomato salsa and mayo

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GET IN TOUCH

To make enquiry and discuss your special event, please contact Brown and Rosie on reservation@brownandrosie.co.uk

We will get back to you within 24 hours

BROWNANDROSIE.CO.UK