

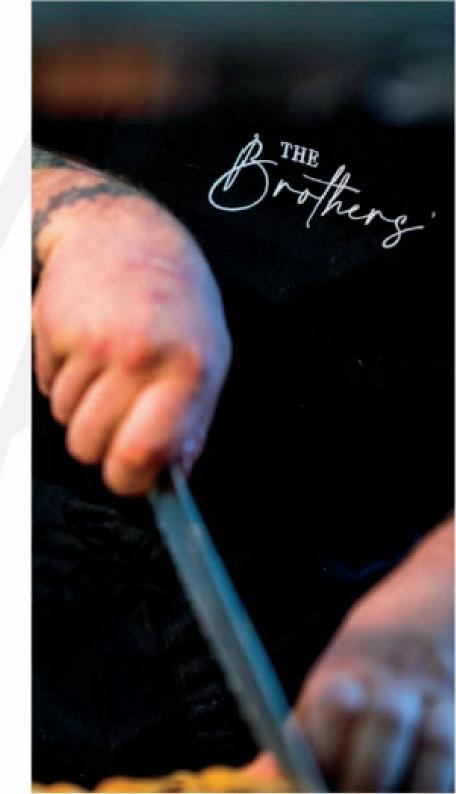
INTRODUCTION

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 top-quality 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 truly special.

Shane & Aaron Clarke - The Brothers



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.



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.

3. Final Details & Payment

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.

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 SHOWN 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 Masters of Ceremonies, Mixologist Bartenders, Butlers, Event Coordinators, and Wedding Planners at bespoke pricing 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.
- During the session, we also create an event plan, which can be reviewed and amended up until 45 days before your event.





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.

BRONZE £50pp

Includes the following:

- 4 x Waiting Staff
- Linen Provided
- 3 Canapés per person
- Supply of your own drinks

Choice of:

- Tier 1 Menu 2 Courses
- OR
- 2-Option Fork Buffet

SILVER £75pp

Includes the following:

- 5 x Staff
- Linen Provided
- 3 Canapés per person
- 2 Glasses of Prosecco or Bottled Beer per person
- ½ Bottle of Wine per person

Plus, choice of:

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

Evening Food:

 1 item per person from the street food options

GOLD £100pp

Includes the following:

- 5 x Staff & 2 x Bar Staff
- Linen Provided
- 4 Canapés per person
- 3 Reception Drinks per person
- ½ Bottle of Wine & ½ Bottle of Water per person
- Champagne Toast

Choice of:

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

Evening Food:

• 2 items per person from the street food options

CHRISTMAS CANAPÉS

5 Canapés for £12 Per Person / 10 Canapés for £20 Per Person

Veg	Meat	Desserts		
Pumpkin & Walnut Sausage Roll, Mulled	Crispy Coronation Chicken Croquette	Salmon & Caviar, Dill Blini, Crème Fraîche		
Apple Chutney VE	Spiced Sultana Ketchup DF	Sloe Gin Cured Scallop, Pickled Apple &		
Goats Cheesecake, Toasted Seeds, Pomegranate & Fig GF	Crispy Sausage & Stuffing Wellington, Baconnaise DF	Chive Flowers GF-DF Lobster Cocktail Gem Lettuce Cups,		
Wild Mushroom & Celeriac Wellingtons, Truffle Aioli VE	Honey Mustard Roasted Cocktail Sausages DF	Bloody Mary Caviar GF-DF Smoked Haddock Scotch Egg,		
Crispy Brie Croquette, Cranberry Jam Red	Turkey Scotch Egg, Piccalilli DF	Coronation Mayonnaise, Bombay Mix		
Onion & Cheddar Filo Crackers	Crispy Lamb Shoulder Yorkshire Pudding & Mint Sauce DF	Mackerel Tartar, Soused Cucumber & Beetroot Relish, Rye		
Cauliflower, Parmesan & Truffle Tartlette, Chive Mayonnaise	Rare Beef Mini Yorkshire Puddings, Horse Radish & Roquette	Scallop Ceviche, Cauliflower, Lemon & Micro Garnish		
Beetroot Hummus Cone, Wasabi Powder & Mint VE	Spiced Duck & Pistachio, Candied Orange Gel GF-DF	Crispy Monkfish Cheek, Leek Top Purée, Crispy Leeks & Burnt Leek		
Root Vegetable Crisps & Tahini Yoghurt VE-	Ham Hock Cigar, Pineapple Chutney	Fish 'n' Chips: Crispy Whitebait Cone, Smoked Potato & Tartar Dressing		

TWO - THREE COURSE TIER 1

Two-Course - £20 Per Person / Three-Course - £25 Per Person

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



TWO - THREE COURSE TIER 2

Two-Course - £28 Per Person / Three-Course - £33 Per Person

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



THREE COURSE TIER 3

£40 Per Person

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

£45 Per Person - 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 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

Sweet

Sticky Toffee Pudding Pots Mini Trifles

Apple Crumble Slice Mince Pies

Black Forest Mousse Pots Macaroons

Chocolate Brownie Cookies Treacle Tarts

Custard Tarts

Eton Mess Pots

Exotic Fruit Paylovas

STREET FOOD

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

The Gorgeous Zola: 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, Honey Marinated Tofu, Toasted Pumpkin Seeds



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





DRINKS MENU



WINES

At events, we maintain a well-stocked bar featuring a full selection of premium spirits and liquors, ensuring all the classic favourites are available.

W	hite
A A	HILLE

(Served By The Bottle)

House White - £19

Ponte Gio Bianco - £21

Ponte Pinot Griigio Millstream - £29

Sauviignon Blanc - £29

Aimery Chardoruiay - £27

Picpoul De Pinet Cuvee Thetis - £29

Gavi Terre Del Barolo - £35

Cloud Island Sauvi1gnon Blanc - £38

Chablis Moreau - £40

Mains

(Served By The Bottle)

House Red - £19

Lobo Loco Tempranillo Plate - £25

95 Merlot - £28

Andean Vineyards Malbec - £29

Spearwood Shiraz - £27

Peter & Peter Pinot Noir - £35

C6tes-Du-Rh6ne, Cuvee St Laurent - £35

Barolo Terre Del Barolo - £35

Rosé

(Served By The Bottle)

Lyric Pinot Grigio Blush - £21

Bad Eye Deer Zinfandel Rosé - £21

Henr1i Gailard Provence Rosé -£26

Champagne & Fizz

(Served By The Bottle)

La Casada Prosecco - £30

Pink Prosecco Rosé Brut - £34

Aimery Cremant - £34

Moet et Chandon Brut - £90

COCKTAILS & MOCKTAILS

White

Negroni

Campari, Gin, Rosso Vermouth - £8.50

Sex on the Beach

Peach Schnapps, Vodka, Cranberry Juice & Orange Juice - £8.50

Cheeky Cherry Cola

Kraken Cherry & Vanilla Spiced Rum, Cherry Brandy & Cola - £8.50

Summer Cooler

Vanilla Vodka With Strawberry & Peach Puree, Topped With Lemonade - £8.50

Pornstar Martini!

Vanilla Vodka, Passoa, Passionfruit Juice + A Shot Of Prosecco On The Side - £9.50

Eepresso Martini!

Vanilla Vodka, Kahlua, Espresso - £9.50

Mains

French Martini!

Vodka, Chambord, Pineapple Juice - £9.50

Margarita

White Tequila, Triple Sec, Lime Juice - £9.50

Mojito

White Rum, Sugar, Mint, Lime Juice & Soda - £9.50

Old-Fashioned Cherry Bakewell

Whiskey, Cherry Liquor, Amaretto, Lemon Juice, Orange, Sugar, Maraschino Cherry - £11.00

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
Ap le & Elderflower
Pear & Rose
Pomeg1ranate Moiito

Ask to See Our Full Cocktail Range

SPIRITS

Tequila	Single	Double	Vodka	Single	Single
Olmeca Blanco (38% vol.J	£4.25	£7.25	Absolut (40% vol.)	£4.30	£7.30
Olmeca Reposado (35% vol.)	£4.25	£7.25	Grey Goose Vodka (40% vol.)	£5.20	£8.80
			Smirnoff (37.5% vol.)	£3.20	£8.20
Gin			0.00000		
Bombay Saphire (40% vol.)	£4.00	£6.80	Cognac	0.4.00	00.00
Gordons Alcohol Free	£3.50	£6.00	Courvoisier (40°/o vol.)	£4.80	£8.20
(0%.1 vol.)			Brandy		
Gordons Dry (47.35% vol.)	£3.80	£6.50	Three Barrels (38% vol.)	£4.20	£7.10
Gordons Med i1terranean	£3.80	£6.50	20 23 313 (3373 13)		
Orange (37.5% vol.			Rum		
Gordons Passionfruit	£3.80	£6.50	Kraken {40% vol.}	£4.80	£8.20
(37.5% vol.)			Kraken Cherry & Vanilla Spiced (40% vol.)	£4.80	£8.20
Gordons Pink (37.5% vol.)	£3.80	£6.50	Captain Morgans Spiced	£4.00	£6.80
Gordons Sicilian Lemon	£3.80	£6.50	(35% vol.)		
(37.5% vol.)			Havana Club 3YO (40% vol.)	£4.50	£7.70
Tanqueray (41.3% vol.)	£4.60	£7.90	Bacardi (37.5% vol.)	£3.80	£6.50
Hendricks (41.4% vol.)	£4.60	£7.90	Port		
Whisky			Cockburn Fine Ruby Port	£3.00	£5.10
•	£4.80	£8.20	(19% vol.)		
Johnnie Walker Black Label	24.00	10.20	15		
(40% vol.)	0.4.70	00.00	Liqueur	00.40	05.00
Monkey Shoulder (40% vol.)	£4.70	£8.00	Baileys (17% vol.)	£3.10	£5.30
Jameson (40% vol.)	£4.00	£6.80	Frangelico (20% vol.)	£3.20	£5.40
Jack Daniels (40% vol.)	£4.10	£7.00	Luxardo Limoncello (27% vol.)	£3.20	£5.40
			Chambord (16.5% vol.)	£3.80	£6.50

OTHER 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 Springboume Sparkling Water - £2.00 Appletiser - £3.00 Bottlegreen Elderflower- £3.00 Coke - £3.00

Soft Drinks

Diet Coke - £3.00
Lemonade - £2.00
Britvic Ginger Ale - £2.00
Britvic Tonic - £1.80
Britvic Low Gal Tonic - £1.80
Schweppes Soda Water - £2.00
J20 Orange & Passion frnit - £3.00
J20 Apple & Raspberry - £3.00
Ku II ana Apple - £2.50
Kull ana Cranberry IKull ana -£2.50
Orange Capri Sun - £2.00
Britvic lime Cordial - £0.50

Hot Drinks

Tea & Coffee - 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

Mulled Wine

Homemade Mullled Wine served by 175ml £4pp

Hot Chocolate

Homemade Hot Chocolate served by 175ml £4pp



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