

GROUP DINING

2 courses (starter & main) - £24pp

3 courses - £28pp

STARTERS

French Onion Soup

Onions slow cooked with our fresh tank beer, finished with a parmesan and Gruyère savoury sourdough crouton

Sweet Potato & Roast Tomato Hummus

Packed full of flavour, crispy chickpeas, juicy pomegranate and garnished with sweet potato crisps and warm flatbread to dip

Bangers

Bavarian sausage bites served with our hausmade sauce and sweet mustard

Buffalo Mozzarella

Fresh mozzarella garnished with heirloom tomatoes, crispy prosciutto, fresh basil and basil oil

MAINS

Smoked Salmon Salad

Gin cured smoked salmon topped with a slow cooked egg and dill dressing (*can also swap salmon for tofu if vegan*)

Cheese & Beer Candied Bacon Burger

8oz beef patty smothered in smoked Arran cheddar, topped with beer candied bacon and all the trimmings and our haus salad on the side

Garden Linguini

Fresh tenderstem broccoli, plum tomatoes, fresh chilli, served with a charred lemon to drizzle on top

Haus Schnitzel

Tender, breaded chicken breast pan fried with garlic and thyme served with a zesty salsa verde and parmesan aioli

DESSERTS

Turkish Delight BBQ Peaches

Grilled BBQ Peaches, drizzled with maple syrup and topped with crumbled pistachios

Dark Chocolate Torte

Delicious dark chocolate torte served with boozy cherries and candy floss

Maple & Orange Chocolate Baklava

Nutty, dark chocolate decadence bursting with blood orange, maple syrup, pistachios, walnuts and hints of cinnamon served with orange sorbet

Please email all pre-orders over no later than one week prior to your booking date

Please ensure all pre-orders include each guest's name with their pre-order so that we can create place cards for your booking.

 Vegetarian  Vegan  Gluten Free

**any bread item can be swapped for a gluten free bread on request
for any other dietary requirements/allergies please discuss with events team*

T&C'S

We have created the following terms and conditions to ensure that all large dining groups experience the best possible service at Brewhemia and require the following procedures to be followed:

- All guests wishing to book from our group dining menu must book directly through our events team
- We require all group dining bookings to be secured with a non-refundable £10pp deposit
- We recommend pre-payment for all groups dining from this menu and offer an incentive scheme for groups that do (all groups of 20+ must pre pay). Alternatively guests will be required to pay the group dining bill on arrival at the venue
- All pre-order forms must be completed and sent back to the events team one week prior to your event in the correct format. Please be sure to include all dietary requirements when submitting pre-orders otherwise we cannot guarantee we can accommodate these
- Due to our table layout the largest tables size we can accommodate seats 8 guests so all group dining bookings will be seated across multiple tables but we do always endeavour to seat you as close together as possible
- Please note we are a live entertainment venue and therefore your dining will be seated within a lively and loud environment
- We can accommodate under 21s in the venue until 10pm
- We do not allow any fancy dress or decorations within the venue

If you would like to book for group dining with us or have any further questions please don't hesitate to contact our events team directly either at brewhemia.events@clg.co.uk or on 0131 226 9560.

Please note our office hours are 9am-6pm Monday-Friday.



@brewhemiaedin

brewhemia.co.uk