



BROONTE

*Host Your Christmas Events With Us*



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# INTRODUCTION

Welcome to Bronte Restaurant & Cocktail Bar, the perfect place to mix mingle and host your next holiday event. Our menu takes you on a contemporary pan Asian journey showcasing signature dishes like our mini soft shell crab bao buns and tuna tataki tostadas; making 'family style' the way to celebrate and enjoy a good meal with friends and co workers. Our award winning cocktails go hand in hand as the concoctions are sweet spicy and tart to compliment any dish on our menu.

Whether corporate or private groups; leave it to the Bronte Team to create a seamless and positive customer experience.

*Xoxo*

B R O N T E

01

# FOOD & BEVERAGE

We have a variety of holiday-themed small and large dishes to share.

Don't miss out on Bronte's special mulled wine!





02

## WHERE TO Party

With a variety of different spaces, when it comes to hosting and entertaining your next event, we've got what you have been looking for.







03

## The TERRACE

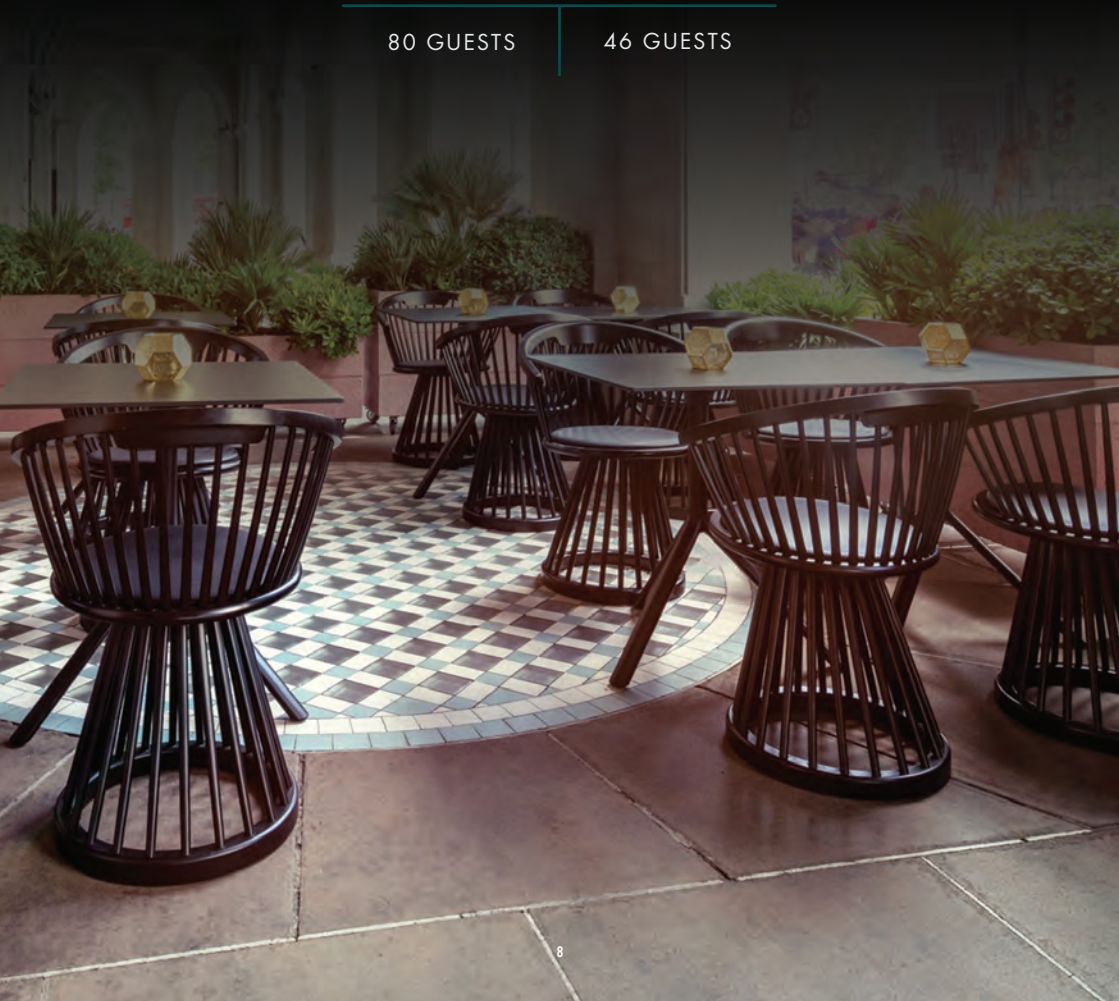
Relax all day on our cozy Rosé Terrace, filled with Cherry Blossoms, multi-colored pillows and blanquettes, perfect for those who enjoy the outdoors.

STANDING CAPACITY

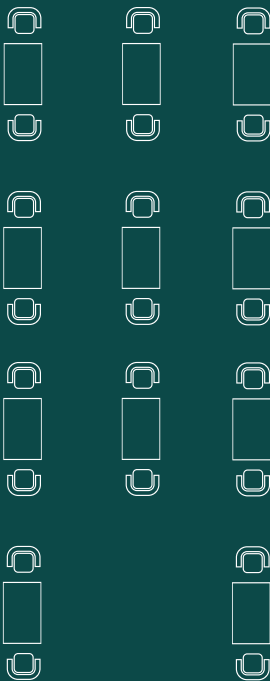
80 GUESTS

DINING SETUP

46 GUESTS

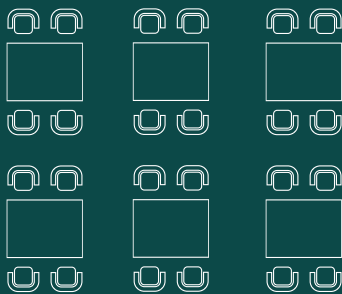






← TO THE PANTRY

TO THE STRAND →



04

## The CAFE

Large groups or friendly gatherings, this area is great for those who like a bit of cool and causal.

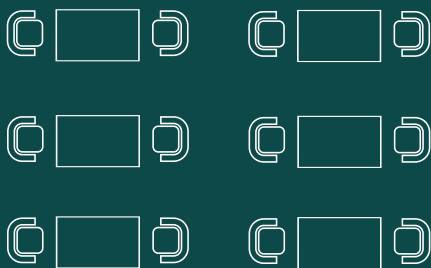
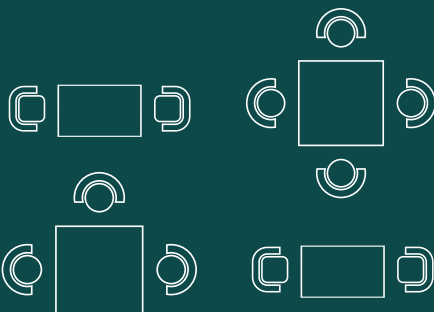
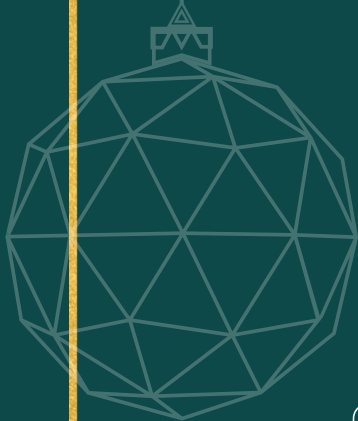
STANDING CAPACITY

DINING SETUP

60 GUESTS

30 GUESTS





05

## *Semi-Private* MEZZANINE

Overlooking the mouth dropping Bronte Cocktail Bar this space is unique by itself complete with its own staircase, old record collection, chaise longue and vintage record player.

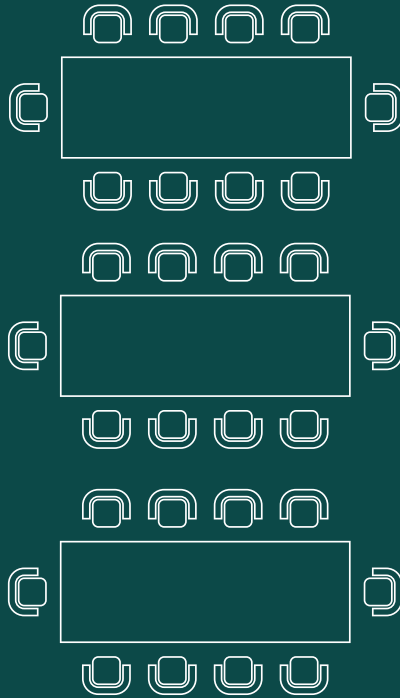
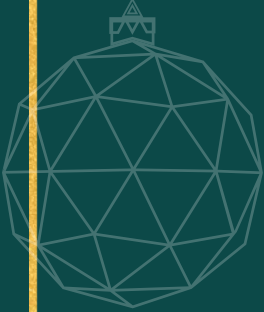
STANDING CAPACITY

50 GUESTS

DINING SETUP

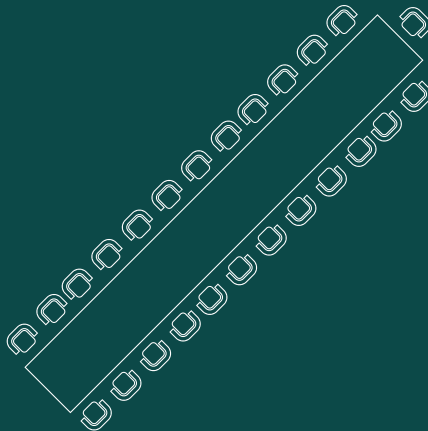
35 GUESTS





SETUP OPTIONS

OR



06

## The DINING ROOM

Our largest and arguably most beautiful room. Perfect for sit down dinner parties, standing canapes receptions or dancing till you drop.

This voluminous room is timeless and perfect for any occasion.

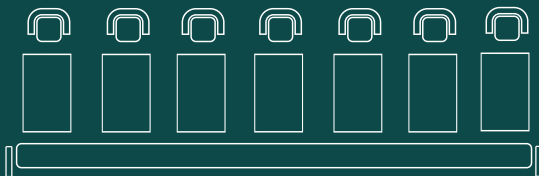
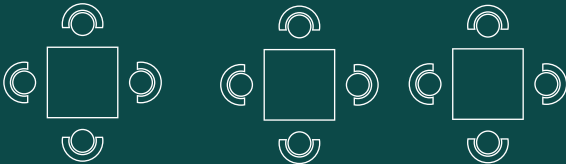
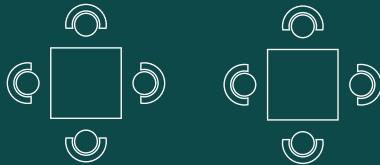
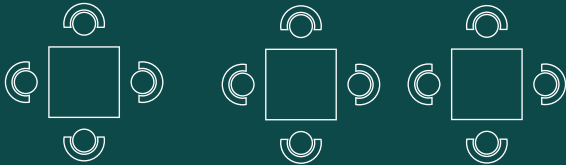
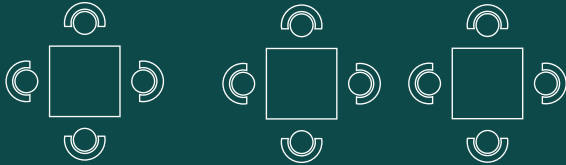
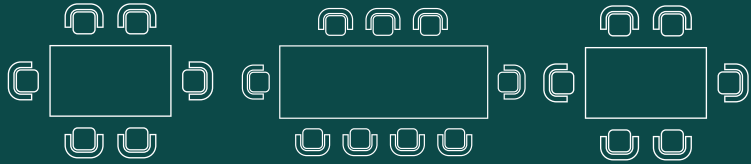
STANDING CAPACITY

DINING SETUP

300 GUESTS

100 GUESTS





07

## Private DINING ROOM

Sssh!!! Looking for some privacy? This semi private dining room is perfect for those looking to party behind the scenes.

STANDING CAPACITY

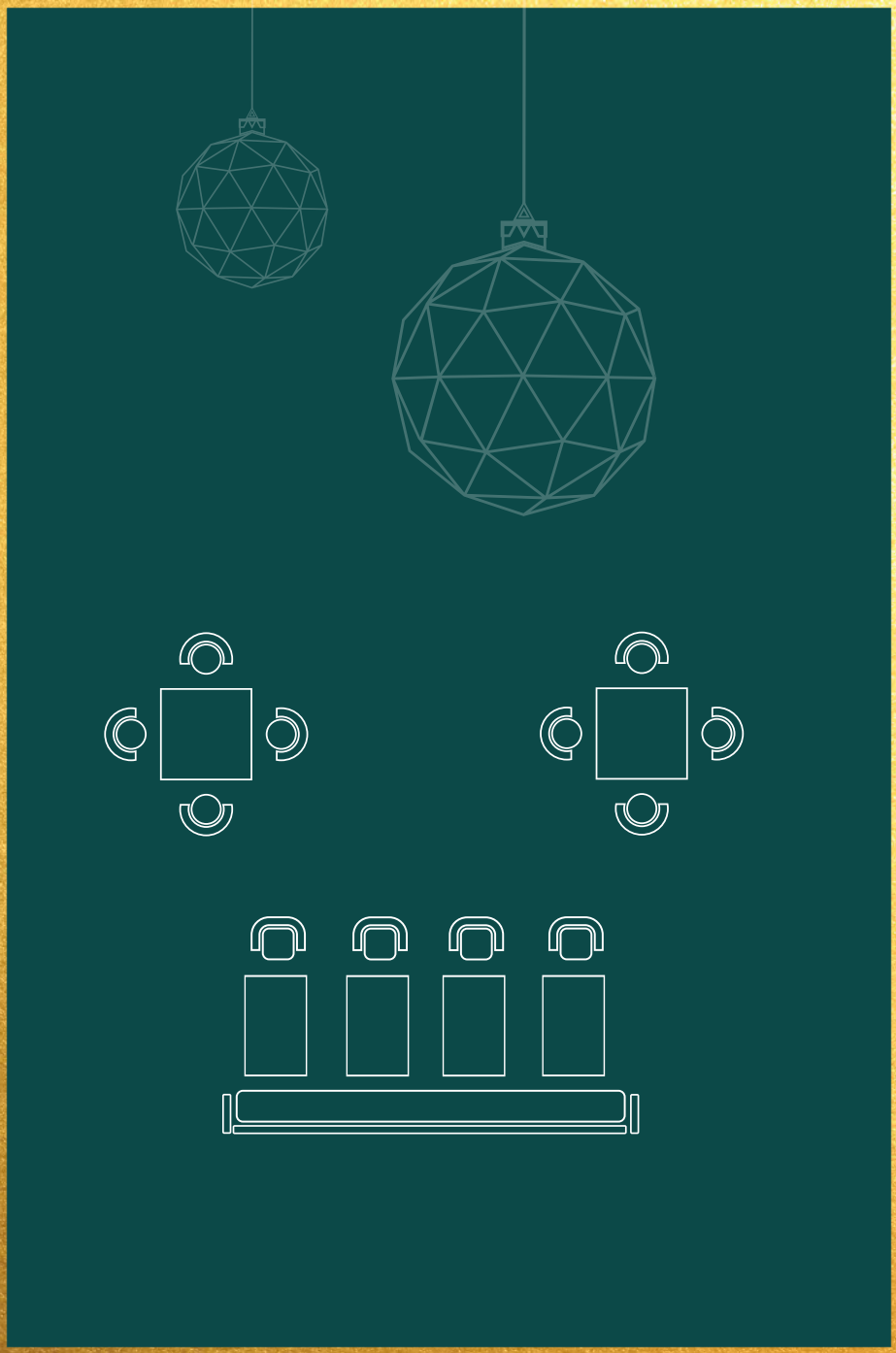
DINING SETUP

25 GUESTS

18 GUESTS







08

# Holiday **M E N U S**

Menus available from December 1st to December 30th  
for parties of 10 guests and above.



# CHRISTMAS MENU

Fuyu

## 01 STARTERS TO SHARE

### CHICKEN & TRUFFLE GYOZA

Snow pea, water chestnut & sweet red vinegar(d)

### CHILLI SALT SQUID

Spring onion, cucumber & sweet chilli sauce (g, d)

### MISO MARINATED SWEET POTATO MAKI

Chilli, soy & wasabi(d,v)

### FILLET OF BEEF & BABY LEEKS SKEWERS

Teriyaki & Sesame(d)

## 02 CHOOSE ONE MAIN

### SIRLOIN STEAK

Mitsuba & wasabi dressing, sakura cress salad & burnt lime(g, d)

### PICKLED GINGER SALMON

white miso, red nam jim & fennel salad(d)

### KIM CHEE NOODLES ON STICKS

Somen noodle, roasted courgettes, baby aubergine, baby peppers & Thai basil(v)

### CHILLI CRUSTED TOFU

Morning glory, sweet tamarind, bean sprouts, mint & corinader salad (v,g,d)

## 03 SELECTION OF SIDE

### GRILLED GREEN COURGETTES

Black sesame tahini & truffle (v,g,d)

### JASMINE RICE

Black & white sesame (v,g,d)

## 04 CHOOSE ONE DESSERT

### WHITE CHOCOLATE SNOWBALL

Green tea & cranberry sorbet(v)

### COCONUT & PANDAN PARFAIT

Mango & passion fruit sorbet, coconut tuile(g,v)

£45.00 PER PERSON

Please inform your waiter of any allergies or dietary requirements.

(v) vegetarian

(g) gluten free

(d) dairy free

(n) contains nuts

Please note, that our kitchen has a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.

*A discretionary service charge of 12.5% will be added to your bill  
Menus are subject to changes of items and pricing*

# CHRISTMAS MENU

Tonakai

## 01 BEFORE

STEAMED EDAMAME BEANS  
Sea salt & soy mirin (v,d)

## 02 STARTERS TO SHARE

CHICKEN & TRUFFLE GYOZA  
Snow pea, water chestnut &  
sweet red vinegar(d)

CHILLI SALT SQUID  
Spring onion, cucumber & sweet chilli  
sauce (g, d)

MISO MARINATED SWEET POTATO MAKI  
Chilli, soy & wasabi(d,v)

FILLET OF BEEF & BABY LEEKS SKEWERS  
Teriyaki & Sesame(d)

## 03 CHOOSE ONE MAIN

BUTTERED SIRLOIN STEAK  
Mitsuba & wasabi dressing, sakura cress  
salad & burnt lime(g)

PICKLED GINGER SALMON  
white miso, red nam jim &  
fennel salad(d)

KIM CHEE NOODLES ON STICKS  
Somen noodle, roasted courgettes, baby  
aubergine, baby peppers & Thai basil(v)

CHILLI CRUSTED TOFU  
Morning glory, sweet tamarind, bean  
sprouts, mint & coriander salad (v,g,d)

## 04 SELECTION OF SIDE

GRILLED GREEN COURGETTES  
Black sesame tahini & truffle (v,g,d)

JASMINE RICE  
Black & white sesame (v,g,d)

## 05 PRE DESSERT

LEMON GRASS & LIME LEAF GRANITA  
Grey goose(v, d, g)

## 06 DESSERT

WHITE CHOCOLATE SNOWBALL  
Green tea & cranberry sorbet(v)

COCONUT & PANDAN PARFAIT  
Mango & passion fruit sorbet, coconut  
tuile(g,v)

£55.00 PER PERSON

Please inform your waiter of any allergies  
or dietary requirements.

(v) vegetarian  
(g) gluten free  
(d) dairy free  
(n) contains nuts

Please note, that our kitchen has a high use  
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# CHRISTMAS MENU

## Kurisumasu

### 01 BEFORE

STEAMED EDAMAME BEANS  
Sea salt & soy mirin (v,d)

### 02 STARTERS TO SHARE

FARMED BLUEFIN TUNA NIGIRI  
Kizami wasabi & pickled ginger(d)

TEMPURA PRAWN & WAGYU BEEF MAKI Blow  
torched wagyu beef,roasted red pepper, chives  
& teriyaki sauce(d)

AVOCADO & TRUFFLE MAKI  
Baby corn, carrots, chives, wasabi & soy mirin  
sauce (v,d)

CHILLI SALT SQUID  
Spring onion,cucumber & sweet  
chilli sauce (g, d)

ROASTED CHILLI SQUASH SPRING ROLL Garlic  
chive flower & yuzu plum sauce(v,d)

FILLET OF BEEF & BABY LEEKS SKEWERS  
Teriyaki & sesame(d)

CHICKEN & TRUFFLE GYOZA  
snow pea, water chestnut & sweet  
red vinegar(d)

### 03 CHOOSE ONE MAIN

FILLET STEAK  
Mitsuba & wasabi dressing, sakura cress salad  
& burnt lime(g,d)

PICKLED GINGER SALMON  
white miso, red nam jim & fennel salad(d)

KIM CHEE NOODLES ON STICKS  
Somen noodle, roasted courgettes, baby  
aubergine, baby peppers & Thai basil(v)

CHILLI CRUSTED TOFU  
Morning glory, sweet tamarind, bean  
sprouts, mint & coriander salad (v,g,d)

### 04 SELECTION OF SIDES

GRILLED GREEN COURGETTES  
Black sesame tahini & truffle (v,g,d)

JASMINE RICE  
Black & white sesame (v,g,d)

SWEET POTATO MASH  
Spicy miso (v,d)

### PRE DESSERT

LEMON GRASS & LIME LEAF GRANITA Grey  
goose(v, d, g)

### 05 DESSERT

WHITE CHOCOLATE SNOWBALL  
Green tea & cranberry sorbet(v)

COCONUT & PANDAN PARFAIT Mango &  
passion fruit sorbet, coconut tuile(g,v)

GREEN TEA & MILK CHOCOLATE TRUFFLES  
(v, g)

## £75.00 PER PERSON

Please inform your waiter of any allergies  
or dietary requirements.

(v) vegetarian  
(g) gluten free  
(d) dairy free  
(n) contains nuts

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## CANAPE MENU

*Let's Party*

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<b>KIMCHI SPRING ROLL</b> Vinegar soy (v,d)	£3.75
<b>AVOCADO &amp; TRUFFLE MAKI</b> Baby corn, carrots, chives, wasabi & soy mirin sauce (v, d)	£3.75
<b>WINTER VEGETABLE &amp; MISO MAKI</b> Wasabi, Ginger & soy mirin (v, d)	£3.75
<b>SPICY SALMON MAKI</b> Chives, Wasabi & pickled cucumber (d)	£3.75
<b>SPICY TUNA MAKI</b> Spring onion, sesame & sriracha aioli	£3.75
<b>CHICKEN &amp; SNOW PEA GYOZA</b> Sweet red vinegar (d)	£3.75
<hr/>	
<b>SATAY CHICKEN SKEWERS</b> Peanut, coconut & spring onion (d, n)	£4.25
<b>CHICKEN &amp; TRUFFLE GYOZA</b> Snow pea, water chestnut & sweet red vinegar (d)	£4.25
<b>PINK SHRIMP TEMPURA</b> Chilli garlic aioli & orange ponzu	£4.25
<hr/>	
<b>TIGER PRAWN SANG CHOI BAO</b> Sautéed prawns, ginger, spring onion, chilli & garlic & baby gem (d)	£4.50
<b>FILLET OF BEEF SKEWERS</b> Baby Leeks, Teriyaki & Sesame	£4.50

(V) VEGETARIAN (G) GLUTEN FREE (D) DAIRY FREE (N) CONTAINS NUTS  
Menus are subject to changes of items and pricing

# BOWL FOOD MENU

*Let's Party*

<b>TERIYAKI SALAD</b>	£6.00
Toasted peanuts, baby corn, bean sprouts, pak choi, red pepper, coriander & mint (n, v, d)	
<b>BEEF TERIYAKI SALAD</b>	£8.00
<b>SALMON TERIYAKI SALAD</b>	£7.00
<b>TERIYAKI SALAD AND CHILI TOFU</b> (v, d)	£7.00
<b>SEVEN TYPES OF TOMATO</b>	£6.00
Heritage tomatoes & ceviche dressing (v, g, d)	
<b>TUNA TARTARE</b>	£6.00
Wasabi tobiko, nori potato crisps, chives	
<hr/>	
<b>AROMATIC CRISPY DUCK BAO BUN</b>	£6.00
Hoi sin, garlic aioli, spring onion, pickled cucumber, coriander & mint (d)	
<b>CHILLI GARLIC SALMON FILLET</b>	£6.00
Lime, fennel & blackened tomato salad (d)	
<b>SOFT SHELL CRAB BURGER</b>	£6.00
Avocado, sriracha aioli & brioche bun	
<b>CHILLI SALT SQUID</b>	£6.00
Spring onion, cucumber & sweet chilli sauce (g, d)	
<b>CHILLI CRUSTED TOFU</b>	£6.00
Morning glory, sweet tamarind, bean sprouts, mint & coriander salad (v, g, d)	
<b>FILLET OF BEEF SKEWER</b>	£6.00
Baby Leeks, Teriyaki & Sesame	
<b>SKINNY FRIES</b>	£6.00
Nori, rosemary salt & sriracha aioli (g, d)	

(V) VEGETARIAN (G) GLUTEN FREE (D) DAIRY FREE (N) CONTAINS NUTS  
Menus are subject to changes of items and pricing

# BREAKFAST

## Group Menu

£23.00 PER PERSON

### 01 ON ARRIVAL

#### FRUIT SALAD

Greek yoghurt & manuka honey dressing(v,g,d)

### 02 TO ORDER

#### FARMED BLUEFIN TUNA NIGIRI

Kizami wasabi & pickled ginger(d)

#### SMOKED SALMON TOASTED BAGEL

Smashed avocado & poached eggs

#### BUTTERMILK PANCAKES

Fresh blueberries, blueberry compote & creme fraiche (v)

#### SMASHED AVOCADO

Smashed avocado, plum tomatoes & poached egg on sourdough with yuzu hollandaise (v)

#### THE VEGETARIAN

Bulgur wheat kibbeh, spinach, balsamic plum tomatoes, Portobello mushrooms, smoked baked beans & eggs any way (v)

### 03 TO DRINK

#### ONE PER GUEST

FRESHLY SQUEEZED Orange Juice

or

FRESHLY SQUEEZED Grapefruit Juice

### TEA OR COFFEE

By The Flask

AMERICANO

or

ENGLISH BREAKFAST

or

EARL GREY

*A discretionary service charge of 12.5% will be added to your bill  
Menus are subject to changes of items and pricing*



*Celebrate*  
**NEW YEARS EVE**  
*With Us*

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Ring in the New Year at Bronte...we will be offering a la carte dining and a world-class DJ so you can dance the night away!

**hello@bronte.co.uk | 02079308855**

**f   @BRONTE\_LONDON**



*#PlaceToB*

Located off Trafalgar Square, Tom Dixon brings you an award-winning design taking you back to a timeless era creating a vibrant dining and entertainment hub for those looking to rub elbows and let their hair down. The venue is certainly fit FOR THE FUN, FLIRTY and SOPHISTICATED.

P : +44 20 7930 8855 | E : [EVENTS@BRONTE.CO.UK](mailto:EVENTS@BRONTE.CO.UK) | W : [BRONTE.CO.UK](http://BRONTE.CO.UK)