

Private Room



Situated next to the Royal Pavilion, The North Star is not only a stylish venue offering exceptional food and drink - it's a pub with a powerful mission.

As part of Team Domenica, all profits support the charity and the space serves as a real-world training centre for people with learning disabilities and autism, making every visit an investment into Brighton's community.

The North Star's Private Room is a versatile space suited to both sit-down meals and relaxed gatherings. It features a speaker, super fast Wi-Fi and a projector.

The room can cater for between 12 and 26 seated guests, and up to 50 standing guests. It is perfect for larger group bookings that are looking to enjoy a delicious, meaningful and memorable Sunday lunch, anniversary, birthday or business meeting.

We offer a Buffet Menu, Canapé Menu and Family Style Menu. Amendments and requests can be made for a more personal touch, please [contact our team](#) for more information.

info@northstarbrighton.com | northstarbrighton.com | 01273 04070

The North Star is operated by Cafe Domenica Limited (Co No 9807415 (England and Wales)) which is a wholly owned subsidiary of Team Domenica (Charity no 9862696).
All profits from The North Star are donated to Team Domenica.

Private Room Menus



Buffet Menu

Our Buffet Menus are designed to be relaxed and welcoming, with dishes laid out on a central table for guests to help themselves and enjoy a laid-back, communal meal.

Canapé Menu

Our Canapé service features a selection of carefully prepared small bites, circulated by our team while you relax and enjoy an effortless event or drinks reception.

Family Style Menu

Our Family Style dining is a shared-table experience where dishes are served to the centre of the table for everyone to help themselves, encouraging conversation and connection.

Allergen Information

For any allergens and intolerances, we ask you to speak with your server or team member, who will provide you with our current allergen list.

We have a fresh food kitchen and training space and as such, we cannot guarantee the complete absence of allergens in our items on the menu.

We make every effort to accommodate your allergen or intolerance and will happily help advise where any changes or modifications can be made to any of our dishes.

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

At the North Star, a service charge of 12.5% is applied to all bills that are served at the table. This charge is entirely discretionary, and we will be more than happy to remove this at your request. The entire amount of any service charge is distributed directly to our team.

Buffet Menu Classic

£15 Per Person

All Dishes Included



Vintage Cheddar, Spinach & Chive Quiche (V)

South Coast Cod Fish Fingers, Tartar Sauce

Pork & Sage Sausage Roll, Tewksbury Mustard

Pumpkin Hummus, Smoked Baba Ganoush, Crudités (PB, NGCI)

Rosemary & Garlic Focaccia Sandwiches Selection (V)

Seville Orange Treacle Tart, Vanilla Custard & Devon Clotted Cream (V)

Profiteroles, Honeycomb Parfait, Dark Chocolate Sauce, Hazelnuts (V)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Please refer to our menu information on [page two](#) for details on our allergens and service charge.

Buffet Menu Seasonal

£20 Per Person

All Dishes Included



Vintage Cheddar & Wiltshire Truffle Puffs (V)

Iron Age Pork Pie, Madera Jelly, Piccalilli

Venison & Prune Sausage Roll, Tewksbury Mustard

Pumpkin Hummus, Smoked Baba Ganoush, Crudités (PB)

Sliced Cured & Roasted Meat Selection, Celeriac Remoulade (NGCI)

Brighton Blue Cheese, Walnut, Pear & Watercress Salad (V, NGCI)

Seville Orange Treacle Tart, Vanilla Custard & Devon Clotted Cream (V)

Profiteroles, Honeycomb Parfait, Dark Chocolate Sauce, Hazelnuts (V)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Please refer to our menu information on [page two](#) for details on our allergens and service charge.

Canapé Menu

£12 Per Person

Choose Three Items



Meat

Classic Scotch Quails Eggs, Truffle Mayo

Venison And Prune Sausage Roll, Tewksbury Mustard

Reuben Gougère, Salt Beef, Sauerkraut, Mustard, Pickles

Fish

Classic Scotch Quails Eggs, Truffle Mayo

Chargrilled Octopus, Chorizo Mayonnaise, Pickled Cauliflower (NGCI)

Smoked Salt And Szechuan Pepper Squid, Confit Garlic Aioli (NGCI)

Vegetarian & Vegan

Sesame Seed Cracker, Beetroot, Tahini, Green Apple (PB)

Globe Artichoke & Caramelised Onion Arancini, Truffle Aioli, Chervil (PB, NGCI)

Smoked Salt And Szechuan Pepper Squid, Confit Garlic Aioli (V)

Sweet

Burnt Honey Custard Eclair, Bee Pollen, Marigold. (V)

Pistachio & Ivory Coast White Chocolate Macaroons (V)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Please refer to our menu information on [page two](#) for details on our allergens and service charge.

Family Style Menu Classic

Two-course £30 | Three-course £35



Starters (Choose One or Two)

St Austell Mussels, Shallots, White Wine & Cream (NGCI)

Ham Hock, Chicory, Mustard, Fennel (NGCI)

Venison Ragu, Rigatoni Pasta, Parmesan

Roast Beetroots, Walnut Pesto (PB)

Spinach & Ricotta Filo Tart (V)

Mains (Choose One or Two)

Braised Winter Root, Mushroom & Hazelnut Gratin (PB)

Spinach & Spenwood Lasagne (V)

Fish Pie, Cod, Smoked Haddock, Prawns, Cheesy Mash Topping

Chicken & Leek Suet Crust Pie

Cottage Pie, White Park Beef, Petis Pois, Cheesy Mash Topping (NGCI)

All Mains Come With The Following Three Sides

Hand Cut Chips | Garlic & Herb Roasted Potatoes | Peas, Carrots, Shallots

Desserts (Choose One or Two)

Rum Marinade Pineapple (PB, NGCI)

Mango & Passion Fruit Rice Pudding, Coconut & Vanilla (V)

Lemon & Ricotta Filled Brandy Snaps (V)

Seville Orange Treacle Tart, Devon Clotted Cream (V)

Profiteroles, Chantilly, Dark Chocolate Sauce (V)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Please refer to our menu information on [page two](#) for details on our allergens and service charge.

Family Style Menu Classic

Two-course £35 | Three-course £42



Starters (Choose One or Two)

St Austell Mussels, Leeks, Kentish Cider (NGCI)
Crispy Pork Cheek, Chicory, Mustard, Fennel (NGCI)
Venison Ragu, Hand Rolled Cavatelli Pasta, Parmesan
Smoked Heritage Beetroots, Tahini, Smoked Almonds, Herb Salsa (PB, NGCI)
Twice baked Cheese & Spinach Soufflé, Montgomery Cheddar (V)

Mains (Choose One or Two)

Braised Winter Root & Wiltshire Truffle Gratin (PB, NGCI)
Spinach & Spenwood Tortellini (V)
Bouillabaisse, Bass, Prawns, Mussels, Cod, Rouille (NGCI)
Braised Beef Cheek & Shallot Suet Crust Pie
Whole Braised South Downs Lamb Shoulder (NGCI)

All Mains Come With The Following Three Sides

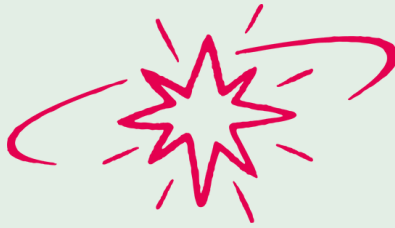
Hand Cut Chips | Garlic & Herb Roasted Potatoes | Peas, Carrots, Shallots

Desserts (Choose One or Two)

Pineapple Tart Tatin, Black Treacle Ice Cream (V)
Mango & Passion Fruit Rice Pudding, Coconut & Vanilla (PB)
Lemon & Ricotta Filled Brandy Snaps (V)
Seville Orange Treacle Tart, Vanilla Custard & Devon Clotted Cream (V)
Profiteroles, Honeycomb Parfait, Dark Chocolate Sauce, Hazelnuts (V)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Please refer to our menu information on [page two](#) for details on our allergens and service charge.



Open Minds Open Doors

The North Star is proudly part of Team Domenica, a charity supporting people with learning disabilities and autism into meaningful employment

teamdomenica.com