

FINE DINING

Picture your guests immersed in our historic rooms, surrounded by the echoes of political discourse, as they savour our fine dining, expertly crafted dishes that marry tradition with culinary innovation. Let the ambiance and impeccable service create an atmosphere where ideas flourish, relationships deepen, and milestones are celebrated in the heart of parliamentary democracy.



FINE DINING

Menu is served with a bread roll, a choice of Fairtrade® Amico coffee and Twinings speciality teas, and petits fours

CLIENT'S CHOICE

3-course lunch **£55.00**

3-course dinner **£60.00**

CHEF'S CHOICE

3-course lunch **£53.00**

3-course dinner **£58.00**

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

CHOOSE 1 STARTER, 1 MAIN, AND 1 DESSERT. THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY

STARTERS

VEGETARIAN

Per Las Blue cheese mousse, Cabernet Sauvignon poached pear, bitter leaves, raisin bread | **C, M, So, Su** | **V**

Roasted beetroot soup, with caramelised Golden Cross goats' cheese
Ce, M | **V**

PLANT BASED

Confit baby carrots with thyme, pickled ruby beetroot, and salt-baked celeriac, candied walnuts, and curly kale | **C, Ce, Su** | **Ve**

Feta and courgette potato cakes, with cumin and nibbed almonds, chimmi churri dressing, romesco, and Salamanca olives | **C, N, So, Su** | **Ve**

Celeriac velouté, hazelnut crumble, and truffle oil | **Ce, N** | **Ve**

MEAT

Pastrami, with caraway seed, parsley, savoy slaw, homemade piccalilli, sourdough wafer, and rocket leaves | **C, Mu, Su**

Juniper spiced venison haunch, with pumpkin seeds, parsnip cream, braised celery, port and blackberry dressing | **Ce, M, Su**

Chicken and tarragon terrine, with crispy chicken skin, chickpeas, tomato and smoked paprika polenta | **E, M, Su**

FISH

Roasted salmon, with potato, and chive vinaigrette, grilled leeks, forest mushrooms | **F, M, Mu, Su**

Seared bream fillet, with cauliflower puree, chorizo, roasted red pepper and coriander salad | **F, M, So, Su**

Potted flaked smoked trout, with horseradish and caperberries, gremolata, cucumber, and rye | **C, E, F, M, Mu, Su**

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans
We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are inclusive of VAT. All prices exclude room hire. A mandatory 12.5% service charge will be added to the final invoice.



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EVENTS

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MAINS

VEGETARIAN

Double-baked Black Bomber and Gruyere cheese souffle, rhubarb and apple chutney, sauté leeks, confit tomato velouté, and mixed seed crumble | C, Ce, E, M, So, Su | V

MEAT

Roasted corn-fed chicken supreme, wild mushroom and 'Speaker Hoyle's Select' whisky sauce, wilted kale, potato and dill gateau | Ce, M, Su

Double-cooked blossom honey and grain mustard pork belly, black pudding and apple croquette, buttered savoy cabbage, carrot and ale puree | C, Ce, E, M, Mu, Su

Star anise spiced supreme of Gressingham duck, confit leg spring roll, wilted bok choy, char grilled baby fennel, and pomegranate | C, Ce, Su

Slow-braised boneless lamb shank, with red wine sauce, swede mash, winter greens, roasted salsify, and plum tomato jam | Ce, M, Su

PLANT BASED

Oregano tofu and root vegetable 'pie', with celeriac truffle mash, grilled King Oyster mushroom, beetroot gel, baby spinach 'cream' sauce
Ce, So, Su | Ve

FISH

Grilled ChalkStream® freshwater trout fillet, Jerusalem artichoke and brown shrimp fricassee, cauliflower bon bon, and wilted spinach
C, Ce, E, F, Su

Pan-fried seabass fillet, with champagne fish cream, sauté potatoes, baby leeks, piccolo parsnip, and baby carrots

COMMONS CLASSICS

Baked fillet of Scottish beef Wellington **(£10 supplement)**
seasonal green vegetables, Parmentier potatoes, with Madeira sauce
C, Ce, E, M, Mu, Su

Roast rib of British beef with Yorkshire pudding **(£5 supplement)**
seasonal vegetables, fondant potato, with Port wine gravy
C, Ce, E, M, Mu, Su

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DESSERTS

VEGETARIAN

Warm sticky ginger cake, toffee sauce, vanilla ice cream | C, E, M | V

Raspberry and white chocolate tart: crisp sweet tartlet, white chocolate cremieux, fresh raspberry jam, and compote | C, E, M, So | V

Irish coffee tiramisu: Bailey's mascarpone cream, coffee soaked Genoise, chocolate tuille | C, E, M, So, Su | V

Seasonal fruit salad with double cream | M | V

PLANT BASED

Dark chocolate cake, 70% bitter chocolate cream, raspberry coulis, and a raspberry sorbet | So | Ve

Maple syrup panna cotta, cranberry compote infused with orange, with a mandarin compote | Ve

OTHER

S'more sandwich: cinnamon biscuit, Chai chocolate parfait, vanilla marshmallow, chocolate sauce | C, E, M, So

Caramel mousse, banana cake, crunchy caramel and walnut filling, caramel sauce | E, M, N, So

Pecan tart: toasted pecans layered with caramel, on crunchy base, topped milk chocolate and pecan praline | C, E, M, N, So

substitute dessert for a cheese plate

A selection of British seasonal, artisan and farm produced cheeses with chutney and biscuits | C, M, Mu, Su **(£3 supplement)**

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ADDITIONS

PALETTE CLEANSERS

served as an intermediate course **(£3.50 supplement)**

Sharp lemon sorbet, extra virgin olive oil gel, crystalized rosemary
E, M | V

Amarena cherry sorbet, toasted almond granite | N, Su | V

Champagne granite, cranberry compote | Su | Ve

CHEESE

British cheese course **(£11.00 supplement)**

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection periodically with the help of our cheese supplier, to ensure that there is always an interesting selection of cheese types and flavours, including different milk types, cooked and raw cheeses and vegetarian.



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