



House of Commons

Chocolate &
Caramel

PRIVATE DINING & EVENTS

BREAKFAST | AFTERNOON TEA | A LA CARTE | CANAPÉS | BOWL FOOD | CHAMPAGNES & WINES

Catering Services at the House of Commons promotes a culture that adheres to the highest ethical standards across all areas of our business. Our commitment to excellence in all we do, combined with a desire to understand and fulfil our guests' requirements translates into our customer experience.

Wherever possible we use British produce in our menus. Our fish comes from sustainable sources.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products offered at the House of Commons. We understand the dangers to those with severe allergies so please speak to a member of the team who will endeavour to help you make your choice and accommodate specific dietary requirements.

Our menus are modified with the seasons. Throughout the year additional amendments may take place in line with market fluctuations.



The health and safety of those who work at or visit UK Parliament is of paramount importance.

As a COVID-Secure venue, we remain guided by the published advice of HM Government and Public Health England.

Throughout the pandemic the House of Commons Catering Service has continued to operate catered services in support of our Parliamentary community. In-line with leading industry standards and drawing on the experience gained from operating in this COVID environment, we have implemented enhanced safety measures in preparation for reopening our event services, to provide a 'ring of confidence' for businesses and event organisers, as well as reassurance to our workforce and visitors that clear processes are in place.

We want to reassure you that anything is possible. These menus can be adapted dependent on the Government health guidelines at the time of your event.

BREAKFAST

CROISSANTS | PASTRIES | JUICES | COFFEE | TEA | BACON | SAUSAGES

Available in the morning time slot, before 10:00am

All our breakfast menus are served with freshly squeezed orange juice, and a selection of Fair-trade® coffee, speciality teas and infusions

EXPRESS £17.25

choose 2 items

PICK 'N' MIX £20.75

choose 1 hot, 1 cold, 2 sweet items

WARM/COLD ITEMS

Mini bagel with smoked salmon, cream cheese, and dill (C, F, M)

Mini baked honey-roast ham and gruyere cheese croissant (C, M)

Crushed avocado lime and chilli on sour dough (C) (Vg)

Cottage cheese, tomato and black pepper on rice cracker (M) (V)

HOT ITEMS

Grilled dry cured back bacon bap (C)

Cumberland sausage bap (C)

Portobello mushroom, thyme and tomato bap (C) (Vg)

Scrambled free-range eggs and grilled dry cured bacon toasted muffin (C, M)

SWEET ITEMS

Mini Danish and croissants with butter and assorted conserves (C, M)

Greek yoghurt and honey pots with Granola (M) (V)

Oat pancakes with honey and cinnamon bananas (C) (V)

Hearty porridge with a choice of toppings

Fruit bowl (Vg)

COOKED ENGLISH £22.25

Cumberland sausage, dry cured English bacon, black pudding, grilled flat mushroom and plum tomato with scrambled free-range eggs and toast (C, M)

ALTERNATIVE COOKED £21.25

Mushroom and tarragon sausage, plant based scrambled 'egg', vegan bacon, grilled flat mushroom, plum tomato, hash brown and baked beans with toast (C) (Vg)

ADDITIONAL REFRESHMENTS

Still/sparkling mineral water (75cl btl) £2.45

Pressed apple juice (1.0L jug) £8.70

Cranberry juice (1.0L jug) £5.00

Sparkling elderflower (1.0L jug) £4.45

Prices inclusive of 20% VAT. A mandatory 12.5% service charge will be added to the final invoice.

AFTERNOON TEA

SANDWICHES | CAKES | SCONES | TEA | CHAMPAGNE

Available in the afternoon between 3:00pm and 5:00pm

Afternoon tea in London is an institution in itself, a quintessentially British affair. The choice of several varieties of tea and a delicious menu combine to make for an unforgettable afternoon. A traditional afternoon tea doesn't get more luxurious than when served with a chilled glass of champagne.

PUGIN TEA £20.25

Selection of Fair-trade® coffee, speciality teas and infusions

Assorted finger sandwiches (C, E, M)

Selection of cakes and pastries (C, E, M) (V)

House of Commons Champagne £11.35
Champagne Brut Reserve
175ml (Su) (Vg)

Kir Royale £12.75
Champagne Brut Reserve, Crème de Cassis
175ml (Su) (Vg)

CREAM TEA £21.25

Selection of Fair-trade® coffee, speciality teas and infusions

Home-baked scones served with
Cornish clotted cream and fruit preserves
(C, E, M) (V)

Assorted finger sandwiches (C, E, M)

Selection of cakes and pastries
(C, E, M) (V)

WESTMINSTER TEA £22.25

Selection of Fair-trade® coffee, speciality teas and infusions

Home-baked scones served with
Cornish clotted cream and fruit preserves
(C, E, M) (V)

Assorted finger sandwiches (C, E, M)

Selection of cakes and pastries
(C, E, M) (V)

Fresh strawberries (Vg)

Prices inclusive of 20% VAT. A mandatory 12.5% service charge will be added to the final invoice.

SPRING/SUMMER A LA CARTE

STARTER | MEAT | POULTRY | VEGETARIAN | FISH | DESSERTS

Available in the lunch and evening time slots

Whether a free range chicken breast or a classic beef Wellington, our wide range of dishes help create a memorable feast.

We offer an extensive range of poultry, game, meat and fish to ensure that your guests are well fed. Our award winning Pastry Chef uses seasonal fruits and ingredients to ensure that our desserts are the perfect end to a delicious meal.

Please choose 1 starter, 1 main course and 1 dessert for the group, and advise us of any dietary requirements.

Our menu is served with Fair-trade® coffee and petits fours.

3-COURSE LUNCH £48.00

3-COURSE DINNER £53.00

Prices inclusive of 20% VAT. A mandatory 12.5% service charge will be added to the final invoice.

CHILLED FIRST COURSE

Pressed lamb shoulder with ginger, garam masala and dried apricots terrine
grilled flat bread, cucumber, mint and yoghurt relish (C, Ce, M, Mu, Se, Su)

Flaked ham hock with pickled shallots
Granny Smith apples, cider dressing, pork scratching's (C, E, M, Mu, Su)

Chicken liver, shallot and port parfait
with sour cherry, pistachio and brioche (C, E, M, Mu, N, Su)

Smoked salmon, trout and dill terrine
with caper berries, lemon gel and rye sippets (C, E, F, M, Mu, Su)

Prawn and crab cocktail
lamb's lettuce and fennel shavings (Ce, Cr, E, M, Mu, Su)

Vegetarian

Roasted ruby beetroot
with goat's curd, Parmesan shortbread and beetroot jelly (C, E, M, Su) (V)

Heritage tomato and watermelon gazpacho
with avocado, lime and chilli (Su) (Vg)

Feta cheese, lemon and thyme mousse
with savoury biscuit, Kalamata olives and semi dried red peppers (C, Ce, M, Su) (V)

New potato and spring onion compression
watercress and radish salad, chive aquafaba (M, Mu, Su) (V)

HOT FIRST COURSE

Smoked haddock and leek fish cake
salt and vinegar powder, samphire and chowder dressing (C, Ce, E, F, M, Mu, Su)

Soups served as a starter or as an intermediate course (£5 extra)

Minted pea Hampshire watercress soup
with sour cream (Ce, M) (V)

Carrot and stem ginger soup
with chervil oil (Ce) (Vg)

MAIN COURSE

Roasted cannon and maple rib of lamb
smoked garlic risotto, broad, edamame and runner bean with BBQ oil (Ce, M, Su)

Oven baked corn fed chicken supreme with claret red wine vinaigrette
Blackstick blue cheese, walnut polenta, tender stem broccoli (Ce, E, M, Mu, N, Su)

Seared Barbary duck supreme with plum marmalade
sage potato gateau, hisppi cabbage and ginger sauce (Ce, M, Su)

Honey and sesame grilled pork loin steak with golden raisin cream
black pudding mashed potato and wilted spinach (C, Ce, M, Se, Su)

Grilled sea trout with spring onion butter sauce
cauliflower and caper cous cous, rainbow chard (F, M, Su)

Baked cod fillet, plum tomato and chervil dressing
baby fennel, asparagus, sun-baked cherry tomato and saffron potatoes (F, Su)

Pan fried fillet of seabass and dahl sauce
crispy okra fingers, coconut rice and mini poppadum (C, F)

Vegetarian

Charred carrot, leek, celeriac and courgette filo mille-feuille
caramelised grelot onion, sea asparagus and sweetcorn puree (C) (Vg)

‘Taste of Mushroom’
chestnut mushroom and sweet potato cake, oyster mushroom and tarragon compote, pickled shitake baby spinach and truffle oil (C, Su) (V)

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 Scottish beef with Yorkshire pudding
(£5 supplement)
seasonal vegetables, fondant potato, with Port wine gravy (C, Ce, E, M, Mu, Su)

PALETTE CLEANSERS

served as an intermediate course

(£3 supplement)

‘G&T’

Gin sorbet, botanical granite (Vg)

Raspberry and lychee

lychee sorbet, raspberry mousse (E, M) (V)

Coconut and pineapple

coconut gelato, lemon grass infused pineapple (M) (V)

DESSERT

Grapefruit and blood orange tart

blood orange curd tart, pink grapefruit sorbet, white chocolate (C, E, M, So)

Peach, hibiscus, chocolate

peach mousse, hibiscus jelly, chocolate crèmeux and roasted cashew financier (C, E, M, N, So)

Lemon and pine nut parfait

soft lemon parfait studded with toasted pine nuts, lemon curd and thyme crumble (E, M, N, So) (V)

Vanilla and rose scented mille-feuille

layered caramelised puff pastry, vanilla crème, rose scented raspberry ripple ice cream (C, E, M) (V)

Summer cup

strawberry and Pimms jelly, gin infused cucumber, black pepper strawberries and lemonade (Vg)

Madagascan chocolate with passionfruit

layered chocolate marquise, passion fruit jelly, chocolate sponge (E, M, So) (V)

Vanilla strawberry shortcake

shortbread, roasted strawberry syrup, macerated strawberries, creme fraiche, basil (C, M, So) (V)

Pineapple tarte tatin

roasted pineapple on crisp butter puff with vanilla and star anise, coconut gelato (C, M) (V)

Blackcurrant Eton mess

plant-based meringue, crème fraiche, blackcurrant crisp (Vg)

Seasonal fruit salad with double cream (M, Su) (V)

BRITISH CHEESE COURSE £11.00

A celebration of British seasonal, artisan and farm produced cheeses from around the United Kingdom

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection each month 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.

Below is just a small example of some of the great British cheeses we serve at the House of Commons

Gorwydd Caerphilly (M)

Weston-Super-Mare, Somerset / Cow's milk

A densely crumbly centre presenting fresh, lemony flavours gives way to a creamy, more mushroomy layer beneath the edible rind – the happy result of this Caerphilly being matured for longer than most Caerphilly cheeses made today.

Black Bomber (M) (V)

Rhyl, Wales / Cow's milk

The multi-award winning Black Bomber is a modern classic. Marrying a deliciously rich flavour with a smooth creaminess, this Cheddar cheese lasts long on the palate and remains demandingly moreish.

Isle of Mull Cheddar (M)

Tobermory, Isle of Mull / Cow's milk

The Reade family produce this cheddar style cheese, producing all of their own energy using hydro-electric, wind farming and wood. The cheese has a firm waxy texture a savoury and slightly alcoholic taste, due to the feed being supplemented with fermented grain - a by-product from the local Tobermory distillery!

Montgomery's Cheddar (M)

North Cadbury, Somerset / Cow's milk

Rich, brothy, savoury flavours are the hallmarks of the Cheddars from Montgomery's. Drier and more stratified than most other Cheddars, its almost crystalline nature makes it melt in the mouth.

Colston Bassett Stilton (M)

Colston Bassett, Nottinghamshire / Cow's milk

A blue for those who 'don't like blues'. Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

Sparkenhoe Red Leicester (M)

Nuneaton, Warwickshire / Cow's milk

Complex and balanced, nutty and mellow, this farmhouse revival of a classic British cheese is full flavoured without any aggressive acidity. It boasts a texture that is at once chewy and moist.

Stinking Bishop (M) (V)

Dymock, Gloucestershire / Cow's milk

A soft textured washed rind cheese that develops a distinctive, meaty pungency with age. The name of the cheese is derived from the variety of pear "Stinking Bishop", the juice of which is made into a "perry" and is used to wash the cheese.

Mrs Kirkhams Lancashire (M)

Goosnargh, Lancashire / Cow's milk

Best known for its inimitable crumbly-yet-creamy texture – a texture the Kirkham family call 'buttery crumble' – this raw milk farmhouse Lancashire boasts a bright, full flavour finished off by a light, yoghurt tang.

Spewood (M) (V)

Risley, Berkshire / Ewe's milk

A sheep's milk cheese with a supple texture and a thin natural rind. Its cream-coloured paste has a sweet, milky flavour that develops a slight piquancy as it matures.

Tunworth (M)

Basingstoke, Hampshire / Cow's milk

A Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste.

Ragstone (M)

Dorstone, Hertfordshire / Goat's milk

A soft, matured goat's cheese with a densely fudgy texture and lactic, lemony flavours reminiscent of crème fraîche.

Beenleigh Blue (M) (V)

Totnes, Devon / Ewe's milk

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture that belies its Roquefort-inspired recipe.

CANAPÉS & FINGER FOOD

COLD ITEMS | HOT ITMES | VEGETARIAN | FISH | DESSERT

Available in the lunch, afternoon and evening time slots

Our elegant bite-sized canapés and finger foods cannot fail to whet the appetite of your guests. Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.

Please choose a minimum of 4 cold pieces followed by any combination of all other items for the group and advise us of any dietary requirements.

The canapés and finger food offer is not a meal replacement and is intended to last no longer than an hour.

4-PIECES (<i>pre-prandial</i>)	£15.00
8-PIECES	£26.00
10-PIECES	£30.00
ADDITIONAL PIECES	£3.50

Prices inclusive of 20% VAT. A mandatory 12.5% service charge will be added to the final invoice.

COLD PIECES

choose minimum of 4 cold pieces

Smoked duck with polenta, ponzu dressing on cucumber (C, M, So, Su)

Air dried ham wafer, orange glazed fig, sage and goat's curd on rye (C, M, So, Su)

Chicken liver parfait on brioche with red onion marmalade and pistachio (C, E, M, N, Su)

London gin and tonic cured salmon with dill pickled cucumber, horseradish (C, E, F, M, Mu, Su)

Haddock and leek 'brandade' with nori seaweed and red pepper (M, F, Su)

Smoked mackerel with carrot, shallot and coriander on seeded toast (E, M, Mu, So, Su)

Vegetarian

Pickled beetroot with beetroot cream, caramelised hazelnut and sorrel cress on pumpnickel (C, M, N, Su) (V)

Roasted butternut squash, houmous, almonds, chilli jam and sesame seed toasts (E, M, N, Se) (V)

Chilli spiced garden pea 'guacamole' with cherry tomato on sour dough crostini bread (C, So) (Vg)

Blacksticks blue cheese, savoury cheese, walnut and poppy seed biscuit, quince jelly and celery (C, Ce, E, M, N) (V)

Nuts, crisps and olives (N) (Vg) £21.00

platter serves up to 10 pax

HOT PIECES

Cumberland chipolatas in sesame and maple syrup (C, Se)

Coriander chicken skewers with Cajun mango dip

Ras El Hanout lamb kofta with pistachio and pea shoot mayonnaise (E, N, Su)

Slow cooked beef short rib in crisp tarragon panko crumb, horseradish cream (C, Ce, E, M)

Seared ponzu marinade salmon skewers (F, So)

Smoked haddock arancini (C, E, F, M)

Vegetarian

Piquillo pepper and mozzarella quiche (C, E, M) (V)

Thai vegetable spring roll with sweet chilli dip (C, N) (Vg)

Vegetable samosa with mint mayonnaise (C, Mu) (V)

Spinach and kale falafel with coconut mayonnaise (Su) (V)

DESSERT

Passion fruit tart: *butter pastry, passion fruit curd, passion fruit glaze* (C, E, M) (V)

Apple and almond: *spiced almond sponge, cinnamon caramel apple* (C, M, N) (V)

Chocolate honeycomb bomb: *frozen bitter chocolate and sea salt parfait* (E, M, N) (V)

BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the lunch and evening time slots

From an informal supper to a more substantial reception, our choice of bowl food and small plates are a more ideal solution, served from a combination of circulated trays and/or static food stations depending on numbers, allowing guests to circulate and network.

Please choose a minimum of 1 cold bowl and 1 dessert followed by any combination of all other items for the group, and advise us of any dietary requirements.

4-BOWLS £29.00

5-BOWLS £33.00

6-BOWLS £36.00

Prices inclusive of 20% VAT. A mandatory 12.5% service charge will be added to the final invoice.

COLD BOWLS

choose minimum of 1 cold bowl

Warm char-grilled chicken skewers with 'Greek salad' and mint yoghurt dressing (**M, Su**)

Flaked duck with caramelised orange salad and sesame, soya and honey dressing (**C, Se, So, Su**)

Poached salmon with Niçoise garnish (**F, M, Mu, Su**)

Vegetarian

Cajun spiced squash, herb quinoa and kidney beans with tortilla and lime dressing (**C**) (**Vg**)

Snowdonia black bomber Cheddar cheese 'ploughman's' with sweet vegetable pickle (**C, Ce, M, So, Su**) (**V**)

DESSERT

choose minimum of 1 dessert item

Salted caramel chocolate tart: crispy butter pastry, salted caramel, milk chocolate cream and honeycomb (**C, E, M**) (**V**)

Tiramisu cone: coffee-soaked sponge, mascarpone cream, masala jelly (**C, E, M, N**) (**V**)

Lemon olive oil cheesecake: brown butter crumb, lemon cheesecake, lemon olive oil jelly, white chocolate (**C, M**) (**V**)

HOT BOWLS

Grilled sirloin steak with triple cooked chips, béarnaise sauce (**E, M, Su**)

Chicken and wild mushroom in a leek cream sauce with sesame puff pastry lid (**C, Ce, M, Se**)

Cumberland sausage on spring onion mash and cider sauce (**C, Ce, M, So**)

Rosemary lamb burger with red onion tzatziki in a brioche bun (**C, M**)

Panko crumbed goujon of plaice and shoestring chips, tartare sauce (**C, E, F, Mu, Su**)

Salmon and dill pattie on pea pure, saffron fish cream (**Ce, F, M, Su**)

Vegetarian

Potato gnocchi with baby spinach in Cropwell Bishop cheese sauce and toasted pumpkin seeds (**C, Ce, E, M**) (**V**)

Butternut squash and jackfruit madras curry with cashew rice, mini poppadum (**Mu, N, Su**) (**Vg**)

Smoked tofu chilli con carne, steamed rice, sour cream and tortilla crisp (**C, M, So**) (**V**)

Nuts, crisps and olives (**N**) (**Vg**) £21.00

platter serves up to 10 pax

DRINKS TARIFF

<i>Aperitifs</i>	25ml	<i>Single Malt Whiskies</i>	25ml	<i>Non-Alcoholic</i>	
Campari 25% ABV (Vg)	£3.50	Speaker Hoyle's Select 40%ABV (Vg)	£4.75	<i>Distilled spirits</i>	25ml
	50ml	Laphroaig 10yr 40% ABV (Vg)	£4.75	Seedlip Grove 42 <0.5% ABV (Vg)	£3.50
Cinzano Bianco 15% ABV (Su) (V)	£3.50	Glenmorangie 10yr 40% ABV (Vg)	£5.00	Seedlip Spice 94 <0.5% ABV (Vg)	£3.50
Pimms No. 1 Cup 25% ABV (Vg)	£25.00	<i>Cognacs</i>	25ml	Seedlip Garden 108 <0.5% ABV (Vg)	£3.50
	(pitcher, serves 4)	Martell, VS 40% ABV (Vg)	£3.50	<i>Cocktails</i>	
<i>House Pouring Spirits</i>	25ml	Remy Martin, VSOP 40% ABV (Vg)	£4.60	House of Commons 'Savyll' Cocktail (250ml) <0.3% ABV (Vg) – choose from 3 flavours	£7.15
Gin, Tanqueray 43.1% ABV (Vg)	£3.50	Janneau, VSOP (Armagnac) 40% ABV (Vg)	£5.00	<i>'Low & No' alcohol beers</i>	
Rum, Bacardi Carta Blanca 37.5% ABV (Vg)	£3.50	<i>Liqueurs</i>	50ml	San Miguel 0.0 (330ml) 0.05% ABV (C) (Vg)	£4.00
Vodka, Absolut 40% ABV (Vg)	£3.50	Bailey's Irish Cream 17% ABV (M) (V)	£4.25	Lucky Saint (330ml) 0.5% ABV (C) (Vg)	£4.00
Whiskey, Famous Grouse 40% ABV (Vg)	£3.50		25ml	<i>Minerals</i>	
<i>Spirits</i>	25ml	Disaronno Amaretto 28% ABV (Vg)	£3.50	Coca Cola/Diet Coke (200ml)	£2.00
Gin, House of Commons 46% ABV (Vg)	£4.00	Drambuie 40% ABV (V)	£4.50	Fever Tree Tonic Waters (200ml)	£2.00
Gin, Bombay Sapphire 40% ABV (Vg)	£4.00	Grand Marnier 25% ABV (Vg)	£3.50	Schweppes Mixer (200ml)	£2.00
Gin, Hendricks 41.4% ABV (Vg)	£4.00	<i>Bottled Beers</i>		Schweppes Fruit Juice (200ml)	£2.00
Gin, Sipsmith 40.7% ABV (Vg)	£4.50	Peroni Nastro Azzuro (330ml) 5.1% ABV (C) (Vg)	£4.50	Appletiser (275ml)	£3.15
Gin, Tanqueray N° Ten 47.3 ABV (Vg)	£5.00	Estrella Galicia (330ml) GLUTEN-FREE 5.5% ABV (Vg)	£4.50	Bottlegreen Elderflower Presse (275ml)	£3.15
Vodka, Chase 40% ABV (Vg)	£4.50			Sparkling Elderflower (1.0L jug)	£4.45
Vodka, Grey Goose 40% ABV (Vg)	£5.00			Orange, apple or cranberry juice (1.0L jug)	£5.00
				Belu, Still/Sparkling Mineral Water (75cl)	£2.45

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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, **Vg** - suitable for vegans



House of Commons

House of Commons Events Team
UK Parliament, Westminster, London SW1A 0AA
+44 (0)20 7219 3090

hoceventsteam@parliament.uk
www.parliament.uk/venue
@ukparliament

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