



CHURCH
HOUSE

WESTMINSTER



HOT AND COLD FORK BUFFET MENUS

Minimum 15 guests
£39.50 per person

Standing or seated* buffet menus are available throughout the day, minimum 15 guests.

A selection of **three main dishes**, accompanied by bread rolls, two sides, dessert and three servings of Fairtrade tea, coffee and biscuits.

Two course main dishes available at £36.60 per person.

MENU 1 *Hot fork buffet*

Lamb shoulder tagine with soaked apricots and flamed raisins, Greek yoghurt
Pan fried gurnard fillet, char-grilled courgette and tomato salsa, crispy potato skin
Mozzarella, ricotta and pepper lasagne (V)
Giant couscous, mint and coriander
Honey glazed carrots
Rhubarb and vanilla crème brûlée

MENU 2 *Hot fork buffet*

Beef Bourguignon, pearl onions, sautéed mushrooms, tarragon dumplings
Smoked haddock and hake fish pie, pea and dill sauce
Pan-fried gnocchi, Jerusalem artichoke cream (V)
Parsley new potatoes
Church House salad, cherry tomatoes, cucumber and spring onion
Brioche bread and butter pudding, cranberry and white chocolate

MENU 3 *Hot fork buffet*

Roasted chicken, chorizo and sundried tomato stew
Sweet soy and caramelised spring onion glazed cod
Porcini mushroom ravioli, green pea velouté (V)
Potato Dauphinoise
Steamed vegetables, extra virgin olive oil
Lemon and lime meringue tart

* A seated buffet carries an additional charge of £3.10 per person.

Prices are exclusive of VAT. For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team. (V) -vegetarian; (VG)-vegan; (GF)-gluten-free.



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MENU 4 Hot fork buffet (VG)

Lemon and aubergine noodles, roasted peppers and broccoli (VG)
Cauliflower and chickpea korma (VG)
Five bean salad, avocado and coriander dressing (VG)
Fragrant basmati rice
Minted new potatoes, olive oil
Orange curd and crispy sweet quinoa (GF) (VG)

MENU 5 Hot fork buffet (GF)

Chicken tikka masala with coconut milk and toasted almonds
Roasted coley, lemon, caper and parsley, butter sauce
Vegetable cottage pie, sweet potato topping (VG)
Lemon grass basmati rice
Steamed broccoli and chervil
Chocolate brownie, vanilla Chantilly

MENU 6 Cold fork buffet

Sesame and hoisin crispy beef, stem leaf broccoli and red pepper
Poached Chalk Farm trout, dill mayonnaise
Goat's cheese and baby beetroot quiche (V)
Soba buckwheat noodles, spring onion and soy sauce
Steamed pak choi and mange tout
Salted caramel cheesecake

MENU 7 Cold fork buffet (GF)

Chicken Caesar salad, crispy bacon, parmesan and caper dressing
Char-grilled tuna loin, mango, lime and coriander salsa
Sundried tomato and Manor Park cheddar frittatas (V)
New potatoes, crème fraîche, dill salad
Goat's cheese and candy beetroot salad, balsamic glaze
Carrot cake and caramel sauce, walnuts

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