



DINNER MENUS - SPRING & SUMMER

Minimum 10 guests
£55.00 per person

Three-course menus served with speciality tea, Fairtrade coffee and petit fours

ADD 4 pre-dinner canapés

£12.50 per person

ADD a fourth course: cheeseboard to share for 10 people

£27.00

FIRST COURSES

- Olive oil poached Chalk Stream trout, crispy skin, cauliflower couscous, broad beans and dill dressing
- Orange cured salmon, pickled fennel, orange segments, horseradish cream and lemon oil
- Scorched English mackerel, smoked mackerel mousse, rye crumbs, sorrel and buttermilk
- Confit chicken terrine with soft boiled egg, carrots, toasted grains and mustard dressing
- Air-dried ham with goat's cheese curd, pea mousse and grilled asparagus
- Poached duck egg, asparagus, garlic crumbs, semi dried tomato and tarragon emulsion (v)
- Summer tomatoes, cannellini beans, sourdough croutons, gazpacho gel and basil oil (v)
- Marinated heritage tomato, pressed watermelon, burrata, lettuce, basil and tomato sorbet (v) (can be made VG)
- Crispy aubergine, vegan chive cream cheese, caramelized onion, balsamic glaze (VG)
- Caramelized butternut squash, red peppercorn and cashew mousse, raspberry gel and toasted pistachios (VG)
- Plum tomato gazpacho, watercress dressing (VG)

MAIN COURSES

- Roast loin of English lamb with herb brioche crust, confit lamb belly, dauphinoise potato, baby carrots, shallots and pea shoots with port mustard sauce
- Roast chicken, confit leg, fondant potato, sweetcorn purée, charred corn, courgette and thyme jus
- Pan-fried hake, saffron potato purée, braised fennel and green beans with sauce vierge
- Steamed stone bass, roasted salsify, crushed jersey royals, samphire, lemon butter sauce
- Sweet pea gnocchi with lemon ricotta, slow roasted tomatoes, broad beans and tarragon pesto (v)

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.



CHURCH
HOUSE

WESTMINSTER



MAIN COURSES

Cumin cauliflower gratin, spiced quinoa, coconut sauce (v)

Braised baby aubergine, smoked aubergine purée, freekeh wheat tabbouleh and herb dressing (VG)

Green pea and broad bean risotto, grilled asparagus, spring onion, herb crumb cherry tomatoes (VG)

Confit Byaldi - marinated aubergine, yellow courgette, roasted pepper, tomato fondue, basil pesto (VG)

DESSERTS

Lemon curd meringue tart, blackberry compote

White chocolate sphere, pistachio sponge, dark chocolate orange mousse, hazelnut crumble

Eton Mess, raspberries and orange, wild strawberry sorbet

Tonka bean crème brûlée, shortbread biscuit caramel

Pineapple with pink peppercorns, mango sorbet, crispy raspberries (VG)

Passionfruit and coconut cream tartlet, strawberry coulis (VG)

Strawberry and basil cheesecake, açai sorbet (VG)

CHEESE BOARD

+ £7.95 per person

Plate of British farmhouse cheeses with grapes, chutney and oatcakes

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