



CHURCH HOUSE

WESTMINSTER

Dean's Yard,
London SW1P 3NZ

0207 390 1590

sales@churchhouseconf.co.uk

churchhouseconf.co.uk





BOWL FOOD

A selection of 4 bowls for £32.00 per person

Additional bowls £5 per person per bowl

FISH

Soy and five spice marinated salmon, black sesame pak choi, jasmine rice and black bean sauce (F,S,Se)

Steamed pollock with freekeh, roasted silverskin onions, avocado, yellow cherry tomatoes and curly kale (F)

Charred lemon salmon Caesar salad with focaccia croutons (F,D,E,G)

Lime, chilli & coriander tiger prawns wild rice, mango, pineapple and water chestnut salad (C)

Fresh crab, lemon, courgette and chilli Orecchiette with pangrattato (G,C,D)

MEAT

Herb marinated chicken Caesar salad, baby gem lettuce, anchovies, shaved parmesan and ciabatta croutes (D,G,E,F)

Olive, lemon & herb slow-roast chicken, tomato Israeli couscous, roasted Mediterranean vegetables, balsamic shallots (G,Sd)

Honey & mustard chipolata Cumberland sausages, bubble-and-squeak and onion gravy (M,D)

Slow braised balsamic beef, pepper and aubergine ragu with pancharri pasta (G,Sd)

Slow roasted Barbury duck leg with rhubarb, feta, watercress & toasted pumpkin seed salad (M)

Prices are exclusive of VAT. Spring/Summer Menu

(P) Peanuts; (S) Soya; (F) Fish; (Ce) Celery; (M) Milk; (Sd) Sulphur Dioxide; (Mu) Mustard; (G) Gluten; (L) Lupin;
(Mo) Molluscs; (N) Nuts; (E) Eggs; (C) Crustaceans; (Se) Sesame Seeds; (*) May Contain



BOWL FOOD

VEGETARIAN / VEGAN

Wild mushroom, asparagus and lemon pearl barley risotto (G)

Asian style salad with roasted sweet chilli tofu and crispy seaweed and bamboo shoots (S)

Steamed new potatoes, with black olives, roasted cherry tomatoes, balsamic onions and oregano marinated halloumi (M)

Moroccan style chickpea and spinach tagine with preserved lemon couscous (G)

Saag aloo with coconut rice, soy yogurt raita and crispy onions

SWEET

Vegan pomegranate and rose panna cotta with mandarin gel and fresh strawberries

Sticky date and toffee pudding with crème Anglaise (M,G,E)

Gluten-free chocolate brownie with crème Chantilly, salt caramel sauce (E,M)

Vegan lemon meringue pie (G)

Seasonal fruit salad with a pomegranate and lime syrup

Prices are exclusive of VAT. Spring/Summer Menu

(P) Peanuts; (S) Soya; (F) Fish; (Ce) Celery; (M) Milk; (Sd) Sulphur Dioxide; (Mu) Mustard; (G) Gluten; (L) Lupin;
(Mo) Molluscs; (N) Nuts; (E) Eggs; (C) Crustaceans; (Se) Sesame Seeds; (*) May Contain