





# 3-COURSE - £60 per person | 5-COURSE - £65 per person

#### AMUSE BOUCHE

Savoury fig, chestnut, celery, apple, walnut 'mince-meat' tart, Wensleydale cheese C, Ce, E, M, N, Su | V

#### FIRST COURSE

Venison and pancetta terrine with Cumberland sauce, Jerusalem artichoke cream, curly endive, and vegetable shards

C, E, M, Mu, So, Su

Traditional oak smoked salmon, brown bread and butter, red wine shallots, capers, lemon, and horseradish cream

C, E, F, M, Mu, So, Su

Baked cauliflower cheese red onion and sesame cake, with charred leeks, cinnamon spiced cranberry chutney, and crispy kale

C, E, M, Mu, Se, So, Su | V

#### MAIN COURSE

Roasted English turkey supreme with vintage port gravy, braised leg, and sage stuffing, confit potato, honey glazed piccolo parsnip, sauted chorizo, baby brussel sprouts

Ce, M, Mu, Su

Grilled seabass fillet, poached cod, and pan fried tiger prawns, with langoustine cream, buttered green beans, fine ratatouille, and dill cocotte potato

Ce, Cr, F, M, Su

Field mushroom and red onion marmalade puff pastry "Wellington", baby spinach, parmentier potato, and Maderia sauce

C, Ce, Su | Ve

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





The Hedgerow G&T sloe gin sorbet, roasted apple, blackberry Ve

# DESSERT COURSE

House of Commons Christmas pudding aged homemade Christmas pudding, gingerbread butter, and brandy sauce C, E, M, So | V

### Clementine spiced crème caramel

egg custard with a clementine and balsamic caramel, cinnamon shortbread, fresh clementine

C, E, M, Su | V

Tea, coffee, and mini mince pie C, E, M, Su

# ADDITIONAL COURSE

# British cheese course - £11 per person

A seasonal celebration of British cheeses from around the UK selected from small, artisanal and farmhouse producers of fine cheeses

We want everybody to be able to enjoy our menus, so please let us know if anyone has 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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Cover illustration inspired by the mosaic-covered vault of Central Lobby