

AUTUMN WINTER FINE DINING

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.

Our menu is served with Fairtrade® coffee and petits fours.

3-COURSE LUNCH £52.00

3-COURSE DINNER £57.00

Both our tea and coffee is ethically sourced, uses sustainable packaging and is fully compostable.

We want everyone to be able to enjoy our menus, so please let us know if you have 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.

CHILLED FIRST COURSE

Meat

Chicken liver parfait, pickled blackberries and toasted brioche, mizuna leaves, toasted oat and seed crumble | C, E, M, Su

Soy and sesame flaked duck with golden raisins, roasted ruby beetroot, cashew cream, and nasturtium leaf | N, Se, So, Su

Ham hock terrine with free range eggs leeks and parsley, celeriac remoulade, honey roast apple, mustard, and thyme | C, Ce, E, M, Mu, Su

Fish

Black treacle cured salmon, warm buckwheat pikelet, cucumber and dill salad, sweet honey mustard dressing | C, E, F, M, Mu, Su

Warm seared fillet of sea bream, herb polenta and Salamanca olives carrot and coriander salad, red wine shallots, coriander oil | F, M, Su

Smoked haddock brandade, grilled lemon grass tiger prawn, chilli spiced curry oil, tomato, and sour dough | C, Cr, F, M, So, Se, Su

Plant based

Forest oyster and shitake mushroom with pickled enoki's, roasted squash hummus, kale, sunflower and hazelnut dukkha | Mu, N, Se, So, Su | Ve

Almond style 'Feta' with herb de Provence olive tapenade, minted cucumber tzatziki, roasted red peppers, and lemon oil | C, N, Su | Ve

HOT FIRST COURSE

Plant based

Globe artichoke and spinach 'pate a brick' parcel with turmeric yoghurt, tandoori tofu, apricot and red onion salsa, chilli jam | C, Ce, Mu, N, Se, So, Su | Ve

Soups served as a starter, or as an intermediate course for a £5.00 supplement

Vegetarian

Meat

Leek and butter bean velouté, chive oil and pancetta | Ce

Plant based

Ras el Hanout pumpkin and red lentil, coconut yoghurt | Ce | Ve

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MAIN COURSE

Meat

Minted brioche-cruste lamb cannon and slow cooked breast, red wine sauce, celeriac Dauphinoise, carrot, and Calvo Nero | C, Ce, M, Su

Double cooked pork belly and braised pigs' cheek, Conference pear and cinnamon puree, truffle creamed potato, Savoy cabbage, Inches cider sauce | Ce, M, Su

Pan-fried ginger and cranberry glazed Gressingham duck supreme, savoury forest mushroom, oregano "bread and butter pudding", wilted kale, rhubarb and star anise compote | C, Ce, E, M, Mu, Su

Baked grain-fed supreme of chicken, beetroot and dill dressing, Perl Las cheese, butternut squash, potato gnocchi, and purple sprouting broccolis | M, Su

Haunch of venison, guinea fowl, and rabbit stew, with sloe gin, thyme puff pastry lid, parsnip mash, and winter greens | C, Ce, M, Su

Fish

Grilled fillet of seabass, Jerusalem artichoke cream, crispy rocket, roasted plum tomato, and puy lentil, buttered spinach | Ce, F, M, Su

Roasted cod loin and dill panko-coated mussels, oyster mushroom sauce, green beans, and fondant potato | C, Ce, E, F, M, Mu, Su

Vegetarian

Root vegetables, poppy, sunflower, and pumpkin seed crumble, "Wensleydale Special Reserve" sauce, Calvo Nero, buttered baby beets, and rhubarb chutney | C, M | V

Plant based

Courgette and butternut squash "Katsu", lemon grass and basil rice, caramelised fig, and wilted kale | Mu, So, Su | Ve

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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 British 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 for a
£3.50 supplement*

Vegetarian

Ice vanilla pannacotta, blueberries, and granola
C, M, Su | V

Lemon sorbet, lemon curd, meringue, and lemon
gel | E, M | V

Plant based

Champagne granite, green apple jelly, and apple
sticks | Su | Ve

DESSERT

Apple crumble tart: biscuit base, with vanilla cream, and chilled apple compote,
pistachio, and white chocolate | C, E, M, N, So

Basque chocolate and hazelnut cheesecake: caramelised chocolate Basque
cheesecake, with caramelised hazelnuts, poached red wine pear | C, E, M, So, Su

Vegetarian

Vanilla pear puff, Brown butter, honey caramel: vanilla poached pear, butter puff
pastry, brown butter ice-cream, dressed in a honey caramel | C, E, M | V

Chai chocolate caramel mousse: Chai spiced chocolate mousse, mango caramel,
cardamon parfait | C, E, M, So | V

Steamed marmalade sponge, burnt orange, cinnamon ice-cream: steamed orange
scented pudding, with burnt orange sauce, and cinnamon stick ice-cream | C, E, M | V

Plums, gingernuts and crème fraiche: roasted autumn plums, with homemade
gingernuts, and creme fraiche sorbet | C, M | V

Seasonal fruit salad with double cream | M | V

Plant based

Almond tart, tonka bean, roasted pineapple: almond tart, pineapple jam, tonka
bean cream, roasted anise pineapple | E, N, M | Ve

Coffee chocolate pannacotta candid pecans: Moka pannacotta with candid pecan,
chocolate cremeux, and speculoos biscuit | C, N | Ve

substitute dessert for a cheese plate

A selection of British seasonal, artisan and farm produced cheeses with chutney and
biscuits | C, M, Mu, Su (£3 supplement)

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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

Weston-Super-Mare, Somerset | Unpasteurised cow's milk | **M**

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

Rhyl, Wales | Pasteurised cow's milk | **M** | **V**

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

Tobermory, Isle of Mull | Unpasteurised cow's milk | **M**

A hearty Scottish Cheddar with a firm, fondant-like texture that tends to be slightly more compact than the other Cheddars. Made with unpasteurised cow's milk by the Reade Family on the Isle of Mull. This cheese is rich, creamy, and crumbly with flavours of mustard and a slightly boozy tang.

Rachel Goats Cheese

Pylle, Somerset | Unpasteurised goat's milk | **M** | **V**

Not your typical goats cheese. An unusual, semi hard goats milk cheese that is washed in a brine. Rachel was named after a friend of the cheese maker who says - like the cheese she is sweet, curvy, and slightly nutty!

Tunworth

Basingstoke, Hampshire | Pasteurised cow's milk | **M**

An English Camembert good enough to make a Frenchman weep: vegetal, porcini-flavoured and intense. Tunworth is made markedly different thanks to the rounded green hills and lush grazing of its rural Hampshire terroir. Still made entirely by hand.

Mrs Bell's Blue

Thirsk, North Yorkshire | Pasteurised ewe's milk | **M** | **V**

Mrs Bell's Blue is considered to be one of the best ewes' milk blue cheeses in Europe. The milk's meadowy sweetness and the cheese's saltiness deliver a rich, complex flavour. Milder than a Roquefort but punchy enough for any blue cheese fan.

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