



House of Commons

EVENTS

HOSPITALITY MENUS

AUTUMN/WINTER 2024



Embark on a conscientious culinary journey with the House of Commons in-house Catering Services team, where our unwavering commitment to the highest ethical standards permeates every facet of our operations. We redefine excellence by seamlessly intertwining responsible practices with a genuine dedication to understanding and meeting our guests' needs. This ethos doesn't just shape our business – it transforms your entire customer experience.

SUSTAINABILITY



We recognise our responsibility to carry out our business activities in an environmentally and socially responsible manner and we are proud to be accredited with the top three-star Food Made Good accreditation from the Sustainable Restaurant Association (SRA).

- Most fresh products we purchase and serve are British - meat, poultry, dairy, eggs and most fruit and vegetables (when in season).
- We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.
- Our prawns are responsibly farmed.
- All our fresh eggs are Red Lion quality, from British free-range hens.
- We are committed to using products containing sustainable palm oil.
- We do everything to minimise food waste, from menu and portion design to food waste separation.
- Shorter life products unlikely to be used up by the business are routinely sent to FareShare, a food distribution charity.
- Our food waste is collected and taken to an anaerobic digester plant, for food compost and methane by-product to be turned into fuel.
- We recycle all our packaging cardboard.
- Wherever possible we use porcelain crockery, glassware, and metal cutlery.
- Freedom Brewery (SRA recommended) supply our house beers.
- We use Belu bottled water. UK sourced and never exported, Belu has been carbon neutral since 2006.
- Our Fairtrade coffee comes from family-run single estates in Brazil and Vietnam.
- All our teas are responsibly sourced and Ethical Tea Partnership certified, and will be carbon neutral by 2030.

OUR PEOPLE

- We celebrate our people's contributions and loyalty with our monthly Star awards and Long Service awards.
- We have been awarded the Disability Confident Leader certificate, which helps ensure all our team can fulfil their potential.
- We are a Living Wage Employer committed to paying our team a rate that meets the basic cost of living in London.
- In 2021 we were awarded the Mayor of London's London Healthy Workplace Award in recognition of our investment in our teams' health and wellbeing.
- We have an apprenticeship programme and offer over 30 development programmes for our people right across the House Service.
- Since 2012 we have worked with the Oasis Academy in Croydon offering 14-15 year old students work placements.



MAYOR OF LONDON

FOOD SAFETY

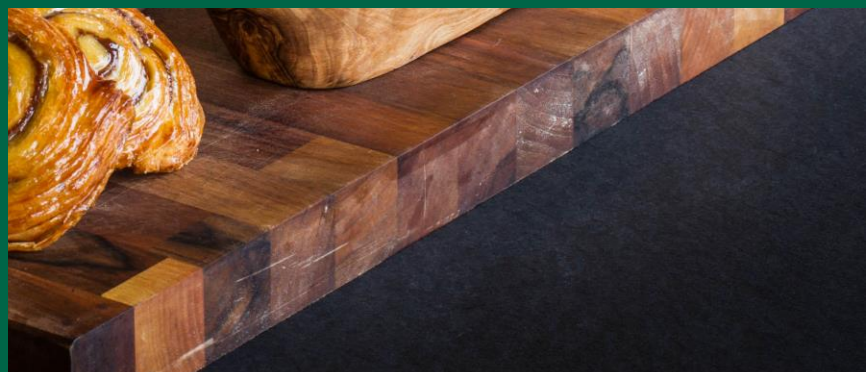
- We are audited annually by third party food safety experts, and Westminster City Council Environmental Health Officers who periodically inspect our operations.
- Some of our menu items contain allergens, and we recognise the danger to those with severe allergies and intolerances. Our team receive regular allergen training. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur, but we cannot guarantee our dishes to be trace-free. Detailed information on the fourteen legal allergens is available on request.



Start your day with a touch of parliamentary elegance in the heart of political history. Delight in a gourmet morning spread featuring a delectable array of pastries, fresh fruits, and a variety of breakfast options crafted to perfection.



B R E A K F A S T



BREAKFAST

available in the morning, before 10:00 AM

PICK 'N' MIX

£22.00

CHOOSE UP TO 2 BREAKFAST ROLLS AND ANY OTHER OPTIONS, 4 ITEMS IN TOTAL

BREAKFAST ROLLS

Grilled dry cured English bacon bap | C

Cumberland sausage bap | C

Portobello mushroom, thyme and tomato bap | C | Ve

Mini bagel with smoked salmon, cream cheese, and dill | C, F, M

Mini baked honey-roast ham and gruyere cheese croissant | C, M

Cottage cheese, tomato, and black pepper, on rice cracker | M | V

Crushed avocado, lime and chilli, on sour dough | C | Ve

OPTIONS

Mini Danish and croissants with butter and assorted preserves | C, E, M

Greek yoghurt and honey pots, with granola | C, M | V

Oat pancakes, with honey, and cinnamon bananas | C, E | V

Overnight soaked oats with sultanas and apricots, with fresh apple and natural yogurt | C, M, Su | V

Probiotic power boost shot - carrot, apple, and turmeric with live cider vinegar | Su | Ve

Probiotic clean green shot - apple, celery, cucumber, and spinach | Ce | Ve

Mix seed bar with cranberries, oats, and nib cocoa | Ve

includes Twinings tea (2 kcal), Amico coffee (3 kcal) and orange juice (94 kcal)

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FULL ENGLISH BREAKFAST

£23.50

Cumberland sausage, dry cured English bacon, black pudding, grilled flat mushroom, and plum tomato, with free-range scrambled eggs, with toast and butter, Twinings tea (2 kcal), Amico coffee (3 kcal) and orange juice (94 kcal) | C, E, M

PLANT BASED BREAKFAST

£22.50

Mushroom and tarragon sausage, plant based scrambled 'egg', vegan bacon, grilled flat mushroom, plum tomato, hash brown, and baked beans, with toast and butter, Twinings tea (2 kcal), Amico coffee (3 kcal) and orange juice (94 kcal) | C | Ve

WORKING BREAKFAST

£19.00

Fresh mini-Danish pastry and croissants with butter and assorted preserves, fruit salad, Twinings tea (2 kcal), Amico coffee (3 kcal) and orange juice (94 kcal) | C, E, M | V

CONTINENTAL BREAKFAST

£20.00

Fresh mini-Danish pastry and croissants with butter and assorted preserves, fruit salad, Greek yoghurt and honey pots with granola, Twinings tea (2 kcal), Amico coffee (3 kcal) and orange juice (94 kcal) | C, E, M | V



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AFTERNOON TEA



Enjoy the elegance of the Palace of Westminster, where every sip and bite promises an unforgettable blend of refinement, sophistication, and a taste of British tradition.



Immerse yourself in the historic location where decisions are made. Savour delicate finger sandwiches, freshly baked scones with clotted cream and jam, and a selection of fine teas.



AFTERNOON TEA

available in the afternoon from 3:00 PM

PUGIN TEA

£23.00

Assorted finger sandwiches | C, E, F, M
meat, fish and vegetarian

Selection of cakes and pastries | C, E, M | V

Twinings tea (2 kcal), Amico coffee (3 kcal)

CREAM TEA

£25.00

Home-baked scones served with Cornish clotted cream and
fruit preserves | C, E, M | V

Assorted finger sandwiches | C, E, F, M
meat, fish and vegetarian

Selection of cakes and pastries | C, E, M | V

Twinings tea (2 kcal), Amico coffee (3 kcal)

ADDITIONS

House of Commons Champagne

Champagne Brut Reserve, 175ml | Su | Ve

£13.50

Kir Royale

Champagne Brut Reserve, Crème de Cassis, 175ml | Su | Ve

£13.50

OUR TEA AND COFFEE ARE ETHICALLY SOURCED, PACKAGED IN SUSTAINABLE MATERIALS, AND FULLY COMPOSTABLE



Twinings play a leading role in developing a progressive tea sector working in close collaboration with others, including the Ethical Tea Partnership, to help bring about industry-wide change. They work with partners on the ground in their key sourcing regions to help address societal and environmental industry-wide issues, aiming to make a positive difference on a range of topics.



A M I C O

CRAFT COFFEE

Inspired by the topography of the Apennine Alps, Amico craft coffee embodies the richness of Italian coffee culture in the form of hand roasted, small batch blends of exquisite coffees from around the world. The vision behind Amico is making coffee better for everyone. From crop to cup, Amico works to improve living standards at origin and best in class, in-cup quality.

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FINE DINING

Picture your guests immersed in our historic rooms, surrounded by the echoes of political discourse, as they savour our fine dining, expertly crafted dishes that marry tradition with culinary innovation. Let the ambiance and impeccable service create an atmosphere where ideas flourish, relationships deepen, and milestones are celebrated in the heart of parliamentary democracy.



FINE DINING

Menu is served with a bread roll, a choice of Fairtrade® Amico coffee and Twinings speciality teas, and petits fours

CLIENT'S CHOICE

3-course lunch **£52.00**

3-course dinner **£57.00**

CHOOSE 1 STARTER, 1 MAIN, AND 1 DESSERT. THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY

STARTERS

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 | N, Su | Ve

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

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

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, Su

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MEAT

Chicken liver parfait, pickled red cabbage 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 | Ce, E, M, Mu, Su

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

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



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MAINS

VEGETARIAN

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

MEAT

Minted brioche-crust 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 broccoli | 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

PLANT BASED

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

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

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 Scottish beef with Yorkshire pudding (**£5 supplement**)
seasonal vegetables, fondant potato, with Port wine gravy
C, Ce, E, M, Mu, Su

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DESSERTS

VEGETARIAN

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

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

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

Roasted autumn plums, with homemade gingernuts, and creme fraiche sorbet | C, M | V

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

Seasonal fruit salad with double cream | M | V

PLANT BASED

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

OTHER

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

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

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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ADDITIONS

PALETTE CLEANSERS

served as an intermediate course **(£3.50 supplement)**

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

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

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

CHEESE

British cheese course **(£11.00 supplement)**

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection periodically 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.



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Engage your guests in conversations steeped in political history against the backdrop of parliamentary elegance, where every moment resonates with the aura of legislative legacy and refined hospitality. Our exquisite canapés, meticulously crafted by our award-winning chefs, promises to leave an indelible memory with your guests.



**CANAPÉS
and
FINGER
FOOD**



CANAPÉS and FINGER FOOD

Canapé and finger food offer is not a meal replacement and service is intended to last no longer than an hour

CLIENT'S CHOICE

4 canapés **£17.00**

4 cold canapés only available supplementary to a Fine Dining menu

8 canapés **£31.00**

10 canapés **£35.00**

CHEF'S SUSTAINABLE CHOICE

4 canapés **£15.00**

8 canapés **£29.00**

10 canapés **£33.00**

**CHOOSE A MINIMUM OF 4 COLD CANAPÉS FOLLOWED BY ANY OTHER CANAPÉS
THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY**

VEGETARIAN

COLD

Roasted courgette and almond frangipane tart, with chilli and pepper jam, herb de Provence olive | C, E, M, N, So, Su | V

Black bomber cheddar cheese mousse, with tomato chutney, and celery cress, on onion bread | C, Ce, M, Mu, So, Su | V

Minted pea and sour cream crostini, with dehydrated cherry tomato, and shoots | C, M | V

HOT

Cranberry and brie wonton | C, M | V

Forest mushroom and tarragon tartlet | C, E, M | V

Vegetable spring roll with sweet chilli dip | C, So | V

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

PLANT BASED

COLD

Tandoori tofu with sorrel, herb and seed quinoa, and minted coconut yoghurt tartlet | C, Ce, Mu, So | Ve

Sweet potato and kidney bean pate with toasted cashews, sour cream and chives, on crispy tortilla | C, N | Ve

Balsamic onion hummus on unleavened flat bread, hazelnut dukkha, pickled red onions, and chive cress | C, N, Se, Su | Ve

HOT

Beetroot falafel with garlic aioli | Mu | Ve

Pea and spring onion arancini | So | Ve

Onion bhaji with mint dip | Mu | Ve

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CANAPÉS and FINGER FOOD

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MEAT

COLD

Smoked chicken 'Caesar' salad with crispy bacon and anchovy
C, E, F, M, Mu, Su

Air dried ham with ginger compressed melon, aged balsamic, fig and fennel bread | C, M, So, Su

Duck liver pate with pickled plum, hoi sin dressing and sesame seeds on brioche | C, E, M, So, Su

HOT

Green chimichurri chicken skewers with crème fraiche | M

Apricot glazed Cumberland chipolatas | C, Su

Braised beef cheek in crisp panko breadcrumb, tarragon truffle mayonnaise | C, Ce, E, M, Mu

DESSERTS

Orange almond bakewell tart | C, E, M, N | V

Frozen tiramisu bomb | E, M, So | V

Chocolate pecan brownie | C, N | Ve

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FISH

COLD

Cold water prawns with lime and mango salsa on sour dough croute
C, Cr, So, Su

Smoked mackerel and horseradish pate with pickled shallots on brown melba toast | C, E, F, M, Mu, So, Su

London gin cured salmon, lemon cream, caper and rye bread | C, F, M, So

HOT

Thai salmon fish cake with sesame and lime dipping sauce | F, Se, Su

Panko tiger prawns with chive yoghurt | C, Cr, E, M



Whether you're fostering meaningful connections, celebrating milestones, or engaging in crucial discussions, our bowl food menu ensures your occasion is truly exceptional. Elevate your event with a blend of sophistication and substance, where every bowl tells a story, and every moment becomes a cherished memory.

B O W L F O O D



B O W L F O O D

CLIENT'S CHOICE

4 bowls **£33.00**

5 bowls **£37.00**

6 bowls **£40.00**

CHEF'S SUSTAINABLE CHOICE

4 bowls **£31.00**

5 bowls **£35.00**

6 bowls **£38.00**

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

**CHOOSE A MINIMUM OF 1 COLD BOWL AND 1 DESSERT BOWL FOLLOWED BY ANY OTHER BOWLS
THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY**

VEGETARIAN

COLD

Blacksticks blue cheese, celeriac remoulade, apple, radish, watercress leaves | Ce, E, M, Mu, Su | V

HOT

Butternut squash and baby spinach macaroni cheese | C, M | V

Tandoori paneer, with coriander rice, and lime yogurt | M, N | V

PLANT BASED

COLD

Roasted cauliflower, toasted almond and coriander rice, pomegranate, pistachio, curry oil | Mu, N, So | Ve

Baba ghanoush, herb cous cous, minted labneh, flat bread, chilli and pea shoots | C, Su | Ve

HOT

Bang bang cauliflower, with sticky coconut rice | Ve

Puy lentil chilli con carne, spring onion orzo, and vegan sour cream
C, So | Ve

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B O W L F O O D

M E A T

C O L D

Prosciutto ham, lemon and thyme goat curd, fig marmalade, rye croutons, sage | C, M, So, Su

Roast chicken, corn polenta, red cabbage 'slaw', and barbeque sauce
C, Ce, E, F, M, Mu, Su

H O T

Pork fillet stroganoff, with parsley mash, and crispy onion | Ce, M, Su

Panko chicken, with katsu mayonnaise, baby gem, in brioche bun
C, E, M, Mu, So

Grilled sirloin steak, with triple cooked chips, wild mushroom red wine sauce | Ce, Su

D E S S E R T S

V E G E T A R I A N

Baileys and espresso tiramisu | C, E, M | V

Millionaires tart | C, E, M, SO | V

F I S H

C O L D

Tuna nicoise, potato salad, anchovy, green bean salad, quail egg, dehydrated cherry tomato | E, F, Mu, Su

H O T

Panko crumbed goujon of plaice, and tartare sauce | C, E, F, M, Su

Fish pie: cod, smoked haddock, and tiger prawns, with pea mash
C, Ce, F, M

P L A N T B A S E D

Cinnamon pannacotta, with pineapple roasted with rum | Ve

Toasted coconut gelato, coconut financier, with banana jam | Ve

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Transcend the ordinary

HOUSE OF COMMONS EVENTS TEAM

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