



House of Commons

EVENTS

*Chocolate &
Caramel*

HOSPITALITY MENUS

BREAKFAST | AFTERNOON TEA | FINE DINING | CANAPÉS | BOWL FOOD



House of Commons

EVENTS

Transcend the ordinary

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.

Our menus are modified with the seasons. Throughout the year additional amendments may take place in line with market fluctuations.

S U S T A I N A B I L I T Y



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).
- All the fish we purchase is sustainably sourced or MSC approved.
- Our prawns are sustainably farmed.
- All our shelled eggs are Red Lion quality, from 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.

O U R P E O P L E

- 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

F O O D S A F E T Y

- 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.

BREAKFAST

CROISSANTS | PASTRIES | JUICES | COFFEE | TEA | BACON | SAUSAGES

Available in the morning, before 10:00 AM

EXPRESS *choose 2 items* £19.00

PICK 'N' MIX £22.00

choose 1 roll, 1 cold, 2 sweet items

WARM/COLD

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

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

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

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

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

BREAKFAST ROLLS

Grilled dry cured back bacon bap | C

Cumberland sausage bap | C

Portobello mushroom, thyme and tomato bap
C | Ve

Scrambled free-range eggs and grilled dry cured bacon toasted muffin | C, M

SWEET

Mini Danish and croissants with butter and assorted conserves | C, M | V

Greek yoghurt and honey pots with Granola
M | V

Oat pancakes with honey and cinnamon bananas | C | V

Hearty porridge with a choice of toppings

Fruit bowl | Ve

COOKED ENGLISH £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

ALTERNATIVE COOKED £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

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.

AFTERNOON TEA

SANDWICHES | CAKES | SCONES | TEA | CHAMPAGNE

Available in the afternoon from 3:00 PM

Afternoon tea in London is an institution, a quintessentially British affair. The choice of several varieties of tea and a delicious menu combine to make for an unforgettable afternoon. A traditional afternoon tea doesn't get more luxurious than when served with a chilled glass of champagne.

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)

House of Commons Champagne £13.50
Champagne Brut Reserve
175ml | Su | Ve

Kir Royale £13.50
Champagne Brut Reserve, Crème de Cassis
175ml | Su | Ve

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)

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WESTMINSTER TEA £30.00

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

Fresh strawberries | Ve

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

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AUTUMN WINTER FINE DINING

STARTER | MEAT | POULTRY | VEGETARIAN | FISH | DESSERTS

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 a choice of Fairtrade® Amico coffee and Twinings speciality teas and infusions, and petits fours.

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3-COURSE LUNCH	£52.00
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3-COURSE DINNER	£57.00
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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

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 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

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

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

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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

Vegetarian

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

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

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, cardamom parfait | C, E, M, So, Su | 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

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

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

Seasonal fruit salad with double cream | M | V (*Ve without cream*)

Plant based

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.

CANAPÉS & FINGER FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the afternoon and evening time slots

Our elegant bite-sized canapés and finger foods cannot fail to whet the appetite of your guests. Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.

Please choose a minimum of 4 cold pieces followed by any combination of all other items for the group.

The canapés and finger food offer is not a meal replacement and is intended to last no longer than an hour.

4-PIECES	£15.00
<i>only available supplementary to a Fine Dining menu</i>	
8-PIECES	£28.00
10-PIECES	£32.00
ADDITIONAL PIECES	£3.50

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COLD

choose minimum of 4 cold pieces

Meat

Pastrami on rye with cream cheese and chives, piccalilli gel, and gherkin | C, M, Mu, Su

Chicken liver pate with orange marmalade, and thyme dust, on brioche | C, E, M, Su

Prosciutto ham with paprika spiced chickpeas, herb de Provence olive, and thyme cress tartlet | C, Se

Fish

'Lox and Bagels': citrus gravadlax with horseradish cream, dill, lemon gel, and pink peppercorns | C, E, F, M, Mu, So, Su

Smoked haddock pate with lime cream, dehydrated cherry tomato, and chervil, on ciabatta croute | C, F, M

Prawn cocktail with lettuce, grated free range egg, and parsley, on brown bread | C, Cr, E, M, Mu, So, Su

Vegetarian

Baked tomato and almond frangipane tart with mizuna, pesto, and smoky Salamanca olive | C, E, M, N, So | V

Cropwell bishop stilton with port gel, pickled walnut, and celery cress, on fig and fennel bread | C, Ce, M, N, So, Su | V

Plant based

Aubergine baba ghanoush with cumin and mint, coconut yoghurt, chili jam, and pea shoot, on onion bread | C, So | Ve

Maple roasted carrot, lentil dahl coriander, and toasted pumpkin seeds, on Khobez bread | C, Mu | Ve

HOT

Meat

Merguez chipolatas in rosemary oil | C, Su

Slow braised beef short rib in crisp thyme panko crumb, honey mayonnaise | C, Ce, E, M, Mu

Sticky maple and fig pork skewers

Basil garlic chicken kofta, and toasted pine kernel mayonnaise | E, M, Mu

Fish

Cajun panko tiger prawns with mango yoghurt | C, Cr, E, M

Steamed cod with ponzu with spring onions | F, So

Vegetarian

Butternut squash and sage arancini | C, So | V

Snowdonia Black Bomber Cheddar and chive tartlet | C, E, M | V

Plant based

Kale and spinach falafel with vegan mint dip | Mu | Ve

Onion bhaji with sweet chilli dip | Ve

DESSERT

Lemon and blueberry meringue pie: blueberry compote, lemon curd, toasted meringue | C, E, M, So | V

Caramel custard choux bun: caramelised mascarpone cream, and caramel top | C, E, M, So | V

Chocolate cherry brownies: plant-based chocolate brownie with Amarena cherries, and chocolate cream | So | Ve

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BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the afternoon and evening time slots

From an informal supper to a more substantial reception, our choice of bowl food and small plates are a more ideal solution, served from a combination of circulated trays and/or static food stations depending on numbers, allowing guests to circulate and network.

Please choose a minimum of 1 cold bowl and 1 dessert followed by any combination of all other items for the group.

4-BOWLS	£30.00
5-BOWLS	£34.00
6-BOWLS	£37.00

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COLD BOWLS

choose minimum of 1 cold bowl

Meat

Roast beef with horseradish cream, pickled vegetables and watercress
E, M, Mu, Su

Smoked chicken Caesar salad with free range egg, croutons, and
roasted red pepper | C, E, M, Mu, Su

Fish

Flaked salmon with lemon yoghurt, quinoa and herb de Provence olive
tabbouleh, carrot and shallot salad | F, M, Mu, Su

Vegetarian

Coronation tofu, turmeric rice apricot and almond salad, yoghurt and
mango dressing, with mini poppadum's | M, N, So, Su | V

Tomato and mozzarella salad, with pesto garlic croutes, and rocket
salad leaves, balsamic dressing | C, M, Su | V

DESSERT

choose minimum of 1 dessert item

Mini Gateau St Honoré: crisp butter puff pastry base, choux, and a
vanilla cream | C, E, M

Vegetarian

Baked vanilla egg custard tart with Earl Gray tea-soaked prune confit
C, E, M, Su | V

Plant based

Raspberry trifle: lemon sponge, raspberry compote, vanilla custard,
and raspberry cream | C | Ve

HOT BOWLS

Meat

Grilled sirloin steak with triple cooked chips, peppercorn sauce | E, M, Su

Pork and chorizo burger with sage mayonnaise in brioche bun, Cajun sweet
potato wedges | Ce, E, M, Mu, Su

Merguez cocktail sausage toad in the hole with red wine onion gravy
C, Ce, E, M, Su

Chicken and leek in a creamy sauce with a thyme puff pastry lid | x
C, Ce, M, Su

Fish

Panko crumbed goujon of plaice and shoestring chips, with tartare sauce
C, E, F, Mu, Su

Tiger prawn and pea risotto | Ce, Cr, F, M, Su

Vegetarian

Zatar halloumi cauliflower tabbelouh, and green tahini sauce | M, Se, So | V

Wild mushroom and baby spinach gnocchi and pumpkin seed | E, M | V

Plant based

Aubergine satay, coriander lime rice, pineapple salsa | P, So | Ve

Nuts, crisps and olives | N, P | Ve £22.00

platter serves up to 10 pax

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OCTOBER 2024

House of Commons Events Team

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