

PRE-DINNER CANAPÉS

Dietary and Allergy Information

Chef's Choice of 3 x Canapés (Not available for lunches)	£10.00 (Per Person)
SOUPS (can be served as a starter or as a separate course)	
Cambridgeshire Foraged Mushroom Velouté (Vegan)	£9.50
Cream of Truffled Celeriac and Leek Velouté (Vegan)	£9.50
STARTERS	
Twice-Baked Essex Pumpkin, Butternut Squash and Sage Soufflé (Vegetarian)	£12.50
Heritage Beetroot and Seeded Golden Cross Goat's Cheese (Vegetarian)	£12.00
Classic House of Lords Smoked Salmon	£15.00
Oxfordshire Chicken Liver Parfait. Kentish pear and apple crumble, Somerset apple and date chutney, watercress salad, candied walnuts	£14.00
Confit Spiced Indian Gressingham Duck warm sweet potatoes, chickpea curry, green onion chutney and coconut sauce	£14.50



The Autumn and Winter 2023-24 menus start from Monday 18 September 2023 and end on Sunday 31 March 2024.

VAT included at the prevailing rate. Allergies, intolerances and dietary preferences: please speak to a member of staff if you require information about our ingredients.

House of Lords Sales and Events | Website: www.parliament.uk/visiting/venue-hire | Email: holsalesandevents@parliament.uk | Telephone: +44 (0)20 7219 3356

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MAINS

Slow-Roast Pulled Cherry Orchard Pork Belly
Suffolk Grilled Chicken Korma
Roast Herefordshire Sirloin pulled salt beef mini bagel, beef shin nugget, sweet English mustard purée, sautéed pickled onions, Brussels tops and rich red wine jus *Upgrade to a fillet of beef for an additional £9.50
Seared Cornish Sea Bass
Baked Loch Duart Salmon en Croute

VEGETARIAN / VEGAN MAINS (for guests with dietary requirements)



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DESSERTS

Dark Chocolate, Raspberry and Basil (vegetarian)		٠						٠					. £10.00
Blackberry and Vanilla Cheesecake (vegetarian)												٠	. £10.00
Caramelised Banana Crème Brûlée Tart (vegetarian)		•	٠		٠	٠	٠		٠	٠		٠	. £10.00
Pear, Ginger and Marzipan (vegetarian)		•	٠	 ٠	٠				٠	٠		٠	. £10.00
Passion Fruit and Mango Mousse (plant-based, vegan and gluten-free) mango compote, raspberries, shaved coconut, mango sorbet										٠			. £10.00
Cookies and Cream													£10.00
Plated selection of British cheeses (can be selected as a dessert or as a se British artisan cheeses, artisan breads, biscuits, peppered quince purée, ce	-										£1	1.75	(per person)



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TO FINISH

Coffee or Tea			£4.70 (per person)
House of Lords Finest Reserve Port		£4.90	(50ml measure) \mid £47.00 (per decanter)
Courvoisier VS			£5.30 (per glass)
Remy Martin VSOP			£4.70 (per glass)
House of Lords Blended Whisky			£4.75 (per glass)
House of Lords Malt Whisky England			£4.30 (per glass)
House of Lords Sherry			£3.20 (per glass)
Château Rieussec, "Les Carmes de Rieussec", Sauternes, Bore France	deaux, 2017		£35.00 (half-bottle) (375 ml)



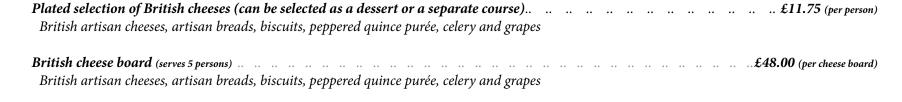
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CHEESES



View a sample of some of the great British cheeses that we serve at the House of Lords below:

Blacksticks Blue

A farmhouse soft blue veined cheese made from pasteurised milk, in rural Lancashire. The cheese is aged for about eight weeks during which it develops a distinctive amber hue along with a delicious creamy smooth yet tangy taste.

Baron Bigod Brie

Baron Bigod is Britain's first unpasteurised Brie to be made on the farm in traditional large (3kg) wheels, and ladled by hand. It has a rich butter softness towards the rind contrasted by a fresh, lactic, firm-core.

Cornish Yarg Garlic Leaf One

Wrapped in the pungent wild garlic leaves of Lynher Dairies' woodlands. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. The striking difference in taste, to the traditional Yarg, is all down to the leaves and their effect on the cheese as it matures.

Lincolnshire Poacher

Typically matured for 14-16 months, generally smooth in texture and strong in taste. In summer, notes of pineapple, toasted nuts and grassy dominate the flavour profile while in winter the taste becomes savoury and almost meaty. Pairs well with full-bodied reds and whites and beer.



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