

SMALL PLATES

£34.00 (per selection of 5)

When after something a little more substantial than canapés, but without the formality of a sit-down meal, our selection of small plates gives you the freedom to mingle and network.

Choose any 5 small plates (in total) from the four selections below, 'From the Garden', 'From the Land', 'From the Sea' and 'Desserts'.

Dietary and Allergy Information

FROM THE GARDEN

Twice-Baked Essex Pumpkin, Butternut Squash and Sage Soufflé (Vegetarian) maple butternut squash purée and toasted pumpkin seeds

Heritage Beetroot and Seeded Golden Cross Goat's Cheese (Vegetarian) maple confit butternut squash, beetroot presses, hummus, winter radishes

New Forest Mushroom Truffle Mac and Cheese Croquettes (Vegetarian) pickled onions, confit smoked garlic, winter Kentish beets and Savoy cabbage

FROM THE LAND

House of Lords Bangers and Mash

buttered mash, rich wine jus

Suffolk Grilled Chicken Korma

onion bhaji potato rösti, coriander and coconut yoghurt, sautéed almond spinach, lime pickle gel, pomegranate and curry butter sauce

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



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

FROM THE SEA

House of Lords Fish and Chips

minted mushy peas, tartare Hollandaise

Classic House of Lords Smoked Salmon

kedgeree bonbon, hen egg tartare, curried mayonnaise, coriander

Seared Cornish Sea Bass

south coast mini fish cake, sweet potato fondant, sautéed winter greens, salted butternut purée, buttermilk clam and dill sauce

DESSERTS

Chocolate and Honey Tart (vegetarian)

poached raspberries, salted caramel

Blackberry and Vanilla Cheesecake (vegetarian)

honeycomb, blackberry sorbet

Caramelised Banana Crème Brûlée Tart (vegetarian)

salted popcorn, cashew nuts, rum raisin ice cream



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