



House of Commons

Banqueting À la Carte Menus

Once you have reviewed our selection of exclusively designed dishes, please choose one starter, one main course and one dessert. Please feel free to add a soup or sorbet course, if desired.

Coffee and Petit fours will be served with your meal, priced at £3.00 per person.

A daily vegetarian dish is available for guests requiring a vegetarian option. This will be charged at the same price as your chosen starter and main course. Vegetarian main courses (**M19** and **M20**) can be ordered for a minimum of ten guests only.

When minimum spend or minimum numbers are not met, room hire will be applicable. Please refer to **Terms & Conditions 10.3**.

Our Banqueting Office will be happy to offer advice when compiling your menu. A selection of menus designed by our Head Chef are available from the Banqueting Co-ordinators.

When ordering, please use the relevant coding for each dish
(eg. **S1**, **G1**, **M1**, **D1**)

À la Carte

First Course

Chilled First Courses

S1

Salad of Avocado, Watercress and Chicory **v**
*avocado, watercress and chicory with crème fraîche,
wholegrain mustard and mascerated vegetable ribbons*
£6.00

S2

Char-grilled Mediterranean Vegetables with Mozzarella **v**
*char-grilled peppers, aubergines and courgettes
with buffalo mozzarella and cherry tomatoes*
£6.00

S3

Smoked Mackerel Terrine with Horseradish
*smoked mackerel terrine with horseradish and
fresh thyme served with brown bread and butter*
£6.00

S4

Assorted Wild Mushrooms and Baby Asparagus **v**
*a salad of assorted wild mushrooms, baby asparagus and
leaf spinach with toasted pinenuts, fresh basil dressing
and parmesan crisp*
£8.00

S5

Corn-fed Chicken and Pistachio Terrine
corn-fed chicken and pistachio nut terrine with sweet pickled beetroot
£8.00

S6

The House of Commons Prawn Cocktail
*succulent prawns in mary rose sauce on
shredded iceberg lettuce served with brown bread and butter*
£9.00

S7

Marinated Scottish Salmon with Macerated Beetroot
*Scottish salmon marinated in citrus juices and soy sauce
with macerated beetroot and dill cream*
£11.50

S8

Traditional Oak Smoked Scottish Salmon
*thinly sliced Scottish smoked salmon served with fine capers,
chopped onion and horseradish cream*
£12.00

À la Carte

First Course

Chilled First Courses

S9

Smoked Duck Breast with Orange and Watercress
*smoked duck breast with fresh orange, watercress and rocket leaves
and green peppercorn vinaigrette*
£12.00

S10

Smoked Halibut and Crab Parcels
*parcels of smoked halibut and fresh crab with spring onions,
celery, crispy baby gem leaves and mint yogurt dressing*
£13.00

Hot First Courses

S11

Seared Red Mullet on Lemon and Herb Couscous
*seared fillet of red mullet on couscous with lemon and herbs,
feves, fine green beans and tomatoes*
£8.50

S12

Melted Button Onion and English Goats Cheese Tartlet
*softly cooked button onions in puff pastry topped with
warm golden cross goats cheese with balsamic dressing*
£10.50

S13

Char-grilled Tuna with Fennel
*char-grilled fresh tuna on macerated fennel with
spring onions, dill and selected leaves*
£12.00

À la Carte

First Course

Soups

to be served as a starter or
as an intermediate course

S14

Cream of Watercress Soup
served either chilled or hot
£6.00

S15

Cream of Plum Tomato Soup
served with basil oil
£6.00

Sorbets

to be served between courses, not as
an alternative to a starter or dessert

G1

Mango and Lime Sorbet
£3.00

G2

Lemon and Basil Crème Fraîche
£3.00

G3

Champagne Sorbet
£4.00

À la Carte

Main Course

Fish

M1

Pan-fried fillet of Sea Bass with Fennel
*fillet of sea bass on slowly cooked fennel, fondant potato tower,
turned carrots and red wine butter sauce*
£19.00

M2

Roasted fillet of Cod with Cheese and Beer Glaze
*oven roasted cod fillet with a cheese and beer glaze, chive mash,
asparagus tips and mange tout with plum tomato sauce*
£20.00

M3

Poached Lemon Sole fillet with Salmon Mousse
*poached lemon sole fillet with salmon mousse on buttered spinach,
fish cream sauce and parsley new potatoes*
£23.00

M4

Grilled fillet of Red Mullet and Saffron Fish Stew
*grilled fillet of red mullet on wilted spinach with saffron,
mussel and prawn stew, parsley new potatoes*
£24.50

M5

Monkfish wrapped in Air-dried Ham
*roast monkfish fillet served with leaf spinach and
cocotte potatoes with chive cream sauce*
£28.00

Meat & Poultry

Poultry

M6

Supreme of free-range Chicken with Herb Crust
*pan-fried supreme of free-range chicken with a
fresh herb crust, roasted garlic, new potatoes,
green beans and a white wine sauce*
£16.00

M7

Roasted Breast of corn-fed Chicken on Morel Risotto
*roasted breast of corn-fed chicken on a morel mushroom
risotto cake with mange tout and lightly scented basil cream*
£16.00

M8

Baked Gressingham Duck Breast with Forest Mushrooms
*baked breast of gressingham duck and forest mushrooms
in puff pastry served with celeriac and potato gratin
and green vegetables*
£19.00

À la Carte Main Course

Beef & Veal

M9

Roast Rib of Scottish Beef with Yorkshire Pudding
*roasted rib of Scottish Beef, château potatoes and
panache of vegetables with red wine sauce*
£18.00

M10

Roasted Loin of Veal with Pappardelle Pasta
*roasted tarragon flavoured loin of veal with pappardelle pasta
and cherry tomato and olive stew*
£20.00

M11

Grilled Scottish Fillet Steak with Wild Mushrooms
*grilled fillet steak topped with a wild mushroom cream sauce
served with parmentier potatoes, glazed carrots
and a rich red wine sauce*
£28.00

M12

Fillet of Scottish Beef Wellington with Madeira Sauce
*baked fillet of Scottish beef coated in Dijon mustard,
wrapped in puff pastry served with parisienne potatoes
and selected green vegetables*
£28.00

Lamb & Pork

M13

Braised Rump of English Lamb with Wild Mushrooms
*slowly braised rump of English lamb on wild mushrooms with
boulangère potatoes, glazed green beans and
a rich sherry and balsamic jus*
£24.00

M14

Pan-fried Honey Glazed English Pork Loin
*pan-fried soy sauce and honey glazed English pork loin steak
with sweet potato savoyarde and stir-fried vegetables*
£16.00

M15

Grilled Double English Lamb Cutlets on Celeriac Mash
*grilled double lamb cutlets served on celeriac and potato mash,
buttered green vegetables and basil flavoured lamb jus*
£28.00

M16

Rump of English Lamb on Minted Pea Purée
*roasted rump of English lamb served on a minted pea purée
with dauphinoise potatoes and braised red cabbage*
£17.00

À la Carte Main Course

Seasonal

M17

Traditional Roasted Pheasant with Natural Jus

available from September until February

*roasted pheasant with natural juices, bread sauce,
fried bread crumbs, château potatoes and
a panache of vegetables*

£20.00

M18

Home-made Steak and Kidney Pudding

available from October until March

*traditionally made home-made steak and kidney pudding
with rich red wine sauce, wholegrain mustard mashed potatoes
and buttered savoy cabbage*

£18.00

Vegetarian

Vegetarian dishes can be ordered
for a minimum of ten guests.

Please note we will provide a vegetarian dish of
the day for individual vegetarian requirements.

M19

Baked Mediterranean Vegetables in Puff Pastry **v**

*roasted pimentos, courgettes and aubergines baked in
puff pastry with plum tomato and black olive sauce*

£16.00

M20

Trio of Ravioli filled with Spiced Sweet Potato,

fine Ratatouille and Wild Mushrooms **v**

*freshly made ravioli filled with spiced sweet potato mousseline,
fine ratatouille and wild mushroom duxelles served*

with garden herb cream sauce

£16.00

À la Carte

Desserts & Cheese

Desserts

D1

Peach and Almond Pudding
*glazed peaches baked in an almond sponge
with vanilla and peach sauces*
£6.00

D2

Key Lime Pie with poached Strawberries
individual fresh lime tart with strawberries poached in strawberry syrup
£6.00

D3

Tuille Basket of home-made Honeycomb Ice Cream
crisp tuille biscuit basket with home-made honeycomb ice cream
£6.00

D4

Rich Chocolate and Mocha Tart
*rich chocolate and coffee tart served with
whipped cream and a coffee tuille*
£6.00

D5

Pear Tart Tatin
caramelised pears on puff pastry with vanilla ice cream
£6.00

D6

Traditional Sherry Trifle
*layers of sherry soaked sponge with fruit and berries,
vanilla custard and fresh cream*
£6.00

D7

Classic Bread and Butter Pudding
individual bread and butter pudding with home-made vanilla custard
£6.00

D8

Blackberry and Apple Charlotte
blackberry and apple mousse encased in charlotte sponge
£6.00

D9

Strawberry and Raspberry Syllabub with Shortbread
*layered strawberry jelly and raspberry mousse
served with home-made shortbread biscuit*
£6.00

D10

Coconut Pannacotta with Pineapple Compote
*set coconut cream infused with vanilla served
with pineapple compote and Malibu caramel*
£6.00

À la Carte Desserts & Cheese

D11

Rhubarb Crème Brûlée with Orange
traditional sugar glazed custard with poached rhubarb and orange zest
£6.50

D12

Rustic Apple Tart with Mincemeat Ice Cream
country style baked bramley apples in flaky pastry
served with sweet mincemeat ice cream
£6.50

D13

Light Milk Chocolate Mousse with crisp Fruit and Nut Crumble
milk chocolate mousse piped onto
dried fruit and nut crumble base with grioteen cherries
£6.50

D14

Apricot Mousse
light apricot mousse topped with an apricot and strawberry compote
£6.50

D15

Classic Tiramisu
marsala and coffee soaked sponge topped with
mascarpone cream and dusted with cocoa powder
£7.00

D16

'Manjari' Chocolate Marquise with roasted Plums
rich manjari chocolate mousse made from
Criollo and Trinitario cocoa beans served with roasted plums
£7.00

D17

Mango and Yoghurt Parfait
refreshing iced dessert of mango and yoghurt served with tropical fruit
£7.00

D18

Champagne Granite with Mango, Melon and mixed Berries
champagne ice crystals with mango, melon and mixed berries
£8.00

Cheese

Selection of British Cheeses
a plated selection of British Cheeses
served with biscuits
£6.00

Breakfast Menus

Continental Breakfast £16.50

Chilled Orange and Grapefruit Juices
Platter of sliced Meats and Cheeses
Selection of Seasonal Fruits
Croissants, Brioche Rolls and Breakfast Pastries
Tea and Coffee

English Breakfast £18.50

Selection of Fresh Fruit Juices
Mini Breakfast Pastries
Grilled Bacon
Tomatoes
Field Mushrooms
Cumberland Sausages
Black Pudding
Scrambled or Fried, Free Range Eggs
White Granary and Wholemeal Bread or Toast
Tea and Coffee

N.b. Breakfast Cereal available; please request this from your banqueting co-ordinator when ordering.

Westminster Breakfast £20.00

House of Commons Champagne and fresh Chilled Orange Juice
Scottish Smoked Salmon with scrambled Eggs and Chives
White, Granary and Wholemeal Bread or Toast
Tea and Coffee

Afternoon Tea Menus

The Pugin Tea £13.50

Selected Leaf Teas
Assorted Tea Sandwiches
Afternoon Tea Pastries

Cream Tea £15.00

Selected Leaf Teas
Home Baked Scones
Devon Clotted Cream
Strawberry Jam
Assorted Tea Sandwiches
Afternoon Tea Pastries

Westminster Tea £24.00

Selected Leaf Teas
Home Baked Scones
Devon Clotted Cream
Strawberry and Raspberry Jam
Assorted Tea Sandwiches
Afternoon Tea Pastries
Fresh Strawberries
Glass of Champagne



House of Commons

Banqueting Reception Menu

Once you have reviewed our selection of hot and cold Canapé menus please choose 1 Block of hot items and 1 Block of cold items. In addition, please add our selection of dessert canapés if you wish to do so.

Please order your canapé menu using the relevant code numbers:

eg. Block A; Block E

Our Banqueting office will be happy to offer advice when compiling your menu. A selection of menus designed by our Head Chef is available from your Banqueting Co-ordinator.

A House of Commons Reception Menu consists of
1 Block of hot and 1 Block of cold canapés.

Cocktail Reception Menus

Cold Canapés

Block A £9.00

Smoked Trout Mousse with Parsley and Horseradish
Smooth Duck liver Parfait with Orange and Chervil
Corn Fed Chicken with Lemon, Coriander and Natural Yoghurt
(v) Macerated Vegetable Sushi Roll
(v) Creamed Roquefort Cheese with Pecan Nuts and Celeriac

Block B £11.00

Sliced Beef with Macerated Young Vegetables
Seared Corn Fed Chicken with Wholegrain Mustard
Mediterranean Prawn Salad with Cucumber and Chervil
(v) Crumbled Stilton Cheese with Apple and Celery
(v) Buffalo Mozzarella with Oven Dried Tomatoes and Pesto

Block C £16.00

Smoked Chicken Breast with Mango and Lime Salsa
Cornish Crab with Tarragon and Crème Fraîche
(v) Mango, Red Pepper and Coriander on Sweet Potato Crisps
Salmon Gravalax with Sweet Mustard and Dill
(v) Char Grilled Courgettes with Slow Roasted Onion

Block D £16.00

English Goats Cheese with Black Olives on Onion Bread Toast
Macerated Leeks with Forest Mushrooms and Plum Tomatoes
(v) Chickpea salad with Red Chillies and Parsley
Grilled Aubergine, Carrot and Courgette
(v) Sun Dried Plum Tomatoes with Red Onion Relish

Cocktail Reception Menus

Hot Canapés

Block E £9.50

Honey and Grain Mustard Chipolatas
Goujons of Sole with Tartar Sauce
Chicken Satay Skewers
(v) Wild Mushroom Quiche
(v) Curried Vegetable Samosa with Raita

Block F £9.00

Spicy Lamb Meat Balls with Sweet Curry Sauce
Glazed Chicken Wings with Honey and Coriander
Tempura of Tiger Prawns with Sesame Chilli Dip
(v) Spinach and Feta Cheese Filo
(v) Baked New Potatoes with Sour Cream and Chives

Block G £11.00

Lightly Spiced Smoked Haddock Fish Cakes
Sesame coated Beef Kebabs
Mini Croque Monsieur
Crispy Money Bag of Duck Confit
(v) Home made Onion Bhajis

Block H £9.00

(v) Mini Vegetable Spring Rolls
(v) Home made Onion Bhajis
(v) Spicy Pan Fried Button Mushrooms
(v) Baked New Potatoes with Sour Cream and Chives
(v) Cherry Tomato and Red Onion Tart

Dessert Canapé £5.00

White and Dark Chocolate Dipped Strawberries
Chocolate Roulade
Bakewell Tart

Cocktail Reception Menus

East meets West £20.50

(This is a mixture of Hot and Cold Canapés,
which can be ordered as a complete menu)

- Assorted Sushi with Soy and Ginger Dip
- (v) Grilled Vegetable Satay with Peanut Sauce
- (v) Curried Vegetable Samosas
- Spicy Lamb Meatballs
- Crispy Duck Moneybags
- Mini Fish and Chips
- (v) Bubble and Squeak Cakes
- Bacon and Cheese Flan

Menu J £5.00

- (v) Roasted and Spiced Nuts
- (v) Marinated Black and Green Olives
- (v) Beetroot, Parsnip, Celeriac and Sweet Potato Crisps
- (v) Kettle Crisps

Finger Buffet Menu

Menu A £27.00

Cold Canapés

Tzatziki with Pimentos (V)
Gravadlax with Sweet Herb Dressing
Mini Devilled Beef Salad with Gherkins

Open Sandwiches

Mozzarella and Basil on Ciabatta (V)
Smoked Halibut Fillet with Crème Fraîche and Chives
Roasted Corn Fed Chicken with Whole Grain Mustard

Hot

Cherry Tomato and Red Onion Tart (v)
Cajun Chicken with Mango Chutney
Mini Croque Monsieur
Salmon and Leek Fish Cakes

Menu B £31.00

Cold Canapés

Grilled Aubergine, Pepper and Courgette Crostini (V)
Traditional Niçoise Salad
Baby Smoked Eel fillet with Champagne Macerated Leeks
Oven-baked Duck Breast with Chinese Garnish

Open Sandwiches

Cubes of Avocado with Tomato, Chilli and Lime Juice (V)
North Atlantic Prawns with Cocktail Sauce
Honey Roasted Ham with Mustard and Gherkins on Granary Bread

Hot

Wild Mushroom Tarts (V)
Spicy Beef Kebabs
Medallion of Roasted Salmon with Tiger Prawn
Glazed Chicken Wings with Coriander and Ginger

Dessert

Strawberry Roulade
Bakewell Tart