

## 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 **£55.00**

3-course dinner **£60.00**

## CHEF'S CHOICE

3-course lunch **£53.00**

3-course dinner **£58.00**

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

## STARTERS

### VEGETARIAN

Golden cross goat cheese mousse with ruby beetroot, sour dough crisp, curly endive and toasted hazelnuts | C, Ce, M, N, So, Su | V

### PLANT BASED

Heritage tomato and grilled aubergine tart, pesto, smoky paprika  
Salamanca olive, baked lemon tofu | C, So, Su | Ve

Star anise and orange compressed watermelon, feta mousse, green beans,  
red onion and pickled cucumber salad | Se, Su | Ve

Sweetcorn velouté, with basil oil | Ce | Ve

Roasted cauliflower soup, with pomegranate and sunflower seed | Ce, | Ve

### MEAT

Coronation chicken - flaked chicken with curry mayonnaise, mango, grilled  
asparagus and flaked almonds | E, Mu, N, Su

Lamb rosemary apricot and pumpkin seed terrine, coriander cous cous,  
lamb's lettuce and mint yoghurt dressing | M, Su

Gammon, leek and wholegrain mustard, minted pea puree, charred red  
capsicums and pea tendrils | C, E, F, M, Mu, So, Su

### FISH

Beetroot gravadlax, Charlotte potato salad, baby fennel and watercress  
E, F, Mu, Su

Southwest crab and cold-water prawn cocktail, crab and prawns bound in  
brandy mayonnaise, lettuce gel, with brown bread  
C, Ce, Cr, E, F, M, Mu, So, Su

Seared lemon and dill cured bream fillet, gazpacho, potato croutons, black  
olive tapenade | C, F, Su

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans

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.



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EVENTS

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## MAINS

### VEGETARIAN

Globe artichoke broad/edamame bean risotto truffle, and seaweed oil, grilled asparagus, Cornish Blue cheese and walnut croquette, dill pickled mushroom, golden beets | E, M, Mu, N, So, Su | V

### MEAT

Roasted pancetta wrapped pork tenderloin and rocket dressing, red onion and peach pearl couscous, char-grilled baby leeks | C, Ce, Su

Baked miso grain-fed chicken supreme, red wine vinaigrette, oyster mushroom, pine kernel, orzo risotto, and glazed green beans  
C, Ce, M, Mu, So, Su

Minted double lamb cutlet redcurrant sauce, carrot and caraway fondant, pea tartlet, and baby turnip | C, Ce, M, Su

Pan-fried 'Gressingham' duck supreme, shitake mushroom sauce, potato sarladaise, buttered runner beans, beetroot gel | Ce, M, Su

### PLANT BASED

Sundried cherry tomato, red kidney bean sweet potato panko cake, green pea guacamole, balsamic glazed chicory, cumin spiced granola and raspberry compote | C, So, Su | Ve

### FISH

Pan-fried fillet of seabass, roasted garlic and spring onion velouté, red pepper polenta, and sea asparagus | Ce, E, F, M, Su

Dill-poached salmon with 'Speaker's house whisky', hollandaise sauce, Hampshire watercress, and leek potato dauphinoise, wilted spinach  
Ce, E, F, M, 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

Lemon meringue tart, creme fraiche sorbet | C, E, M | V

Eton mess: meringue, strawberries, vanilla cream, strawberry sorbet  
E, M, Su | V

Seasonal fruit salad with double cream | M | V

### PLANT BASED

Vanilla pannacotta, peach compote, peach gel, lime syrup | Ve

Coconut rum poached pineapple, banana and coconut sorbet,  
caramelized pineapple gel, puffed rice | Ve

### OTHER

Vanilla and raspberry entremets: white chocolate vanilla mousse,  
raspberry jelly, crunchy feuillentine base, chocolate décor | C, M, So

Hazelnut entremets, dark chocolate sorbet, coffee crumble, mascarpone  
cream | C, M, N, So

Tropical cheesecake: crunchy biscuit, passion fruit cheesecake, mango  
jelly | C, M, So

Mango mousse, sticky rice pudding, caramel, bitter chocolate soil  
C, M, So

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)

Calamansi sorbet and yogurt | M | V

Watermelon sorbet and lemon granita | V

Kia Royal: English sparkling wine sorbet, poached blackcurrant, lemon  
meringue | 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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EVENTS