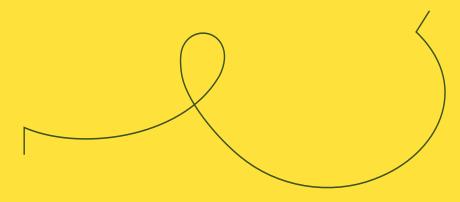




## seat connections



Good food



#### Welcome to Woburn House

We look forward to welcoming you at Woburn House and hosting your meeting, conference or event through our bespoke hospitality services and dedicated catering team.

All menus are prepared on-site by our chefs who pride themselves on serving fresh, locally sourced, sustainable food and hospitality.

Our menus are easily adaptable to most of the 14 key allergens, therefore please let us know if you or your guests have any specific requirements, and we will be happy to accommodate them.

Contact the team to discuss this further:

#### bookings@woburnhouse.co.uk

Last date for ordering food items is 48h (2 working days) prior to the date of the event

#### Allergens Key

For those with special dietary requirements or allergies, who may wish to know more about the food or drink ingredients used, please ask for a manager.

VE Vegan

V Vegetarian



## Sustainability & CSR

Sustainability and responsible sourcing is at the heart of our catering at Woburn House, and we endeavour to take an active role in creating healthier food whilst minimising food waste.

Our chefs carefully select the finest, seasonal ingredients including:

- 100% British meat
- Sustainably sourced fish
- Free range eggs
- Locally sourced artisan breads, fruit, vegetables, milk and cheese.













## Meet our Suppliers





We partner with Redemption Coffee Roasters who are on a mission to reduce reoffending rates in the UK through coffee by training prison leavers and people at risk of offending with the skills they need to gain secure and meaningful employment.



#### Fairfields Farm

The Fairfield family have been making their own 'perfect crunching' crisps at their farm's factory since 2006, operating a very sustainable farm. We are happy users of their products at Woburn House.



#### **Luminary Bakery**

Luminary Bakery is an award-winning social enterprise empowering London's most disadvantaged women to thrive. Our catering team have proudly partnered with Luminary Bakery, providing them with skills, training, employment opportunities, and a supportive community. Together, we've raised significant funds, mentored countless women, and helped Luminary grow into a beacon of hope for those who need it most.



## Refreshments

#### Teas & coffees

A selection of traditional, fruit and herbal teas with freshly brewed Redemption Roasters Coffee – The Roll Call Blend

Tea, coffee, biscuits & water	£4.95
Tea, coffee & cake	£7.95
Filtered water	£2.00
Fruit Juice	£6.00
Fruit and elderflower infused water 8 Ltr	£14.00
Fruit basket (minimum 10 guests)	£2.00pp

#### Mid-morning & afternoon bites

Dates & cacao energy balls VE	£2.75
Lemon drizzle flapjack V	£2.40
Mini muffins V	£2.40
Chef's selection of afternoon cakes	£4.50
Nibbles (3 items)	£6.50

- Olives
- Mixed Nuts
- Vegetable Crisps
- Olive & rosemary breadsticks
- Tempura seaweed crackers
- Cheddar bites with cheese topping
- Seaweed crunch mix



# Within every humble ingredient lies huge potential



## Refreshments

#### Luminary Bakery

Peanut butter cookie VE

72h notice required. Minimum 10 guests

#### Mini cakes

Lemon & blueberry V	£2.75
Victoria sponge VE	£2.40
Orange, cardamom and pistachio V	£2.40
Other	
Cappuccino chocolate swirl V	£2.75
Dark chocolate and sea salt cookie V	£2.25

Luminary provides training, employment and community to some of the most disadvantaged women in London.

f2.25

'Luminary changed my life and gave me the skills and opportunity to grow as an individual.'

Luminary alumni



Rising Hope in East London



#### Breakfast Menu

All our breakfast menus are served with freshly brewed coffee, still and sparkling filtered water, English breakfast tea and a selection of herbal infusions

#### Baker's basket £6.50

Selection of assorted mini Danish pastries and croissants

#### Vitality breakfast £,10.50

Minimum 10 guests

Organic coconut or Greek yoghurt, mixed berries compote and granola VE / V Super green vitality smoothie VE

#### Extras – minimum 10 guests

Smoked Salmon and cream cheese mini bagel	£3.25
Overnight organic oats pot VE / V	£,2.25

#### Welcome breakfast roll £9.50

One roll per person. Minimum 10 guests

Dry cured bacon in a soft toasted roll

Cumberland sausage in a soft toasted roll

Free range scrambled egg in a soft toasted roll V

Grilled Portobello mushroom, spinach & smoked Applewood roll V



## Working Lunches

#### Classic working lunch £24.00

Chef's choice of 1.5 rounds of freshly prepared deep filled sandwiches on a variety of white, granary and wholemeal sliced breads, served with a whole fruit bowl and Fairfield farm crisps, chef's salad and dessert

#### Sample Menu

- Roasted chicken, tomato & Cos lettuce
- Ham, mature cheddar & spinach
- Freshwater prawn mayo, cucumber & salad
- Tuna mayo & cucumber
- Free range egg & watercress
- Hummus, coriander & red pepper

#### Gourmet working lunch £28.50

1.5 rounds of assorted artisan baked rolls and breads with gourmet fillings, served with Fairfield farm crisps and whole fruit bowl. Chef's salad, 2 finger food items and dessert

#### Sample Menu

- Aubergine, ricotta & balsamic cream
- Baron Bigod (a Suffolk made Brie style cheese), pecan & maple syrup
- Smoked trout, cream cheese & dill
- Crayfish & Marie Rose dressing
- Bresaola, mustard & sundried tomatoes
- Coppa, parmesan and roquette



## Fork Buffets

The hot fork buffet consists of 2 proteins: meat or fish, and vegan/vegetarian, 2 seasonal chef's choice salads, 1 side dish and 1 dessert.

#### Chef's Choice Hot Fork Buffet £,24.00

For clients choosing the standard package, we will serve our chef's choice lunch. A sample of the menus served can be found below.

Chef's choice buffets will be served in our Sakura café for all bookings in UUK Boardroom, Brunswick Room, Bloomsbury Room, Foster Room and Tower Room.

#### Sustainable Hot Fork Buffet £24.00

Worried about your carbon footprint?

Do you have a company sustainability policy to adhere to? We can serve your chef's choice lunch with only the vegan and vegetarian options available to your guests.

#### Premium Hot Fork Buffet £29.50

For clients choosing the premium package, a menu selector is available on the following page.

Premium buffet choice is only available for events in Woburn Hall with Premium Package (min 30 guests).

Please choose your options as per the above instructions.

Additional main course: £,6.50 pp

## Fork Buffet Selector

#### Vegetarian/vegan

- Hasselback butternut squash, glazed honey, goat cheese & walnut V
- Curried cauliflower steak, golden raisin, piquillo and coriander dressing VE
- Rustic courgette tart, burrata and parmesan V
- General Tso's tofu, sesame and coriander VE
- Roast aubergine miso, ginger and tahini VE
- Vegan red curry, lemon grass, coconut milk and mixed vegetables VE

#### Fish

- Hake, white beans and seasonal greens
- Chalk stream trout fillet, fennel and Taggiasche olive
- Pan fried cod and Sicilian caponata
- Coley supreme and tarragon sauce vierge
- Sticky Asian sea bream
- White fish tagine with saffron and almond
- Sea bass, grilled summer vegetable and chimichurri

## Fork Buffet Selector

#### Meat

- Rose harissa spiced chicken breast and preserved lemon.
- Slow roast five spice pork belly and gravy.
- Grilled lamb kofta, pomegranate, mint and parsley dressing.
- Beef korma, yoghurt and coriander
- Beef brisket in a BBQ sauce
- Chicken saltimbocca, anchovies and gremolata stuffing
- Quesadillas, sausage and fennel stuffing

#### Side Dishes

- Steamed rice VE
- Garlic and herbs roasted potatoes VE
- Warm farro salad VE
- Thai glass noodles and shredded vegetable VE
- Spiced sweet potato wedges VE
- Pan fried lemon polenta VE



## Fork Buffet Selector

#### Salads

- Peas, mange-tout, basil, feta and berries V
- Roquette, orange segments, fennel and black olive VE
- Heritage beetroot, caramelised pear, pecan and blue cheese V
- Roasted Delicia squash, chickpea and tahini VE
- Watermelon, Datterini tomato, chia seeds, mint and molasses VE
- Quinoa, roast asparagus, eggs and capers V

#### Dessert

- Blackberry cheesecake V
- Mango and lime parfait V
- Summer berries Eton Mess V
- Triple chocolate mousse V
- Luminary Blondie, vanilla whipping cream V



#### Afternoon Tea

#### Afternoon tea £25.00

A British classic, selection of 3 finger sandwich filling options, accompanied by freshly baked scones and patisseries.

#### Afternoon tea sandwich & cake sample menu

- (1.5 round per person)
- Salted cucumber, coconut labneh and mint
- Forman's smoked salmon, Cornish butter, dill
- Rare striploin, horseradish, chutney and baby watercress
- Dark chocolate fondant
- Selection of assorted macarons
- Lemon meringue pie and candied lemon zest

Add glass of prosecco to your afternoon tea for £,7.00 per glass

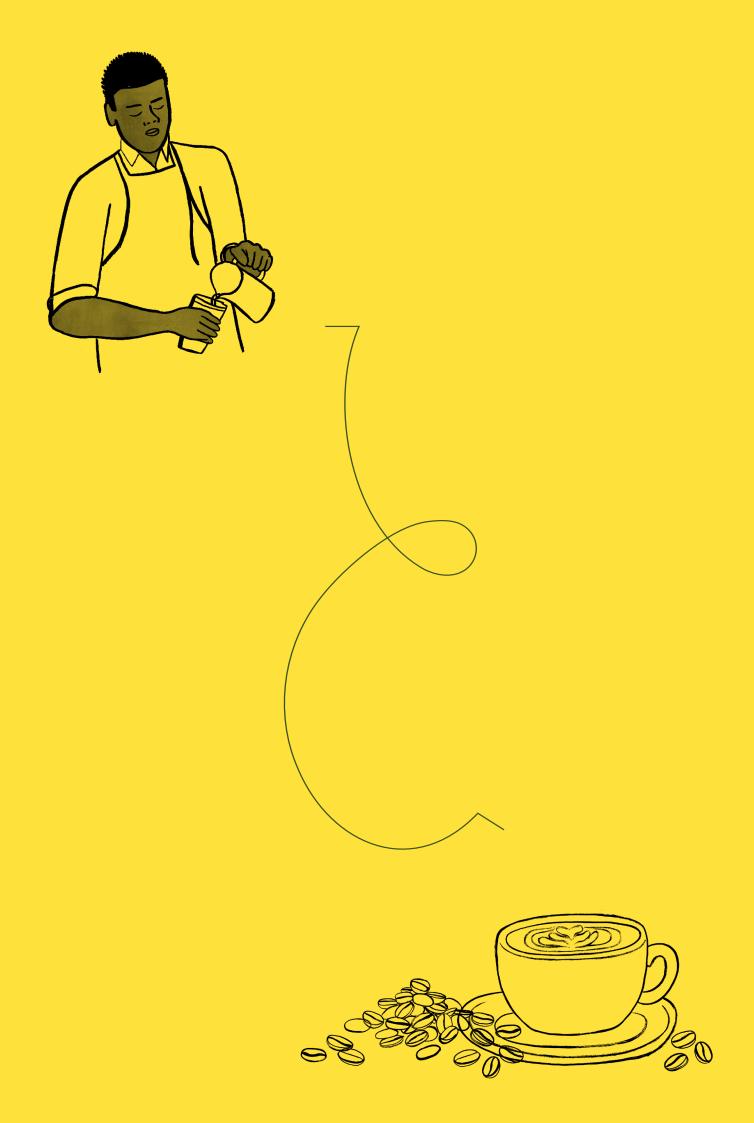
#### Add Luminary Bakery to your tea

Selection of mini cakes at £,7.25 per cake

At Woburn House, we believe in creating opportunities that truly make a difference. Your treat is their triumph.

Together, we're breaking the cycle of poverty and creating brighter futures, one bake at the time.





## Additional Information

Welfare of our guest is at the heart of our services, and we strive to ensure food safety is at the highest level

- 1. Our team will ensure that all your dietary requirements are catered for on the day of your event and provide alternatives if there are any last-minute changes. Please pass all dietary requirements information to our team during booking process so that we can plan those meals in advance. Please let us know if you require calorific information about any dishes on our menu and we will be happy to assist.
- 2. Our food is closely monitored during production and checked for correct temperatures throughout cooking and service processes. Any high-risk foods will be removed from the buffet after 2h, to ensure we comply with food safety regulations. We do not allow for any foods to be brought from outside and consumed due to food safety reasons.
- 3. If you have any questions or concerns before or during your event, please contact a member of our team via email or in person when in the building.
  - Sales team <u>bookings@woburnhouse.co.uk</u>
  - Your designated catering team on the day
  - Receptionist at the main reception on the ground floor

We wish you a great day and look forward to your event at Woburn House!

1 Dietary Requirements

2 Food Safety

**3** Contacts



Woburn House Conference Centre Ltd 20 Tavistock Square London WC1H 9HQ

bookings@woburnhouse.co.uk www.woburnhouse.co.uk



