



Woburn House

WC1 Meetings and Events

CHRISTMAS

2024





Add a bit of theatre
have one of our chefs talk your guests through the menu

Christmas 2024

Seated Lunch and Dinners:

LUNCH 12pm – 4pm or

DINNER 6pm – 10pm

STARTER

Trio of beetroot with pickled shallot, radish and micro salad **(VE)**

Dill smoked salmon with pickled cucumber, chive crème fraiche and toasted sour dough

CARVERY MAIN

Nut Roast, with lentils, mix dried fruit, herb roast potatoes, broccoli, cauliflower and root vegetables with vegan gravy **(VE)**

Roast turkey breast with sage and onion stuffing, pigs in blanket with turkey jus

Herb roast potatoes, broccoli, cauliflower and root vegetables

DESSERT

Vanilla Cheesecake with winter berries and pear gel

Chocolate and cherry pudding **(GF) (V)**

Coffee and mini-mince Pie

WOBURN HALL ROOM HIRE

2 glasses sparkling on arrival
½ bt wine per guests

White linen

£95.00 + VAT per guest

All prices exclusive of VAT

Minimum 70 Guests

Also available in the Sakura Café for smaller groups

Minimum 30 guests.

Additional bottles of wine

£26.00 + VAT per bottle

VE Vegan / Plant-based V Vegetarian (h) Healthy choice * Highly seasonal product and may be limited in availability
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator
All prices are per person and exclude VAT

Standing Reception Package

LUNCH 12pm – 4pm or

DINNER 6pm – 10pm

SMALL PLATES / BOWLS STANDING RECEPTION

Sweet and sour callettes, toasted cashews, crispy noodles (VE)

Parsnip pakora, black lentil dahl, coconut yoghurt, coriander (VE)

Lemon and dill poached cod, chive mash, baby spinach, gremolata

Smoked salmon & crab cake, creamed leeks, lemon butter, dill oil

Katsu Kelly bronze, Asian pickles, sticky rice

Turkey roulade with roasted parmentier potatoes, root vegetable and turkey jus

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Date & cranberry sticky toffee, salted caramel, vanilla cream

Truffle tart with chocolate sauce (VE)



WOBURN HALL ROOM HIRE

Choice of 4 bowls

2 hours unlimited beers, wines
and soft drinks

£80.00 + VAT per guest

All prices exclusive of VAT

Minimum 70 Guests

Also available in the Sakura Café
for smaller groups

Minimum 30 guests

Additional bottles of wine

£26.00 + VAT per bottle



FESTIVE DRINKS

FIZZ AND WINES

Prosecco Spumante Extra Dry `Borgo del Col Alto`, Glera, Italy, NV £36.50

WHITE:

Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019 £24.50

Hamilton Heights Chardonnay, Australia, 2022 £26.00

RED:

El Zafiro 'Extremadura' Tinto, Tempranillo/Shiraz, Spain, 2019 £24.50

Hamilton Heights Shiraz, Australia, 2021 £26.00



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Beer and cider

Becks 275ml	£4.75
Peroni 330ml	£5.50
London Meantime Lager 330ml	£5.75
London Meantime Pale Ale 330ml	£5.75
Cornish Orchard Gold Cider 500ml	£7.50
Sassy Poire Cider 330ml	£5.75

Soft drinks

Still and sparkling water	£2.00 per litre
Lemon thyme and cloudy apple	£12.50 per litre
Elderflower cordial with fizzy water	£10.00 per litre
Orange, apple and cranberry juice	£6.00 per litre
Soft drinks cans	from £2.50 per can
Lemonade selection	from £2.50 per can





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www.woburnhouse.co.uk