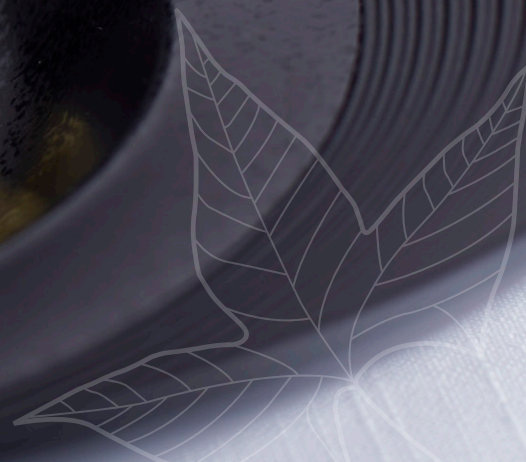




Woburn House

WC1 Meetings and Events

FINE DINING





Add a bit of theatre

have one of our chefs talk your guests through the menu



Why not reward your delegates and clients with a fine dining experience at Woburn House

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.



VE Vegan / Plant-based V Vegetarian

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



Starter

Pea panna cotta, English asparagus, broad bean gremolata, “feta” (VE)

Heritage beets, balsamic jelly, watercress pesto, avocado cream,
Underground cress (VE)

Isle of Wight tomatoes, Graceburn cheese, rapeseed oil, Landcress &
tomato crisp (V)

Summer vegetable salad, soft boiled quails egg, sheep’s milk puree,
toasted hazelnuts (V)

Watercress mousse, Burford brown egg, Chalk stream trout, sea
vegetables

H Forman cured salmon, rainbow radish, bronze fennel, soda bread

Leek velouté, Oxford blue croquette, chorizo oil, tarragon

Marinated burrata, Cobble lane ham, roasted figs, apple balsamic,
rocket cress



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Mains

Pot au Feu of baby gem, basil tofu, edamame beans, fennel roasted (VE)

Celeriac & white onion gratin, summer squash, sage & poppy seeds (VE)

Summer squash ravioli, new season leeks, crispy sage, toasted pine nuts (V)

Broad bean risotto, Shaved English asparagus, lemon oil, crispy Tunworth (V)

Salted cod, whipped potato, lemon spinach, caper butter, pinot noir

Seared Sea bass, cauliflower cheese puree, Summer greens, anna potato, chive oil

Maize fed chicken & spinach balontine, butter braised potato, heritage carrots, broad beans

Slow cooked pork, Jersey royals, peas, charred leeks, ham hock gnocchi

Aged sirloin, braised shin, horseradish hash, beer reduction, rainbow chard (supplement of £5)



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Dessert

Poached Summer rhubarb, oat cream, orange blossom & verbena (VE)

Pepper roasted peaches, tonka bean, torched meringues, raspberry gel (VE)

Whipped vanilla cheesecake, English strawberries, black pepper tuille, strawberry marshmallows

Classic lemon tart, British berries, praline cream, lemon confit

Macerated cherries, buttermilk cream, pistachio crumble, chocolate sorbet

Caramelised white chocolate parfait, lime mousse, white chocolate tuilles

Milk chocolate tart, salted caramel, milk ice cream, Nutella beignet

Elderflower & summer berry mess, matcha meringues, prosecco jelly



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Fine dining



We love to tell stories through our food and drink
Fresh and local wherever possible





Why not add...

Cheese Course

(please choose one) **£12**

Paxton and Whitfield cheese selection, Peter's Yard crackers, fig jam, celery

Oxford blue, purple figs, Cobble lane pancetta, Minus 8 vinegar

Baron Bigod, rainbow radishes, gooseberry compote, black treacle bread

Montgomery bon bon, apple jam, pickled celery

Amuse Bouche

(please choose one) **£7**

Chilled asparagus cream, sourdough, pea powder **(VE)**

Summer squash velouté, sage oil, toasted pumpkin seeds **(V)**

Shot of chicken, consommé jelly, bavaois, thyme crumble

London cured salmon, lemon panna cotta, fennel jam

Palette Cleanser

(please choose one) **£7**

London gin and fever tonic sorbet, cucumber syrup **(VE)**

Rum pineapple, coconut sorbet, ginger crumb **(VE)**

Lime panna cotta, ginger syrup, verbena **(V)**

Pimm's No.1 granite, candied cucumber, mint cress **(VE)**



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Dinner packages

Our dinner packages are exclusive of VAT and room hire. Service charge is included. For a full bespoke quotation for a themed dinner or items not included on the menu please contact the bookings team bookings@woburnhouse.co.uk

Package A

3 course meal selected from the menu
 Filtered water and fruit juice
 Coffee and petit fours

Package B

3 course meal selected from the menu
 Filtered water
 Half a bottle of house wine per person
 Coffee and petit fours

Package C

Arrival glass of champagne
 2 chef choice canapes
 3 course meal selected from the menu
 Filtered water
 Half a bottle of wine per person
 Coffee and petit fours

No. Guests	20	21-35	36-50	50-65	65+
Package A	£85	£80	£75	£70	£60
Package B	£95	£90	£85	£75	£65
Package C	£115	£110	£105	£100	£90

All prices per person and exclusive of VAT

VE Vegan / Plant-based V Vegetarian

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All prices are per person and exclude VAT



Allergen information

Do you have a food allergy or intolerance?

We provide allergen information on the 14 major allergens

Please speak with your event manager or sales executive and details of allergens in any of our dishes can be provided for your consideration

At your event there will be an 'Allergen folder' available at all buffet stations on your event catering floor/area should you or your guests have any questions on the day

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as is possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they are handled to allow you to make an informed decision as to whether the food is suitable for you.

**If you have any concerns,
please speak to a member of staff**



Fish



Eggs



Crustaceans



Gluten



Peanuts



Milk



Nuts



Celery



Mustard



Molluscs



Sesame



Lupin



Sulphites



Corn



Soya



Mushroom

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Woburn House Conference Centre Ltd
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www.woburnhouse.co.uk

