



Woburn House

WC1 Meetings and Events



MEETINGS AND EVENTS MENU

The Exciting New Sakura Cafe

We have an exciting new space available for your delegates at Woburn House.

The Sakura Café is now open offering your delegates an alternative space to use for informal meetings, side conversations or those all important video calls. The café will be open from 8am–4pm serving bean to cup coffee including decaffeinated options, hot chocolate and a range of classic, fruit and herbal teas. For clients booking a day delegate package in the UUK Boardroom, Brunswick Room, Bloomsbury Room, Foster Room and Tower Room, your package will include unlimited tea, coffee and water available in the café along with unlimited fruit and sweet treats served throughout the day. The lunch for these meeting rooms will be served in the Sakura Café and will consist of the chef's choice fork buffet of the day served between 12pm and 1:45pm. The menu will have options to choose from including vegan, vegetarian and gluten free dishes to cater for those all important dietary requirements.

The menu for lunch will be provided in your meeting room on the morning of your booking for you to share with your guests. You will then be able to break out from your meeting rooms during your breaks and lunch allowing your guests to stretch their legs and have a change of scenery between those all important conversations and presentations.





*We love to tell stories through our food and drink
our selection of breakfasts*



Breakfast & refreshment breaks

BEVERAGES

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. All the coffee we serve is Fairtrade and Rainforest Alliance certified. Decaffeinated options available

Tea, coffee filtered water and biscuits	£4.45
Still and sparkling filtered water (1 ltr)	£2.00
Orange or Apple juice (per litre)	£5.50

AFTERNOON TREATS

Cakes and sweet treats	£3.75
Afternoon Tea	£22.50
Handcrafted finger sandwiches, scones with jam and clotted cream, sweet pastries and afternoon tea cakes and sweet treats	

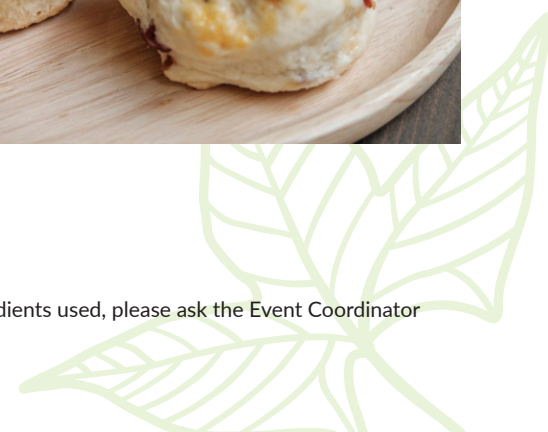
FRUIT	£1.80
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VE Vegan / Plant-based V Vegetarian

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



Breakfast & refreshment breaks

BREAKFAST

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

MORNING BAKERY £6.95
Chef's selection of freshly baked goods (V)

HEALTHY BREAKFAST (min 10 guests) £15.00
Muesli, Greek yoghurt, honey, berries, melon and pineapple cubes, granola compote pots, apple and orange juice. (V)

CEREAL BARS £5.95
A selection of granola, flapjacks and oat bars (V)

BREAKFAST BAPS (min 10 guests) £8.95
Please choose two and we will serve 50% of each
Portobello mushroom, spinach, tomato with tomato ketchup (VE)
(Dry cured back bacon and homemade tomato ketchup
Cumberland sausage with classic HP sauce
Free range warm egg mayonnaise with cracked black pepper (V)



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our selection of lunches*



Lunch

CHEF'S CHOICE LUNCH

(Available for all rooms)

£21.50

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

Chef's choice makes your event more sustainable as our in house chef can create seasonal dishes with locally sourced produce reducing your carbon footprint and food waste. Your menu will be provided to you on the morning of your event so your delegates can start to look forward to their lunch.

Lunch will always consist of meat/fish, vegan, vegetarian and gluten free options. Any more specific dietary requirements will be catering for if provided 48 hours in advance of your booking.

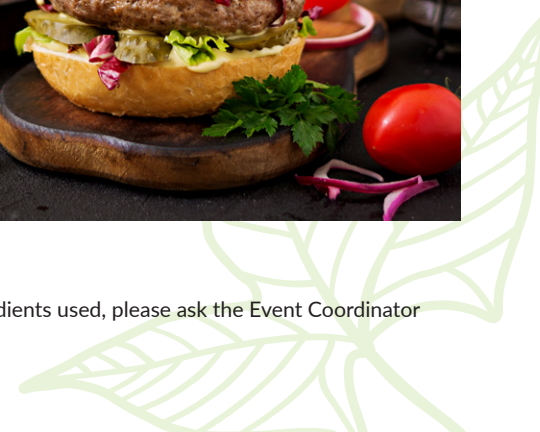
UUK Boardroom, Brunswick Room, Bloomsbury Room, Foster Room and Tower Room clients will be served in our Sakura Café. If you need lunch delivered to your meeting room please see the Working Lunch menu on pages 10 of this menu.



VE Vegan / Plant-based V Vegetarian

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Lunch

SUSTAINABLE LUNCH

(Available for Tavistock Room or Woburn Hall clients) **£21.50**

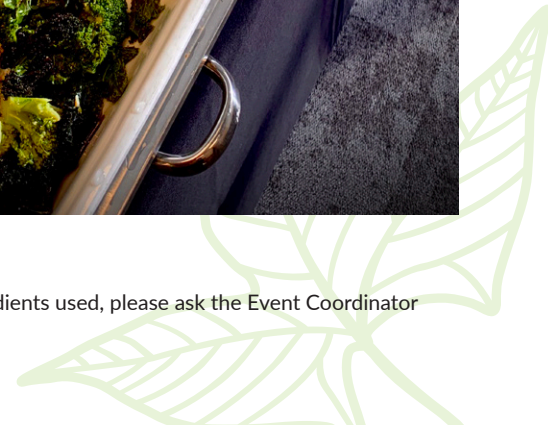
Worried about your carbon footprint? Do you have a company sustainability policy to adhere to? We can serve your chef's choice lunch with only the vegan and vegetarian options available to your guests.



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*We love to tell stories through our food and drink
our selection of buffets*



Lunch

PREMIUM FORK BUFFET

£28.40

Clients of the Woburn Hall with a Premium Package can choose a menu from those listed below.
(Min 30 guests)

All buffets include three main dishes with accompanying side dishes, seasonal salads or vegetables and one dessert.

Buffet 1

Crispy chicken katsu curry
Wild mushroom tortellini, baby spinach, mushroom cream, parmesan (V)
BBQ sweet potato, black beans, smoked chilli and tortilla shards (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 2

Pulled spiced lamb shoulder
Roast pumpkin, spinach and pecan crumble (V)
Quorn and bean Mexican chilli with sour cream and guacamole (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

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Buffet 3

Chicken, red pepper & lemongrass curry with sticky coconut rice
Mushroom and tarragon stroganoff (V)
Miso glaze chunky diced aubergine Nasu Dengaku (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 4

Harissa boneless chicken legs with tzatziki
Cauliflower, broccoli and truffle 'mac and cheese' (V)
Teriyaki Smoked tofu with Asian vegetable and toasted sesame seeds (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert



Lunch

PREMIUM FORK BUFFET

£28.40

Clients of the Woburn Hall with a Premium Package can choose a menu from those listed below.
(Min 30 guests)

Buffet 5

Golden fish goujons with tartar sauce and mushy peas
Italian aubergine parmigiana (V)
Okra lentil dhal (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 6

Pressed pork belly with charred apples and pork jus
Paneer and vegetable curry (V)
Plant based burger (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 7

Slow cooked beef stew with herb dumplings
Butternut squash and spinach lasagne (V)
BBQ pulled spicy jack fruit wrap with crispy cabbage (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 8

Braised ox cheeks with a rich red wine jus
Butternut and spinach tortellini (V)
Quorn cottage pie (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

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Lunch

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Buffet 9

Brisket cottage pie
Vegetable samosas with lime pickle and mango chutney (V)
Bombay burritos with mint yogurt (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 10

Cajun spice salmon with garlic and lemon butter
Feta, spinach and tomato lattice (V)
Yellow thai curry with crispy tofu and green beans (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

Buffet 11

Mild jerk chicken with jerk gravy
Roast pepper and goats cheese tart (V)
Spinach and chickpea curry with soya yoghurt riata (VE)
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

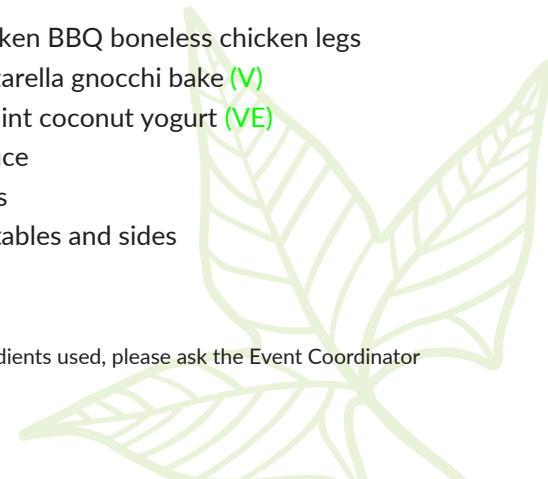
Buffet 12

Hickory smoked chicken BBQ boneless chicken legs
Mushroom and mozzarella gnocchi bake (V)
Falafel burger with mint coconut yogurt (VE)
and spicy tomato sauce
Chefs seasonal salads
Chefs seasonal vegetables and sides
Chefs dessert

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Lunch

PREMIUM FORK BUFFET

£28.40

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(Min 30 guests)

All buffets include three main dishes with accompanying side dishes, seasonal salads or vegetables and one dessert.

Seasonal Buffet 1

Thai king prawn curry

Spinach and ricotta cannelloni (V)

Falafel with tzatziki (VE)

Chefs seasonal salads

Chefs seasonal vegetables and sides

Chefs dessert

Seasonal Buffet 2

Braised feather blade red wine jus

Root vegetable wellington with saffron and pepper sauce (V)

Vegetable biriani (VE)

Chefs seasonal salads

Chefs seasonal vegetables and sides

Chefs dessert



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Lunch

WORKING LUNCH

(maximum 35 people)

£22.50

For those meetings and events when you can't stop we can deliver a delicious lunch to your meeting room.

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Includes one and half rounds of sandwiches with chef's choice of fillings.

Working lunch

Chef's selection of sandwiches on a variety of breads including vegetarian and vegan options (gluten free available on request)

Served with rough cut slaw (V)

Green salad (VE)

Kettle chips (VE)

Chocolate brownie (VE)

Fresh fruit (VE)

Fruit juice

Mineral water

Tea and coffee

Meat Free Meetings

Our working lunch can be made fully vegetarian on request reducing the carbon footprint of your meeting.

Something Extra?

Add any of the following items for £2.50 per item per person

Vegetable spring rolls (VE)

Thai style falafel (VE)

Roasted vegetable quiche (V)

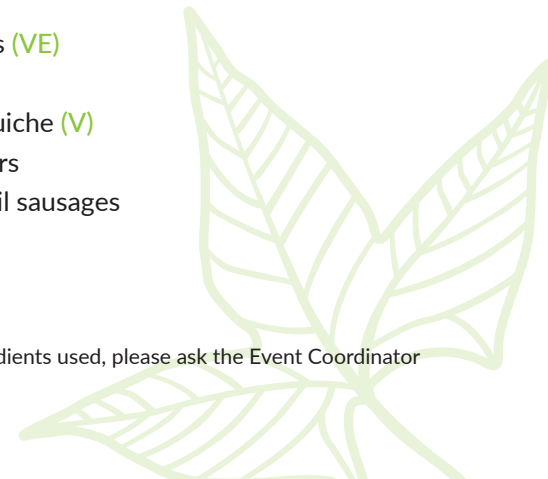
Cajun chicken skewers

Honey glazed cocktail sausages

VE Vegan / Plant-based V Vegetarian

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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





Woburn House

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