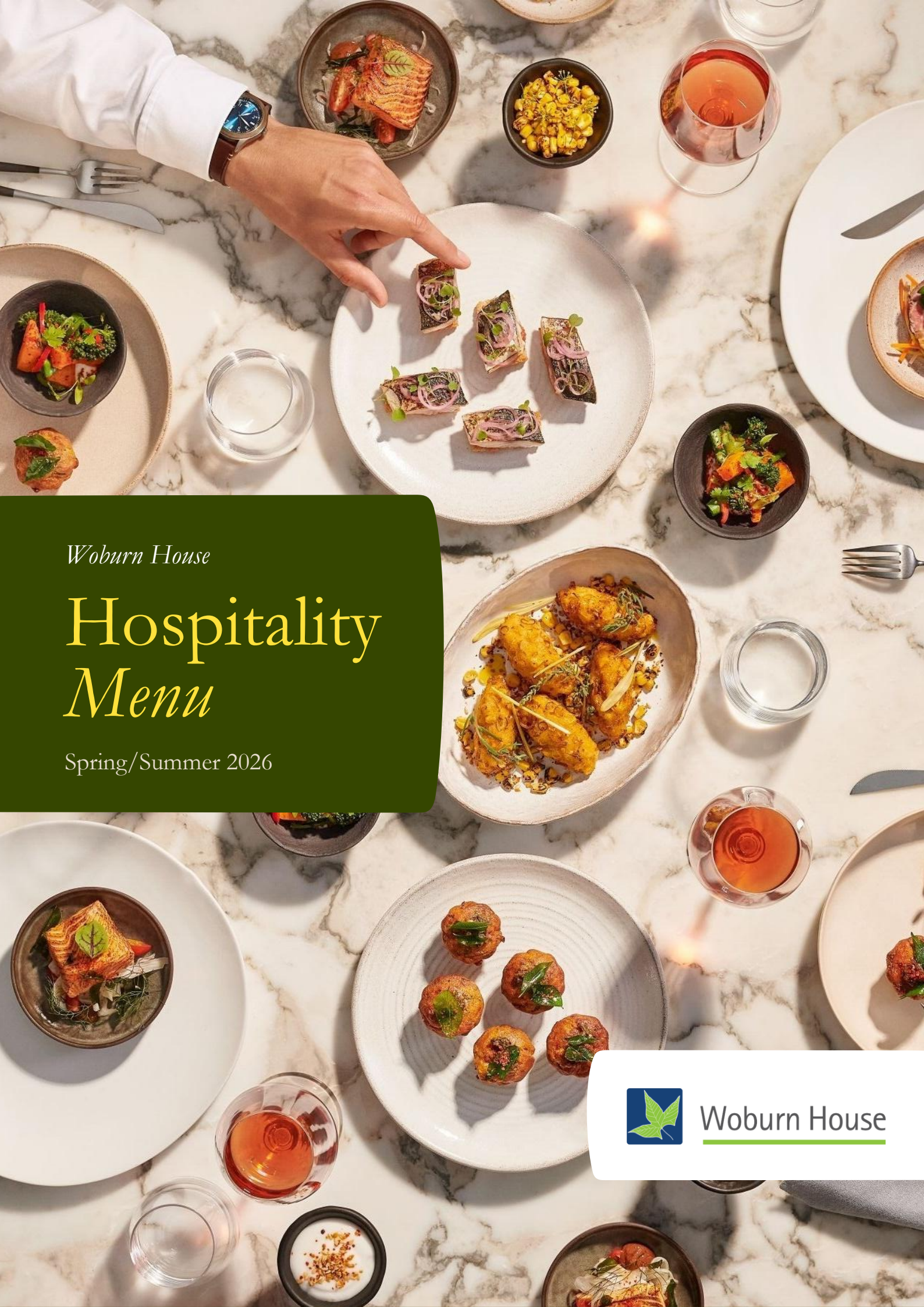




Woburn House

Hospitality Menu

Spring/Summer 2026



Woburn House



leads to
great 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

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*



Redemption Coffee

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.



A close-up photograph of a white ceramic cup filled with a frothy, light brown beverage, likely coffee or a latte. The cup sits on a matching white saucer. The background is a dark, textured surface, possibly a wooden table. A bright yellow rectangular overlay with rounded corners is positioned on the left side of the image, containing the text 'Tea, Coffee & Refreshments' in a black serif font.

Tea, Coffee & *Refreshments*

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 & water	£7.95
Tea, coffee, pastries & water	£6.95
Filtered water 1L	£2.00
Fruit juice 1L	£6.00
Fruit and elderflower infused water 8L	£14.00
Fruit basket (minimum 10 guests)	£2.00

Mid-morning & afternoon bites

Peanut butter and banana mini muffins	£2.75
Apricot and marmalade flapjack V	£2.50
Sweet potato brownie bites V	£2.50
Chef's selection of afternoon cakes	£4.50
Nibbles (3 items)	£6.75

- Japanese sweet chili rice crackers
- Asian bar mix: coated peanuts and rice crackers with seaweed
- Cheddar bites with cheese topping
- Mini salted pretzels
- Rice crackers with nori seaweed
- Cinema sweet and salty popcorn



Refreshments

Luminary Bakery

72h notice required. Minimum 10 guests Min Spend £100

Mini cakes

Mini plant-based Victoria sponge cake. VE	£2.95
Mini orange, cardamom and pistachio cake	£3.00
Mini carrot cake	£2.95

Other

Mini lemon and blueberry cake	£2.75
Raisin and oatmeal cookie	£2.50
Dark chocolate and sea salt cookie	£2.50
Peanut butter plant-based cookie	£2.50

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.**

LUMINARY  BAKERY

Rising Hope in East London



Breakfast *Menu*

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 £6.95

Selection of assorted mini Danish pastries and croissants

Vitality breakfast £12.50

Minimum 10 guests

Mango Lassi chia seed pudding with walnut crumble VE / V

Organic apple Bircher with vegan yoghurt VE

Super green vitality smoothie VE

Welcome breakfast roll £9.50

One roll per person. Please choose brioche bap or bagel base

Minimum 10 guests

Maple roasted smoked streaky bacon and thyme roasted plum tomato

Lincolnshire sausage and Hepburn's Norfolk black-pudding

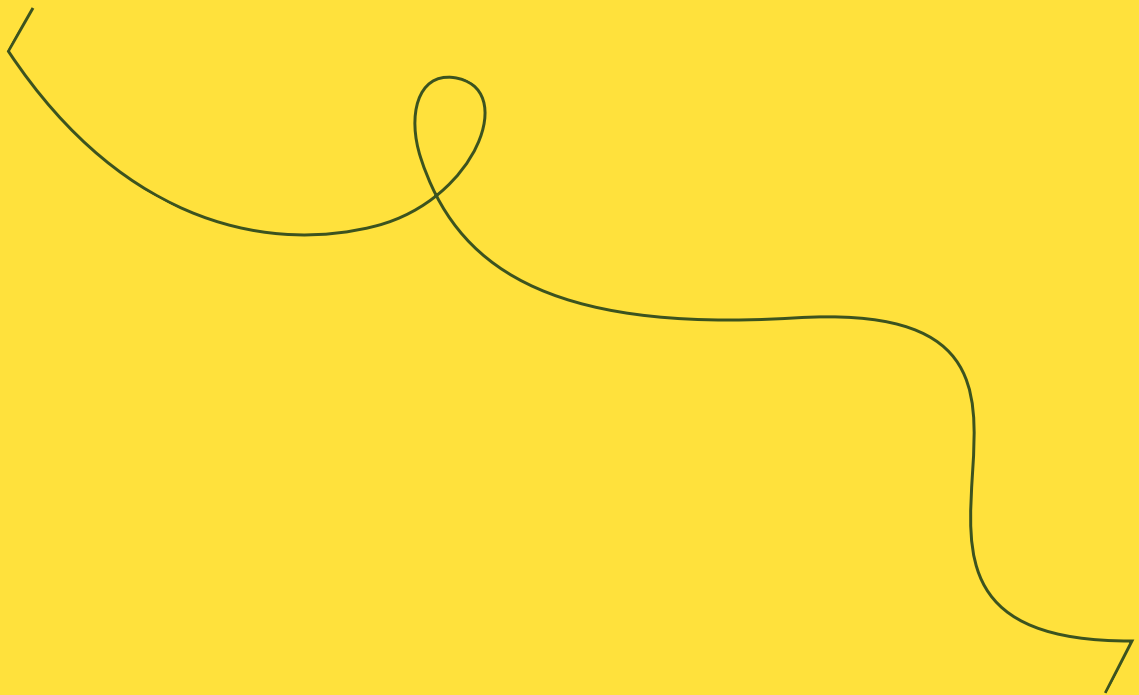
Portobello mushroom, baby spinach and hash brown

Free-range scrambled egg with London based Forman's smoked salmon

Free-range fried egg and grilled plum tomato



*Within every humble
ingredient lies huge potential*



Breakfast *Menu*

Extras

Smoked salmon and cream cheese mini bagel	£3.25
Overnight organic oats pots VE / V	£2.25
Sliced fruit platter (<i>serves 10 people</i>)	£20.00
Savoury filled mini croissants	£3.25

A top-down view of a variety of bagel sandwiches and pickles. In the top left, a large bagel is topped with cream cheese, smoked salmon, and pickles. To its right is a smaller bagel with hard-boiled eggs, radishes, and dill. Below these, a wooden cutting board holds several more bagels: one with cream cheese and dill, another with salmon and radishes, and a third with avocado and tomatoes. Two small bowls of pickles are also on the board. In the bottom left, a wooden spoon is shown spreading cream cheese onto a bagel. The background is a textured grey surface.

Working Lunches

Working Lunches

Working lunch £26.00

Minimum 10 guests, maximum 35

Chef's Choice of 1.5 rounds of assorted artisan baked rolls and breads with gourmet fillings, Fairfield Farm crisps, whole fruit platter, chef's choice finger food item and a dessert.

Sample Menu

- Morcombe Bay prawns with lemon caper mayonnaise, fresh dill, crisp lettuce and pickled red onion.
- Chermoula spiced chicken breast, minted yoghurt dressing, slaw and endive.
- Classic Reuben sandwich, salt beef, Swiss cheese, sauerkraut, Russian dressing and pickles.
- Coronation egg mayonnaise, mango chutney, mustard cress.
- Hot smoked salmon, horseradish cream cheese, pickled cucumber, crisp leaves.
- Pressed char-grilled pesto vegetables, fresh basil and vegan mozzarella cheese

Add chef's choice soup £5.50 pp

Sample menu

- Quinoa Minestrone with turmeric, miso and ginger
- Cream of Courgette, Bramley apple and white onion.
- Minestrone Toscana with fresh basil pesto.
- Mixed bean soup with sweet potato and spring onion.
- Tunisian chicken and vegetable soup

Sushi
Menu

Sushi *Lunches*

Selection of sushi platters £26.00 pp

Minimum 15 guests (choose any 3 platters for 15 people)

Any additional platter will feed multiples of 5 people, at £35.00 + VAT per platter

All sushi selections are subject to seasonal availability.

Menus can also be tailored to suit your specific requirements.

Mixed platter (28 pieces)

Prawn and salmon nigiri
Salmon & avocado rolls
Chicken katsu rolls
Vegetable gyozas
Daikon salad
Edamame beans
Crunchy fried onion
Condiments

Vegan Platter (25 pieces)

Carrot & burdock rolls
Spicy tofu rolls
Pumpkin & red pepper nigiri
Vegetable gyozas
Daikon salad
Edamame beans
Crunchy fried onion
Condiments

Vegetarian Platter (25 pieces)

Egg and fried tofu nigiri
Spicy tofu rolls
Vegetable California rolls
Vegetable gyozas
Daikon salad
Edamame beans
Crunchy fried onion
Condiments

Fork Buffet
Lunches

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.

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

Chef's Choice Hot Fork Buffet £25.50

For clients choosing the standard package, we will serve our chef's choice lunch

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

Premium Hot Fork Buffet £31.00

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 and Tavistock Room 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

- Jerk spiced roasted cauliflower steak, with fried plantains, on a bed of rice and peas.
- Sweet potato, peppers and feta cheese frittata, topped with grilled plum tomato and herbs.
- Forest mushroom and spinach cannelloni on a bed of plum tomato compote, topped with parmesan shavings
- Potato gnocchi with roasted butternut squash, baby spinach and truffle cream.
- Green tomato tart tatin with warm Greek salad, topped with feta.
- Tartlet of roasted butternut squash, broccoli, sun blushed tomato and smoked tofu, dressed in miso, soy and ginger.

Fish

- Pan fried chalk stream trout with kimchi, seaweed and soy dressing.
- Baked haddock with puy lentils, savoy cabbage and mascarpone.
- Sweet chili glazed salmon, with Asian sesame vegetable stir fry.
- Fillet of hake, baby spinach, leeks and mixed olives, preserved lemon.
- Arctic char with a honey & soy marinade, sesame, carrot and broccoli.
- Classic Fisherman's pie, topped with creamed potato and glazed with cheddar.

Fork Buffet *Selector*

Meat

- Baked chicken Maryland, with a sweet corn fritter, grilled tomato and charred banana.
- Braised Hereford beef cooked in a rich red wine broth with steamed spring baby vegetables.
- BBQ pulled shoulder of Dingle Dell pork soft taco, with shredded slaw, lime chipotle mayonnaise, tomato and pepper salsa.
- Slow cooked Indonesian lamb with spring onions, sweet dark soy, ginger and confit garlic.
- Classic chicken pie, layers of sage & onion stuffing and chicken, with rich chicken gravy, topped with a puff pastry.
- Korean crispy chicken, with kimchi fried vegetables and glass noodles.

Side Dishes

- Garlic and rosemary roasted homemade hash browns
- Jewelled basmati rice with golden sultanas
- Macaroni cooked with nut-free green pesto, topped with cheese and garlic herb crumbs
- Baked Gigantes with tomatoes and seasonal greens
- Steamed kale, tenderstem broccoli, fine beans with ginger, garlic and soy
- Fondant potatoes with thyme, shallots and bacon lardons

Fork Buffet *Selector*

Salads

- Lebanese style summer fattoush salad.
- Roasted chermoula chickpea, cauliflower rice, cherry tomatoes and chopped fresh parsley.
- Heritage tomato, spring kale, feta, pomegranate, pickled red onions.
- Butterbean, green beans, tenderstem broccoli, tomato salsa, coriander croutons.
- Wild rice salad with tahini dressing.
- Korean glass noodles with stir fry vegetables, soya, sesame chilli dressing.

Dessert

- Baked cinnamon yoghurt pot with Morello cherry compote, almond granola
- Triple chocolate crunch cheesecake topped with chocolate shavings and seasonal berries.
- Austrian apple, raisin and cinnamon strudel, served with whipped vanilla Chantilly cream.
- Lemon posset with stem ginger biscuit and seasonal berries.
- Seasonal sliced fruit platter with dried fruits and toasted coconut.
- Banana and almond baked tart with warm English custard.



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 bookings@woburnhouse.co.uk
- Your designated catering team on the day
- Receptionist at the main reception on the ground floor

1 Dietary Requirements

2 Food Safety

3 Contacts

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



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

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



Woburn House

Vacherin
L O N D O N