



CHURCH
HOUSE

WESTMINSTER



BOWL FOOD

Minimum 15 guests

£27.00 for 5 items

Impress your guests with our innovative bowl food and menus. Combining inspirational food and creative service, this is an original approach to dining for both daytime and evening receptions.

ADD additional bowls

£5.95 per person

HOT ITEMS

Cumberland sausage, parsley mash, mustard cream

Wild mushroom and truffle oil chicken roulade, mini roasties, mushroom sauce

Maple glazed pork belly, braised red cabbage and apple, crispy pork skin

Thai red salmon curry, coconut rice, crispy chilli and shallots

Battered fish and chips, tartare sauce, lemon wedge

Pea and mint risotto, pea shoots, truffle oil, parmesan flakes (V)

Beetroot burger, polenta chips, smoked paprika mayonnaise (V)

COLD ITEMS

Duck breast, plum compôte, crispy wild rice

Harissa chicken meatballs, bulgar wheat, caramelised onion

Sticky Asian shredded beef, cucumber and spring onion salad

Prawn and mango, rice noodles, coriander and soy dressing

Chalk Farm trout, steamed new potatoes, rapeseed mayonnaise

Watermelon, feta, mint and grapefruit salad (V)

Grilled aubergine and courgette tagine, flamed raisins (V) (VG)

Prices are exclusive of VAT. For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team. (V)-vegetarian; (VG)-vegan; (GF)-gluten free.



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VEGAN AND GLUTEN FREE BOWLS

Lemon and courgette noodles, roasted peppers and broccoli (VG) (GF)

Tempeh and cauliflower tikka masala (VG) (GF)

Five bean salad, avocado and coriander dressing (VG) (GF)

Pearl barley risotto with caramelized butternut squash and wild mushrooms (VG)

Vegan fish and chips, chickpea mayonnaise (VG)

Indian bean curry, onion bhaji (VG)

SWEETS

Milk chocolate mousse, chilli crumble, raspberries

Compressed melons and pineapple salad (VG) (GF)

Sticky toffee pear pudding (VG) (GF)

Medjool date pudding, butterscotch sauce, Chantilly cream

Brownie cake, raspberry sauce (VG) (GF)

Peanut butter and salted caramel brownie, coconut cream (VG) (GF)

Banana cake (VG) (GF)

'Tea and Biscuits' green tea crème brûlée with vanilla biscuit

Fruit salad, strawberry compôte (VG) (GF)

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