



CHURCH
HOUSE

WESTMINSTER



DINNER MENUS - SPRING & SUMMER

Minimum 10 guests

£54.00 per person

4 pre-dinner canapés

£12.50 per person

STARTER

Asian inspired duck terrine, crispy kale and spring onion salad, hoisin and sesame dressing
Smoked chicken breast and lovage tier, shallot mousse, crispy peas
Red mullet, white and green asparagus, pea puree, gin and lemon dressing
Smoked Chalk Farm trout, celeriac and apple remoulade, celery salad
Mirin cured salmon, pickled cucumber and radish salad, sweet soy meringue
Ruby beetroot, caramelised onion and goat's cheese tart, candied walnuts, salted caramel vinaigrette (V)
Sweetcorn panna cotta, corn fritters, grilled goat's cheese, lime and chilli dressing (V)
Heirloom tomato tier, tomato and basil sauce, sundried tomatoes, basil gel, black olive crumb (VG)
Beetroot flavoured bulgar wheat, roasted candy beetroot, blackberry and fig salad, yoghurt dressing (VG)

MAIN

Lamb rump, crispy lamb terrine, crushed Jersey Royals, carrot, juniper sauce
Basil and mozzarella chicken ballotine, fried macaroni, stem broccoli, crispy skin, redcurrant demi-glace
Braised beef, wild mushroom mash, caramelised shallot, tarragon dumpling, beef jus
Wild sea bass, crushed new potatoes, grilled baby gem, creamy clam, crispy capers
Treacle Chalk Farm trout, barley, chorizo, cauliflower risotto, lime and pea puree, asparagus ribbons
Aubergine, spinach and mature cheddar lasagne, aged parmesan sauce, baby carrots (V)
Pearl barley risotto with caramelized butternut squash and wild mushrooms (V)
Grilled polenta, roasted Jerusalem artichoke, king oyster mushroom, tomato and bean fricassée (VG)
Couscous stuffed sweet peppers, grilled artichoke, white bean purée (VG)
Caponata stuffed aubergine, tomato sauce, rocket pesto, rye crumble (V)

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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SWEET

Lemon curd meringue tart, blackberry compote

White chocolate sphere, pistachio sponge, dark chocolate orange mousse, hazelnut crumble

Eton Mess, raspberries and orange, wild strawberry sorbet

Tonka bean crème brûlée, shortbread biscuit caramel

Pineapple with pink peppercorns, mango sorbet, crispy raspberries (VG)

Passionfruit and coconut cream tartlet, strawberry coulis (VG)

Strawberry and basil cheesecake, açai sorbet (VG)

CHEESE BOARD

Plate of British farmhouse cheeses with grapes, chutney and oatcakes

£7.35 per person

Speciality tea, Fairtrade coffee and petit fours

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