



CHURCH  
HOUSE

WESTMINSTER



## DINNER MENUS - AUTUMN & WINTER

Minimum 10 guests

£54.00 per person

### 4 pre-dinner canapés

**£12.50 per person**

### STARTER

Breast of duck, smoked popcorn, watercress and pickled blackberry salad, toasted hazelnuts

Smoked air-dried lamb, shallot mousse, pickled walnuts, soft boiled quails' eggs

Pheasant terrine, spiced fig chutney, saffron mayonnaise, grilled sourdough

Hot smoked salmon tier, beetroot mousse, lemon and caper hollandaise, crispy kale

Roasted winter vegetable terrine, goat's cheese, toasted sourdough (V)

Jerusalem artichoke cake, brazil nut milk, spiced artichoke (V)

Cauliflower bhaji, cauliflower couscous, pickled purple cauliflower, parsnip crisps (VG)

Grilled squash, beetroot, apple, avocado purée, crispy quinoa (VG)

### MAIN

Roasted corn-fed chicken, chicken leg croquette, potato rösti, wholegrain mustard cream

Roasted Gressingham duck breast, duck leg and cherry croquette, smoked pork sausage tart, orange purée, duck sauce

Wild mushroom and truffle guinea fowl ballotine, parmesan risotto cakes, roasted and puréed butternut

Braised feather blade beef, buttered mash potato, pan fried king oyster, porcini sauce

Pan fried lamb loin, braised lamb shoulder, Dauphinoise potatoes, salt baked beetroot and butternut squash, lamb jus (sup £5.00)

12-hour slow cooked venison haunch, pan fried venison loin, potato pavé, charred carrot, baby beetroot, prune and port jus (sup £5.00)

Pan-fried cod, herbed langoustine, crushed potatoes, sea samphire, cauliflower, langoustine sauce

Herb crusted pollock, yellow courgette tagliatelle, crispy polenta, red pesto dressing

Globe and Jerusalem artichoke tart, braised baby leek, roasted cauliflower purée (V)

Pumpkin and broad bean risotto, truffle and parmesan, pumpkin crisp (V)

Miso glazed aubergine, spiced bulgar wheat, pomegranate sauce (VG)

Thyme, mushroom and chestnut pie, creamed sauce (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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### **SWEET**

Vanilla baked Alaska, macerated rhubarb

Dark chocolate cannelloni, salted caramel and peanut butter mousse, banana ice cream

Gooseberry and custard tart, ginger sorbet, gooseberry gin jelly

Milk chocolate sphere tiramisu

Lemon and rhubarb compôte, pistachio crumble, rhubarb meringue

Dark chocolate brownie, almond milk ice cream, dried raspberry (VG)

Coconut panna cotta and blood orange (VG)

Chocolate and prune brownie, coconut ice cream (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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