

FINE DINING

Picture your guests immersed in our historic rooms, surrounded by the echoes of political discourse, as they savour our fine dining, expertly crafted dishes that marry tradition with culinary innovation. Let the ambiance and impeccable service create an atmosphere where ideas flourish, relationships deepen, and milestones are celebrated in the heart of parliamentary democracy.



FINE DINING

Menu is served with a bread roll, a choice of Fairtrade® Amico coffee and Twinings speciality teas, and petits fours

CLIENT'S CHOICE

3-course lunch **£58.00**

3-course dinner **£63.00**

CHEF'S CHOICE

3-course lunch **£55.00**

3-course dinner **£60.00**

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

CHOOSE 1 STARTER, 1 MAIN, AND 1 DESSERT. THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY

STARTERS

VEGETARIAN

Ruby beetroot hummus with Ragstone goat's cheese, white balsamic heritage candy beetroot and beetroot crisp | **M, Su | V**

Hampshire watercress soup with crème fraîche | **Ce, M | V**

PLANT BASED

Smoked tofu with Granny Smith apple, pine kernel cream, crispy capers and cherry tomatoes | **So, Su | Ve**

Carrot and caraway panna cotta with carrot tartare, toasted pumpkin seeds, fresh horseradish and carrot reduction | **Su | Ve**

White onion velouté with sage oil | **Ce | Ve**

MEAT

Flaked pork, cucumber and pink peppercorn terrine with sweet potato purée, Scotch bonnet gel and pork crackling | **Ce, Su**

Pressed Gressingham duck with thyme and pistachio, pickled button onions and apricot gel | **N, Su**

Chicken and leek tartlet with minted pea purée and char-grilled asparagus | **C, E, M, Su**

FISH

Paprika and cumin cod loin, pink grapefruit and mint salad, blood orange vinaigrette | **F, Mu, Su**

London gin-cured salmon with lemon cream, beetroot gazpacho, radish and dill | **F, Mu, Su**

Baked tiger prawn wrapped in filo pastry with salmorejo, lemon oil and basil cress | **C, Cr, Su**

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are inclusive of VAT. All prices exclude room hire. A mandatory 12.5% service charge will be added to the final invoice.



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MAINS

VEGETARIAN

Forest mushroom and Blacksticks Blue cous cous risotto, sage and spring onion tempura, truffle oil | C, Ce, M, SU | V

MEAT

Sage-roasted fillet of pork with slow-cooked belly, golden raisin gel, charred cucumber, confit potato and balsamic gravy | Ce, M, Su

Roasted rump and rosemary breast of lamb with minted hollandaise, char-grilled baby gem and pea polenta | Ce, E, M, Su

Baked corn-fed chicken supreme with plum tomato and oregano orzo arancini cake, rainbow chard and basil dressing | C, Ce, E, Su

Ginger-spiced Gressingham duck supreme with duck leg croquette, glazed runner beans, squash and macerated cherries | C, Ce, E, M, Su

PLANT BASED

Chive panisse tartlet filled with summer vegetables, cauliflower purée, blackberries and toasted sunflower seeds | So | Ve

FISH

Pan-fried sea bass with dill-flavoured crab cake, warm tartare sauce, samphire and lemon thyme parmentier potatoes | C, Cr, E, F, M, Su

Herefordshire cider-poached chalk stream trout with red pepper sauce, wilted spinach, parsley new potatoes and crispy leek | Ce, F, M, Su

COMMONS CLASSICS

Fillet of Scottish beef Wellington **(£10 supplement)**
with Madeira sauce, seasonal vegetables and parmentier potatoes
C, E, M, Mu, Su

Roast rib of British beef with Yorkshire pudding **(£5 supplement)**
seasonal vegetables, fondant potato and Port wine gravy
C, E, M, Mu, Su

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DESSERTS

VEGETARIAN

Salted caramel custard tart with passion fruit compote and vanilla Chantilly | C, E, M, So | V

Madagascar vanilla Basque cheesecake with strawberry compote and crème fraîche | E, M | V

Dark chocolate mousse with gianduja ganache, chocolate crumble and mango coulis | C, M, N, So | V

Summer berry terrine layered with genoise sponge, served with berry cream | C, E, M | V

Blackcurrant posset with lemon gel, blackcurrant compote and Italian meringue | E, M | V

Apricot crumble cake with apricot sorbet | C, E, M, Su | V

Seasonal fruit served with double cream | V

PLANT BASED

Lemon sponge with cashew and blueberry cheesecake, blueberry compote and lemon crumb | C, N, Su | Ve

OTHER

Almond and raspberry frangipane tart with raspberry cream and fresh raspberries | C, E, M, N, So

substitute dessert for a cheese plate

A selection of British seasonal, artisan and farm produced cheeses with chutney and biscuits | C, M, Mu, Su (£3 supplement)

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ADDITIONS

PALETTE CLEANSERS

served as an intermediate course (£4.00 supplement)

Strawberry and basil sorbet with strawberry granita and olive oil | Ve

Watermelon sorbet with lemon granita | Ve

Pimm's jelly with lime and mint granita, pickled cucumber | Su | Ve

CHEESE

British cheese course (£11.00 supplement)

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection periodically with the help of our cheese supplier, to ensure that there is always an interesting selection of cheese types and flavours, including different milk types, cooked and raw cheeses and vegetarian.



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