



PORTCULLIS HOSPITALITY





House of Commons

HOSPITALITY

Embark on a conscientious culinary journey with the House of Commons in-house Catering Services team, where our unwavering commitment to the highest ethical standards permeates every facet of our operations. We redefine excellence by seamlessly intertwining responsible practices with a genuine dedication to understanding and meeting our guests' needs. This ethos doesn't just shape our business – it transforms your entire customer experience.

SUSTAINABILITY



We recognise our responsibility to carry out our business activities in an environmentally and socially responsible manner and we are proud to be accredited with the top three-star Food Made Good accreditation from the Sustainable Restaurant Association (SRA).

- Most fresh products we purchase and serve are British - meat, poultry, dairy, eggs and most fruit and vegetables (when in season).
- All the fish we purchase is sustainably sourced or MSC approved.
- Our prawns are sustainably farmed.
- All our shelled eggs are Red Lion quality, from free-range hens.
- We are committed to using products containing sustainable palm oil.
- We do everything to minimise food waste, from menu and portion design to food waste separation.
- Shorter life products unlikely to be used up by the business are routinely sent to FareShare, a food distribution charity.
- Our food waste is collected and taken to an anaerobic digester plant, for food compost and methane by-product to be turned into fuel.
- We recycle all our packaging cardboard.
- Wherever possible we use porcelain crockery, glassware, and metal cutlery.
- Freedom Brewery (SRA recommended) supply our house beers.
- We use Belu bottled water. UK sourced and never exported, Belu has been carbon neutral since 2006.
- Our Fairtrade® coffee comes from family-run single estates in Brazil and Vietnam.
- All our teas are responsibly sourced and Ethical Tea Partnership certified and will be carbon neutral by 2030.

OUR PEOPLE

- We celebrate our people's contributions and loyalty with our monthly Star awards and Long Service awards.
- We have been awarded the Disability Confident Leader certificate, which helps ensure all our team can fulfil their potential.
- We are a Living Wage Employer committed to paying our team a rate that meets the basic cost of living in London.
- In 2021 we were awarded the Mayor of London's London Healthy Workplace Award in recognition of our investment in our teams' health and wellbeing.
- We have an apprenticeship programme and offer over 30 development programmes for our people right across the House Service.
- Since 2012 we have worked with the Oasis Academy in Croydon offering 14-15 year old students work placements.



MAYOR OF LONDON

FOOD SAFETY

- We are audited annually by third party food safety experts, and Westminster City Council Environmental Health Officers who periodically inspect our operation.
- Some of our menu items contain allergens, and we recognise the danger to those with severe allergies and intolerances. Our team receive regular allergen training. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur, but we cannot guarantee our dishes to be trace-free. Detailed information on the fourteen legal allergens is available on request.

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.

REFRESHMENTS

a selection of refreshments and snacks that are available throughout the day

BEVERAGES

A selection of Twinings speciality teas and Amico Fairtrade® coffee	£3.00
A selection of Twinings speciality teas and Amico Fairtrade® coffee with an assortment of biscuits (2 pack) - Biscuits C, E, M V	£3.75
Orange, cranberry, or apple juice, 1.0L	£4.75
Still or sparkling mineral water, 75cl	£2.50
Coca Cola/Diet Coke, 200ml	£2.50
Soft drinks – assorted bottles, 275ml	£3.00
Freshly squeezed orange juice, 1.0L	£8.50

ACCOMPANIMENTS *(price per item)*

Miniature continental pastry selection C, M V <i>may contain other allergens</i>	£3.75
Cake selection C, E, M V	£4.50
Cookie selection C, M, N, So V	£1.75
A whole piece of fruit Ve	£1.00

SNACK BOWLS

Selection of assorted nuts N, P Ve	£1.50 per person
A bowl of potato crisps Ve	
Selection of olives Ve	

CLASSIC COMMONS AFTERNOON TEA

£18.00

available between 12:00 PM and 5:00 PM

An assortment of sandwiches, with cakes and homemade scones, clotted cream and strawberry jam, and a selection of Twinings speciality teas and infusions, and Amico Fairtrade® coffee | C, E, F, M

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** - nut, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans



BREAKFAST

available as a self-service buffet up until 10:30 AM

BEVERAGES

A selection of Twinings speciality teas and Amico Fairtrade® coffee	£3.00
Orange, cranberry, or apple juice, 1.0L	£4.75
Belu, still/sparkling mineral water, 75cl	£2.50
Individual bottled fruit smoothies, 250ml	£5.50
Freshly squeezed orange juice, 1.0L	£8.50

THE “SANDWICH” BREAKFAST

£18.00

Grilled bacon or Cumberland sausage in a soft roll with ketchup and brown sauce, a selection of Twinings speciality teas and infusions, and Amico Fairtrade® coffee, with orange juice | C, E, M

THE “WORKING” BREAKFAST

£16.50

Croissant, miniature continental pastries, preserves, butter, and a selection of Twinings speciality teas and infusions, and Amico Fairtrade® coffee, with orange juice | C, E, M

BUSINESS LUNCH

CHEF’S CHOICE WORKING LUNCH

£16.50

Granary and white sliced bread with Chef’s choice fillings
meat, fish, and vegetarian

An assortment of sandwiches, potato crisps and whole fruit, and a selection of Twinings speciality teas and infusions, and Amico Fairtrade® coffee, with orange juice | C, E, F, M

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FINGER FOOD

only available in the Attlee Suite

6 items £18.00

8 items £23.25

COLD choose 2 cold items as a minimum

VEGETARIAN

Tomato, mozzarella, and basil skewer | M | V

Greek feta cheese and mixed pepper kebab | M | V

PLANT BASED

Roasted cherry tomatoes in balsamic vinegar | Ve

Warm pita breads with dips | C, Se | Ve

MEAT

Salami Milano on toasted mini baguette, with tapenade | C, Su

Mini chicken taco with salsa, and sour cream | C, M

HOT

VEGETARIAN

Sweet potato fries with crème fraiche | M | V

Mini mozzarella basil and vegetable pizza | C | V

Pea and feta frittata | E, M | V

PLANT BASED

Tempeh onion bhaji, with mango and mint dip | So | Ve

Vegetable samosa | C, So | Ve

Sesame, walnut, and Gochujang bean balls | C, N, Se | Ve

MEAT

Chicken teriyaki skewer with mint yoghurt | So

Mini Cumberland sausages with cranberry and sesame seeds | Se

Jerk chicken meatballs with dipping sauce | M

FISH

Mini rice cake with Vietnamese prawns and crispy vegetable noodles | C, Cr, So

Thai fried squid balls with soya dipping sauce | Cr, E, F, So

Mini fish and chips with tartar sauce | C, E, F



FORK BUFFET

only available in the Attlee Suite

HOT choose 1 meat or fish dish, and 1 vegetarian dish £35.00

VEGETARIAN / PLANT BASED

Jerk butternut squash and sweet potato, with rice and peas | **M** | **V**

Portobello mushroom and spinach pasta, with lemon brioche crust | **C**, **E**, **F** | **V**

Tempeh and vegetable tagine, with apricot jumbo couscous | **C**, **Ce**, **So** | **Ve**

MEAT

Chicken Tikka Marsala, with coriander rice, and naan bread | **C**, **M**, **Mu**

Lamb and vegetable tagine, with apricot jumbo couscous | **C**, **Su**

Tex-Mex minced beef chilli, with coriander rice, and sour cream | **M**

Chicken paella with chorizo, and garlic bread | **So**

FISH

Fish pie topped with cheesy mash, peas, and carrots | **F**, **M**

SALADS

Mixed leaves | **Ve**

choose 1 other additional salad

Tomato and cucumber | **Ve** Rainbow salad | **Ve** Summer salad | **Ce** | **Ve**

DESSERTS

Fruit salad | **Ve**

choose 1 other additional dessert

Citrus lemon tart | **C**, **E**, **M**

Eton mess | **E**, **M**, **Su** | **V**

Sweet lemon and passion fruit verrines | **M** | **V**

Dessert selection may change from time to time. Please speak with your co-ordinator

A selection of Twinings speciality teas and Amico Fairtrade® coffee included

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WINES AND BEERS

CHAMPAGNE & SPARKLING WINE

HOUSE OF COMMONS BRUT RESERVE £57.50
Gardet, France | 12% ABV | Su | Ve

PROSECCO 'CUVÉE 1821' BRUT £39.00
Zonin, Italy | 11% ABV | Su

CAVA BRUT RESERVE, Segura Viudas £39.00
Catalunya, Spain | 11.5% ABV | Su

WHITE WINE

COLOBARD SAUVIGNON BLANC £29.25
House of Commons, Hauts de Montrouge, France
11.5% ABV | Su | Ve

SAUVIGNON BLANC £29.50
Mountain Range, Chile | 12.5% ABV | Su

GASCOGNE BLANC DE BLANCS SEC £30.00
Cuvée Jean-Paul, France | 11.5% ABV | Su

PICPOUL DE PINET 'MONTCLAIR' £35.50
Vignerons du Sommierois, France
13% ABV | Su

COLERIDGE HILL £36.50
Three Choirs Vineyard, Gloucestershire, England
11% ABV | Su | Ve

GAVI £38.00
Tenimenti Ca'Bianca, Italy | 13% ABV | Su

ALCOHOL-FREE WINE

BOTTEGA SPARKLING WHITE or ROSÉ £23.00
Veneto, Italy | <0.05% ABV | Su | Ve

SAUVIGNON BLANC £15.00
Artis Wines, Germany | <0.05% ABV | Su

MERLOT £15.00
Artis Wines, Germany | <0.05% ABV | Su



ROSÉ WINE

ROSE GRENACHE-SYRAH £29.00
Brise de France, France | 12.5% ABV | Su

RED WINE

HOSUE OF COMMONS MERLOT £29.25
Vignerons de la Vicomte 'Fontaniels', France
13% ABV | Su | Ve

NERO D'AVOLA £29.50
Torre Saracena, Italy | 13.5% ABV | Su

PINOT NOIR RESERVE £30.00
St. Martin, Pays d'Oc, France
12.5% ABV | Su

PINOTAGE £32.00
False Bay, South Africa | 14% ABV | Su

MALBEC £33.00
Alto de Mayo, Argentina | 13% ABV | Su

CÔTES DU RHÔNE RESERVE £37.00
Esprit Barville, France | 14.5% ABV | Su

BOTTLED BEER

FREEDOM PREMIUM LAGER £5.50
4% ABV | 330ml | 1.3 units | C | Ve

FREEDOM NZ PALE ALE £5.50
4% ABV | 330ml | 1.3 units | C | Ve

PERONI NASTRO AZZURRO £5.50
5.1% ABV | 330ml | 1.7 units | C | Ve

ESTRELLA GALICIA £5.50
5.5% ABV | 330ml | 1.8 units | Ve **GLUTEN-FREE**

SAN MIGUEL 0,0% £5.00
0.05% ABV | 330ml | C | Ve **ALCOHOL-FREE**

LUCKY SAINT CRAFT LAGER £5.00
0.5% ABV | 330ml | C | Ve **ALCOHOL-FREE**

ADDITIONAL INFORMATION

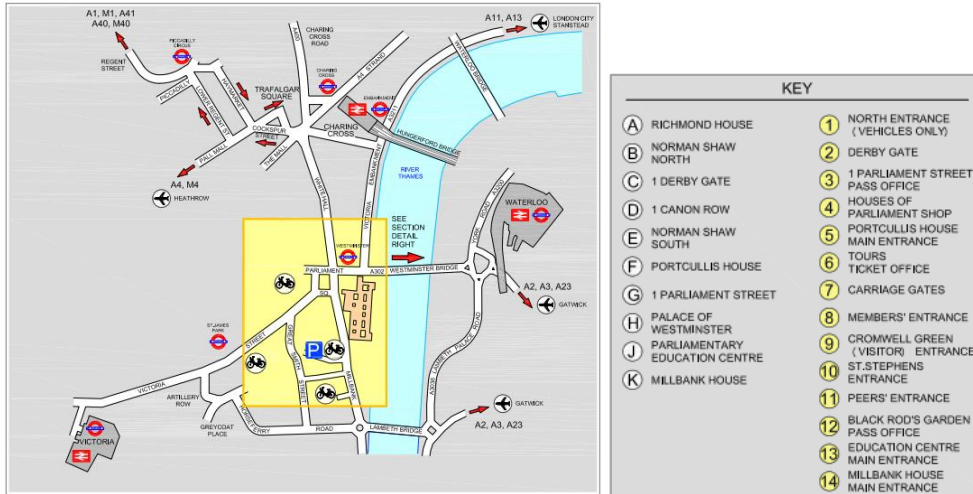
- Catering orders should be returned no later than 4 weeks prior to the booking with estimated number of attendees.
- Changes to final numbers are required 3 working days before the booking. If numbers do increase after this, every effort will be made to provide the additional service however this may incur additional charges.
- All listed cold drinks are sold on consumption basis, and we reserve the right to charge for all opened bottles, even if unconsumed.
- All products offered are subject to availability. Where products are not available, all reasonable endeavours will be made to offer a substitute.
- Specific dietary requirements for cultural reasons or those with allergies can be catered for if notified no later than 3 working days prior to the event. After this time every effort will be made to meet the specific dietary need. Provision of specific dietary requirements may incur additional charges.
- Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products offered. We understand the dangers to those with severe allergies so please speak to a member of the team who will endeavour to help you make your choice and accommodate specific dietary requirements.
- Prices shown are inclusive of VAT at the prevailing rate.
- We reserve the right to change prices in the interval between confirmation of the booking and the date of delivery. You will be notified of any such changes.

If there is something you are unsure of, or if you require further information, please contact the Portcullis House Hospitality Team by phoning **+44 (0)20 7219 1688** or email **portcullishousecatering@parliament.uk**

If something is not right, please speak to our team who will welcome the opportunity to put things right. If you have any compliments, complaints, or comments about the service that you have received please email **feedback@parliament.uk**



DIRECTIONS TO PORTCULLIS HOUSE



ARRIVING BY RAIL

The nearest stations are Charing Cross, Waterloo, and Victoria (15-20 minutes walk).

ARRIVING BY UNDERGROUND

Westminster Station (Circle, District and Jubilee lines).

ARRIVING BY BUS

Number: 3, 11, 12, 24, 53, 87, 88, 148, 159, 211, 453, N2, N11, N87, N136, N155, N159 and N381 all stop nearby.

ARRIVING BY CAR

The Abingdon Green car park is located close to UK Parliament. However, use of public transport is recommended as this car park is often full and meter parking is expensive and scarce.

Please note that UK Parliament is located within the London Congestion Charging Zone and the London ULEZ Zone.

CONTACT

For further information on catered events at the House of Commons, please contact the Events Team using the details below:

House of Commons Events Team

Telephone: +44 (0)20 7219 3090

Email: hoceventsteam@parliament.uk

FURTHER INFORMATION

Helder Salvador, +44 (0)20 7219 1688

Catering Supervisor (Hospitality)

Jason Bonello, +44 (0)20 7219 2275

Member-Hosted Events Manager

Advice on Audio Visual technical requirements, +44 (0)20 7219 5581

Inspiration for flower displays from our florist, +44 (0)1628 550982

