



CHURCH  
HOUSE

WESTMINSTER

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## SEATED MENUS



**£59.50 per person, including tea/coffee and petit fours**

### STARTERS

Shredded smoked chicken with shaved fennel, heritage radish and baby watercress salad  
with citrus dressing, toasted pumpkin seeds

Ham hock, caper, parsley and chestnut mushroom terrine with pickled onions,  
baby watercress salad, herb brioche toasts (G,M,E)

Smoked salmon, lemon and chive mousse with dill blinis, roasted heritage radishes, baby leaves, horseradish dressing (G,F,M)

Pan fried basil tofu with fregola, oven dried-tomatoes, pearl onions, olives and rocket salad, balsamic glaze

Quinoa with caramelized onions, pomegranate, roasted courgette and aubergine confit fennel,  
rocket, red amaranth & baby basil salad

Broccoli, vegan smoked Applewood cheddar and pepper tartlet with pickled red onions,  
baby ruby red chard, heritage tomato salad (Sd,G,S)

*Prices are exclusive of VAT. Spring/Summer menu.*

*(P) Peanuts; (S) Soya; (F) Fish; (Ce) Celery; (M) Milk; (Sd) Sulphur Dioxide; (Mu) Mustard; (G) Gluten; (L) Lupin; (D) Dairy;  
(Mo) Molluscs; (N) Nuts; (E) Eggs; (C) Crustaceans; (Se) Sesame Seeds; (\*) May Contain*



### MAINS

Seared lamb rump with garlic & rosemary Parisienne potatoes, mustard spring greens and black mint jus (Mu)

Roast Corn-fed chicken breast with patatas bravas, spinach, Swiss chard and spring onions (Sd)

Roasted preserved lemon salmon with garlic and pomodoro fagioli wilted baby spinach  
and roasted cherry vine tomatoes (F,Sd)

Pan fried cod loin with Sicilian fennel salad, balsamic baby carrots, chard oven dried lemon (F,Sd,Ce)

Spelt grain risotto with golden beetroot, char-grilled courgettes, chard lemon and petit pois (G)

Roasted tapenade gnocchi with caper berries, char-grilled peppers, courgettes,  
baby spinach and saffron artichokes and sun-blush tomatoes (G)

Caponata, baked oregano & fennel seed feta, garlic fondant potato, char-grilled pitta, basil oil (G,Sd)

Spiced roasted root vegetables, mini onion bhaji, wilted spinach, chickpea and lentil, coconut curry

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### DESSERTS

Chocolate sponge, baked bananas, rum caramel sauce and crème fraiche (G, E, D, Sd)

Vanilla custard tart with pink Champagne rhubarb, rhubarb, orange gel and crème Chantilly (G, E, D)

Vegan kaffir lime and coconut panna cotta, lychee and mango compote, coconut tuiles (N)

Bramley apple, sultana and dark chocolate brioche bread and butter pudding  
with a mixed berry compote, crème anglaise (G, E, D)

Gluten-free black sesame 70% dark chocolate brownie with slow roasted cherries and vanilla crème fraiche (E, D, Se)

Duo of chocolate mousse, mandarin gel, crème fraiche and Scottish poppy seed shortbread (E, D, G)

Baked vanilla cheesecake with a blueberry and lemon compote, crème diplomate (G, D, E)

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