



CHURCH
HOUSE

WESTMINSTER

Dean's Yard,
London SW1P 3NZ

0207 390 1590
sales@churchhouseconf.co.uk

churchhouseconf.co.uk



FORK BUFFET



Menu includes three servings of tea, coffee and biscuits.

Please choose one main, one vegetarian main, one side, two salads, and one dessert

£39.50 per person

MEAT

Harissa marinated shoulder of lamb with pomegranate, Israeli couscous and coriander yogurt (G)

Chicken Rogan josh with cardamom and onion rice, mango chutney, lime pickle and naan bread (M,G)

Slow roasted Barbury duck leg with roasted new potatoes, pineapple and chilli salsa, baby watercress

Lemon and herb chicken with new potatoes, asparagus, fire roasted peppers and balsamic onions (Sd)

Diced marinated lamb stew with Jersey royals, peas and Chantenay carrots

FISH

Citrus marinated charred salmon with basil pesto, orzo, capers, artichokes and cherry tomatoes (F,G)

Cajun spiced hake fillet with puy lentils, butternut squash and oven dried plum tomatoes (F)

Sicilian style tiger prawn and red gurnard stew with fennel, celery, preserved lemon and black olive polenta (F,C,Ce)

Steamed pollock with freekeh, roasted onions, avocado, cherry tomatoes and spring greens (F,G)

Linseed coated cod loin, steamed new potatoes, roasted black olives, onions and lemons & samphire (F)

Prices exclude VAT. Spring/Sumer menu

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

FORK BUFFET



VEGETARIAN / VEGAN

Gnocchi with butternut squash, goat's cheese, cherry tomatoes baby spinach and balsamic roasted red onions (G,M,Sd)

Sweet potato, spinach and chickpea curry, caramelised onion rice, mini naan bread, mango chutney & mint raita (M,G)

Falafel with baba ghanoush, chargrilled courgettes, pitta, tomato and coriander salad, harissa yogurt (G,M)

Pea, lemon and artichoke pearl barley risotto with vegan parmesan and baby basil (G)

Baked lemon and herb marinated feta on a Mediterranean vegetables and pomodoro sauce and balsamic glaze (M)

SIDES

Panache of Mediterranean vegetables

Roasted fennel, celery and carrots, lemon and chive oil (Ce)

Steamed lemon, pepper and mint new potatoes

Roasted sweet potato, Jerusalem artichokes, pearl onions and olives

Steamed curly kale, char-grilled radicchio, roasted shallots and oven dried tomatoes

Prices exclude VAT. Spring/Summer menu

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

FORK BUFFET



SALADS

Traditional Panzanella salad (G)

Roasted chicken Caesar salad, anchovy, cos lettuce, ciabatta croutes, shaved parmesan and Caesar dressing (M,F,G)

Smoked mackerel, shaved red apple, watercress, celery and radish salad, orange, wholegrain mustard dressing (F,M,Ce)

Wild rice, dried apricot, sultana, basil, mint and spring onion salad with lemon dressing

Sicilian fennel salad with raisins, roasted celery and lemon (Ce)

Mixed quinoa with chard stem broccoli, roasted cumin cauliflower, slow roasted cherry tomatoes and basil cress

DESSERTS

Coconut crème brulee with passion fruit syrup (S)

Black cherry Bakewell tart with crème chantilly (G,M,E,N)

Espresso dark chocolate mousse (M,E)

Pasteria Di Grano: Italian rice, orange and sultana tart (G,E,M)

Vanilla and orange cheesecake (can be made vegan) (G,E,M)

Classic Tiramisu (G,M)

Bramley apple and rhubarb gluten-free crumble with crème anglaise (M)

Fruit salad with pomegranate seeds and mint syrup

Prices exclude VAT. Spring/Summer menu

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