



HOUSE OF COMMONS

Chocolate &
Caramel

PRIVATE DINING & EVENTS

BREAKFAST | AFTERNOON TEA | A LA CARTE | CANAPÉS | BOWL FOOD | CHAMPAGNES & WINES



Catering Services at the House of Commons promotes a culture that adheres to the highest ethical standards across all areas of our business. Our commitment to excellence in all we do, combined with a desire to understand and fulfil our guests' requirements translates into our customer experience.

Wherever possible we use British produce in our menus. Our fish comes from sustainable sources.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products offered at the House of Commons. 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.

Our menus are modified with the seasons. Throughout the year additional amendments may take place in line with market fluctuations.



BREAKFAST

CROISSANTS | PATRIES | JUICES | COFFEE | TEA | BACON | SAUSAGES

Available in the morning time slot: 8:30am to 10:30am

It's the most important meal of the day and we treat it accordingly, with a menu covering everything from a croissant to a cooked breakfast.

WORKING £16.50

served buffet style on table platters

Selection of baked Croissants and Danish pastries
served with butter and fruit preserves

Selection of sliced fresh fruits

Chilled freshly squeezed orange juice

Selection of Fair-trade coffee,
speciality teas and infusions

Bucks Fizz (125ml glass) £7.20

Prosecco Treviso, orange juice

House of Commons Champagne (125ml glass) £8.75

Champagne Brut Reserve

FULL ENGLISH £21.50

served plated to seated guests

Grilled bacon

Grilled tomato

Field mushrooms

Cumberland sausage

Black pudding

Scrambled or fried free range eggs

White and granary toast

Chilled freshly squeezed orange juice

Selection of Fair-trade coffee,
speciality teas and infusions

SALMON AND EGGS £19.50

served plated to seated guests

Scottish smoked salmon with scrambled eggs
and chives on toasted granary bread

Chilled freshly squeezed orange juice

Selection of Fair-trade coffee,
speciality teas and infusions

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

AFTERNOON TEA

SANDWICHES | CAKES | SCONES | TEA | CHAMPAGNE

Available in the afternoon time slot: 4:00pm to 6:00pm

Afternoon tea in London is an institution in itself, a quintessentially British affair. The choice of several varieties of tea and a delicious menu combine to make for an unforgettable afternoon. A traditional afternoon tea doesn't get more luxurious than when served with a chilled glass of champagne.

PUGIN £19.50

Selection of Fair-trade coffee,
speciality teas and infusions

Assorted finger sandwiches

Selection of cakes and pastries

CREAM £20.50

Selection of Fair-trade coffee,
speciality teas and infusions

Home-baked scones served with
Cornish clotted cream and fruit preserves

Assorted finger sandwiches

Selection of cakes and pastries

WESTMINSTER £21.50

Selection of Fair-trade coffee,
speciality teas and infusions

Home-baked scones served with
Cornish clotted cream and fruit preserves

Assorted finger sandwiches

Selection of cakes and pastries

Fresh strawberries

House of Commons Champagne (125ml glass) £8.75

Champagne Brut Reserve

Kir Royale (125ml glass) £10.00

Champagne Brut Reserve, Crème de Cassis

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

SPRING/SUMMER A LA CARTE

STARTER | MEAT | POULTRY | VEGETARIAN | FISH | DESSERTS

Available in the lunch and evening time slots: 12:00pm to 3:00pm and 7:00pm to 10:30pm

Whether a free range chicken breast or a classic beef Wellington our wide range of dishes help create a memorable feast. We offer an extensive range of poultry, game, meat and fish to ensure that your guests are well fed. Our award winning Pastry Chef uses seasonal fruits and ingredients to ensure that our desserts are the perfect end to a delicious meal.

The sourcing wherever possible of the best regional and organic produce is at the heart of all our menus. The South of England has some of the finest producers and suppliers in the UK and we are delighted to champion their fabulous produce here at the House of Commons.

Please select 1 starter, 1 main course and 1 dessert that will best suit the entire party.

Coffee and Petit Fours will be automatically added to your menu at £3.50 per head.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

CHILLED FIRST COURSE

Chicken pistachio and tarragon ballotine wrapped in prosciutto
macerated leeks, Agen prune and mixed salad leaves (GF) £10.00

Salt beef with pickled onions
gherkins and Dijon mustard mayonnaise, carrot ribbons, chervil and rye £10.00

Pork sage and gooseberry terrine with polenta and barbecue sauce £11.00

Traditional Scottish smoked salmon
wholemeal bread and butter, lemon, horseradish, caper, shallot and watercress (F) £14.00

Sea trout confit with pink grapefruit dressing
asparagus, sorrel and fennel (GF, F) £13.00

Devon crab, prawn and nori seaweed with avocado mango salsa and melba toast (F) £14.00

Vegetarian

Compressed heritage tomatoes with basil
chilled gazpacho and black olive croute (Vegan) £10.00

New potato and pea presse with watercress cream
marmite potato 'crisps' pickled radish and toasted almonds (V, GF) £10.00

Courgette and Snowdonia 'Black Bomber' cheddar cheese quiche
beetroot ketchup and chives (V) £10.00

HOT FIRST COURSE

Seared bream 'Niçoise' salad with anchovy mayonnaise
free range egg and char-grilled gem lettuce (F) £13.00

*Soups served as a starter or as an
intermediate course*

Roasted red pepper with chilli crème fraiche (GF) £9.00

Asparagus velouté with truffle oil (Vegan, GF) £9.00

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

V - vegetarian friendly dish Vegan - vegan friendly dish GF - gluten free dish F - contains fish or seafood N - contains nuts

MAIN COURSE

Roasted rump of English lamb
with lettuce, cream minted polenta, samphire, char-grilled baby gem and apricot gel £35.00

Baked boneless pork loin steak
sweetcorn puree, rhubarb compote, tender stem broccoli and chorizo mash (GF) £24.00

Seared "Gressingham" duck supreme and raspberry pink peppercorn vinaigrette
braised fennel and snow peas, sweet potato savoyard (GF) £30.00

Grilled corn fed chicken supreme
*brown bread crumb warm salad of asparagus, spring onion
broad bean and watercress, plum tomato cous cous, rocket dressing* £24.00

Poached cod fillet and wild mushroom madeira broth
wilted spinach, chervil cocotte potato (GF, F) £26.00

Pan fried fillet of seabass
with white wine butter sauce, beetroot and horseradish spelt, glazed green beans (F) £26.00

Baked salmon fillet
with dill oil, potato gnocchi and wilted pak choi (F) £30.00

Vegetarian

Cumin roasted cauliflower steak, cauliflower bon bon
*pomegranate cous cous, cauliflower and cashew cream
baby spinach and caper dressing* (V, GF) £24.00

Strudel of forest mushroom and butter bean
*carrot and courgette ribbons, baby asparagus
and garden herb oil* (Vegan) £24.00

Commons Classics

Baked fillet of Scottish beef 'Wellington' with Madeira sauce
seasonal green vegetables, parmentier potatoes £40.00

Roast rib of Scottish beef with Yorkshire pudding
seasonal vegetables, fondant potato, Port wine gravy £37.00

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PALETTE CLEANSERS

Gin and Tonic

home infused spirit sorbet with botanicals granita
(Vegan, GF) £3.00

Lemon

lemon curd, yogurt gelato, burnt meringue (V, GF) £3.00

Apricot and Almond

apricot puree, roasted almond mousse, salted almond praline
(V, GF, N) £3.00

DESSERT

Apple tart tartan

caramelised English apple, butter puff pastry and vanilla ice-cream (V) £8.00

Lemon tart

baked lemon tart, elderflower jelly, macerated strawberries, creme fraiche £8.00

Fruit salad with double cream (V, GF) £8.00

Black current pavlova

pavlova, almond cream, blackcurrant sorbet (GF, N) £8.00

Vanilla crème brûlée

rich vanilla infused custard, caramel, marjoram raspberries (GF) £8.00

Something a bit different...

Carrot cake

carrot and walnut cake, carrot and orange emulsion, cream cheese ice-cream (V, N) £9.00

Flavours of Summer pudding

light berry mousse, sharp red berry compote, soaked sponge and raspberry white chocolate £9.00

Fig sticky toffee pudding

warm fig pudding with cardamom ice-cream and spiced toffee sauce £9.00

Chocolate cake, coconut, chocolate avocado cream

soft chocolate and candied ginger cake, coconut gel and dark chocolate cream (Vegan) £9.00

Banbury cake, port syrup, black stick blue

spiced vine fruit, puff pastry, anise port reduction, tangy blue cheese £9.00

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

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BRITISH CHEESE COURSE £10.00

A celebration of British seasonal, artisan and farm produced cheeses from around the United Kingdom

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection each month 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.

Below is just a small example of some of the great British cheeses we serve at the House of Commons

Stilton (Colston Bassett)

This is considered by many as the best Stilton and comes from one of only five dairies authorised to produce PDO qualified Stilton within the three shires of Nottinghamshire, Leicestershire and Derbyshire. It is made with pasteurised cow's milk and is suitable for vegetarians.

Ragstone Goats Cheese

This is a young, medium fat soft cheese produced with unpasteurised Goats milk and traditional rennet. It is produced by Charlie Whitehead of Neal's Yard Creamery in Herefordshire and has a beautiful lemony flavour, with a creamy white rind.

Per Las

Translates in English to blue pearl, and is produced in traditional hundred year old cast iron presses by Carwyn Adams at Caws Cenarth in Wales. It is a creamy blue cheese with a slightly salty flavour, produced from pasteurised cow's milk that is suitable for vegetarians.

Celtic Promise

John and Patrice Savage-Onstwedder moved from Holland to the Teifi Farmhouse in Llandysul, mid Wales in 1982, and started making cheese using unpasteurised cow's milk, to traditional methods with locally sourced milk. The cheese has a washed rind using different cheese cultures and cider, to produce this organic cheese with its pungent aroma.

Isle of Mull Cheddar

This is made from Raw (un-pasteurised) cow's milk with Vegetarian rennet, by Rory Stone, in Tain, Ross shire, Scotland. It is produced traditionally the matured for 3-6 months, to give its excellent flavour with strengthens with aging.

Caboc

This cheese dates from the Viking period and is very buttery, as the Vikings considered butter as a cheese. It is produced with pasteurised cow's milk and vegetarian rennet, then rolled in pin head oats, it is eaten very young in cheese terms at 3-4 weeks old.

Stinking Bishop

This cheese takes its name from the wash of Perry (pear cider) that is made from the Moorcroft pear, which has the nickname of Stinking Bishop. This cheese is very aromatic with a rich powerful flavour and smooth texture. It is made from pasteurised cow's cheese with vegetarian rennet, by Charles Martell and Sons Ltd in Gloucestershire.

Kirkhams Lancashire

Graham Kirkham is the sole remaining producer of traditional creamy Lancashire cheese from Beesley Farm, Goosnargh in Lancashire. It is different to other Lancashire cheeses as it is made with unpasteurised cow's milk, is cloth and butter bound and made from two day of curds, which produces a light texture, with a gentle lactic, buttery flavour.

Wigmore

Is made at Valley Maid Dairy, in Berkshire by Anne and Andy Wigmore. It uses unpasteurised ewe's milk and vegetarian rennet and produce a soft brie style of cheese. It is a washed curd cheese, which reduces the acidity of the cheese and gives it its semi soft texture.

Dorset Blue Vinny

Made by Mike Davies at Woodbridge Farm, in Dorset, who is the last producer of this traditional farmhouse cheese, it is made from unpasteurised milk from his own herd of Friesian cow's, with vegetarian rennet. It has a drier texture than Stilton, with a full flavour, and blue veining, it is however lower in fat than most cheeses as it uses skimmed milk in its production.

Cornish Yarg

This cheese was first made by Mr Gray, who decided to call his cheese after his surname spelt backwards! It is now produced by Lynher Dairies in Truro, Cornwall, and is a mild semi hard cheese wrapped in nettle leaves. It is made with pasteurised cow's milk, and has a young, fresh and creamy flavour.

Miss Muffet

This is a sweet continental style washed curd cheese, with a supple texture and a nutty creamy flavour, and a unique pink/grey natural mould rind. It is ripened for 4-6 weeks, is suitable for vegetarians, and made with pasteurised cow's milk, by Sue Proudfoot at Whalesborough cheeses, in Cornwall.

CANAPÉS & FINGER FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the lunch, afternoon and evening time slots: 12:00pm to 3:00pm, 4:00pm to 6:00pm and 7:00pm to 10:30pm

Our elegant bite-sized canapés and finger foods cannot fail to whet the appetite of your guests. Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.

Selection of 8 Items per guest £24.00

Selection of 10 Items per guest £28.00

Additional Items per guest £3.00

Please choose a minimum of four cold items followed by any combination of all other items.

The canapés and finger food offer is not a meal replacement and is intended to last no longer than an hour

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

COLD ITEMS

choose minimum of 4 cold items

Coronation chicken with apricot gel
toasted coconut, poppadum and nigella crumb (GF)

Air dried ham wafer, orange glazed fig, sage
and goat's curd on rye

Duck liver parfait on brioche
red onion marmalade and salted pistachio

Sipsmith London gin and tonic cured salmon blini
with dill pickled cucumber, horseradish (F)

Marinated herring, carrot, shallot and coriander salad *and*
sweet mustard dressing (F)

Smoked trout, lime and crème fraiche
watercress and beetroot crisp (F)

Vegetarian

Baked tomato and savoury frangipane tart
with basil and pine kernels (V)

Roasted butternut squash, pea houmous
chilli jam and sesame seed toasts (V, GF)

Chestnut mushroom tart
with pickled wild mushrooms and crispy onions (Vegan)

Blacksticks blue cheese, savoury cheese walnut
and poppy seed biscuit, quince jelly and celery (V)

HOT ITEMS

Cumberland chipolatas
in sesame and maple syrup

Grilled peri peri chicken skewers (GF)

Lamb kofta with minted Greek yogurt (GF)

Corned beef "bon bon" in crispy panko crumbs
and Branston relish

Seared ponzu marinade salmon skewers (GF, F)

Thai cod and coriander won tons
with ginger dipping sauce (F)

Vegetarian

Cauliflower and onion bhaji (V, GF)

Lightly curried vegetable samosas
with piquillo pepper dip (Vegan)

Vegetable spring rolls with red chilli dip (Vegan)

Spinach and gruyere quiche (V)

DESSERT

Banana and caramel ice cream cone (V)

Chocolate chip sponge
with milk chocolate ganache (V)

Apple and cinnamon jelly (V, GF)

Nuts, crisps and olives (V) £20.50

platter serves up to 10 pax

V - vegetarian friendly dish Vegan - vegan friendly dish GF - gluten free dish F - contains fish or seafood N - contains nuts

BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the lunch and evening time slots: 12:00pm to 3:00pm and 7:00pm to 10:30pm

From an informal supper to a more substantial reception, our choice of bowl food dishes are a more ideal solution.

Selection of 4 Bowls per guest £27.00

Selection of 5 Bowls per guest £31.00

Selection of 6 Bowls per guest £34.00

Please choose a minimum of one cold item and one dessert item followed by any combination of all other items.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

COLD ITEMS

choose minimum of 1 cold item

Warm char-grilled chicken skewers
with 'Greek salad' and mint yoghurt dressing (GF)

Roasted rump of beef
soya bean 'guacamole' and stir-fried vegetables (GF)

Poached salmon with House of Commons gin pickled
cucumber, potato salad and rye (F)

Vegetarian

Cajun spiced squash, herb quinoa and kidney beans
with tortilla and lime dressing (Vegan)

White balsamic compressed tomatoes,
Mozzarella, avocado, and pine kernels (V, GF)

Nuts, crisps and olives (V) £20.50
platter serves up to 10 pax

HOT ITEMS

Grilled sirloin steak with triple cooked chips
green peppercorn sauce (GF)

Chicken katsu curry
with sticky rice

Lamb moussaka pattie in seeded bun
and sweet potato wedges

Double cooked pork belly
wholegrain mustard mash, apple compote (GF)

Vegetarian

Wild mushroom stroganoff
and braised rice (V, GF)

Butternut squash and cranberry risotto
with toasted pumpkin seeds (Vegan)

Lemon and thyme grilled halloumi
tabbouleh, lime chilli dressing (V)

FISH

Panko crumbed goujon of plaice
and shoestring chips (F)

Seafood orzo paella (F)

Seared seabass fillet with fennel
and peas "a la Francaise" (GF, F)

DESSERTS

choose minimum of 1 dessert item

Milk chocolate brûlée
salted hazelnuts, roasted milk chocolate (V, GF, N)

Apple and blackberry 'crumble'
poached apples, blackberries, blackberry gel
oat crumble, vanilla cream (V)

Lemon drizzle cake
lemon drizzle sponge, vanilla cream (V)

CHAMPAGNE & WINES

CRISP & DELICATE | DEEP & COMPLEX | FRUITY & ELEGANT | INTENSE & RICH

Our aim is to provide a range of wines from across the globe to appeal to all tastes and budgets. Whether an aromatic Sauvignon or fruity Sancerre, our selection of wines are the perfect complement to your event. Should you need a recommendation just ask.

Further fine wines available upon request.

Whilst we endeavour to keep the following wine list as up to date as possible, the availability of some wines and variations with vintages can change without notice.

We suggest you contact us by phone or email if you are seeking a particular wine.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.

CHAMPAGNE AND SPARKLING WINE

Bin		% abv.	750ml
074	Champagne House of Commons, Brut Réserve, France, Non-Vintage <i>(45% Pinot Noir, 10% Chardonnay, 45% Pinot Meunier)</i> <i>An elegant champagne that gives a feeling of consistency, creaminess, structure and balance. Warm notes of ripe yellow fruits, principally apricot.</i>	12%	£48.00
092	Prosecco, Treviso, Brut Spumante, Masottina, Veneto, Italy, Non-vintage (Vegan) <i>(100% Glera (Prosecco))</i> <i>Gloriously fresh and peachy with the supple mousse which gives Prosecco its easy-going charm.</i>	11%	£37.00
095	Gusbourne Estate, Brut Reserve, Kent, England, 2013 <i>(22% Pinot Noir, 68% Chardonnay, 10% Pinot Meunier)</i> <i>Gusbourne's outstanding sparkling wines display Champagne style with English personality.</i>	12%	£51.00
121	Champagne Roederer, Brut Premier, France, Non-Vintage <i>(40% Pinot Noir, 40% Chardonnay, 20%, Pinot Meunier)</i> <i>A deliciously rich Champagne, with an overt fruitiness and nutty, yeasty notes. With both power and elegance in wonderful harmony this is the quintessential Grande Marque; awash with charm and panache.</i>	12%	£63.00
170	Champagne Pol Roger, Brut Réserve, France Non-Vintage <i>(33% Pinot Noir, 34% Chardonnay, 33% Pinot Meunier)</i> <i>Perhaps best known as Winston Churchill's favourite Champagne, is consistently one of the very best non-vintage cuvées on the market.</i>	12%	£66.00

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WHITE WINE

Bin		% abv.	750ml
070	House of Commons Colombard Sauvignon Blanc, France 2017 <i>(70% Colombard, 30% Sauvignon Blanc)</i> <i>Dry, elegant and refreshing with appealing aromas and flavours. Super on its own as an aperitif or with light foods.</i>	11.5%	£26.00
072	House of Commons White Burgundy, France 2016 <i>(100% Chardonnay)</i> <i>Appealing honey, cream and citrus aromas and flavours and long fresh finish.</i>	13%	£33.00
602	Trebbiano d'Abruzzo, Il Roccolo, Natale Verga, Italy 2017 <i>(100% Trebbiano d'Abruzzo)</i> <i>Clean, light-bodied and zesty, this is a fresh and simple wine that is perfect with seafood and salads.</i>	11.5%	£25.00
064	Chardonnay, Domaine d'Antugnac, Languedoc, France 2017 <i>(100% Chardonnay)</i> <i>The cool Pyrenees ensure the freshness of this Burgundian style Chardonnay.</i>	13%	£27.00
098	Madeleine Angevine, Danebury, Hampshire, England, 2015 <i>(100% Madeline Angevine)</i> <i>Rich with a nose of nectarine and melon. The finish has depth of flavour sweet ripe fruit.</i>	11.5%	£28.00
065	Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France 2017 <i>(100% Picpoul)</i> <i>Mineral and citrus laden Picpoul from picturesque Bassin de Thau now a 'must have' on any wine list.</i>	13%	£29.00
067	Viognier, Domaine Coudoulet, Languedoc, France 2017 (Vegan) <i>(100% Viognier)</i> <i>Viognier's natural exuberance tamed to give exotic spice and rich mouth-feel with a finish of fresh citrus.</i>	13.5%	£30.00
601	Sauvignon Blanc, Pale Clouds, Marlborough, New Zealand 2017 <i>(100% Sauvignon Blanc)</i> <i>Passion fruit and grapefruit dominate against a floral aroma, complimented by a citrus zing in your mouth.</i>	12.5%	£34.00
077	Sancerre, Les Renarderies, Domaine La Rossignole, Loire, France 2017 (Vegan) <i>(100% Sauvignon Blanc)</i> <i>Sauvignon in its spiritual home of the Loire provides green citrus with its classic gunflint streak.</i>	12.5%	£37.00
078	Chablis, Domaine du Colombier, Burgundy, France 2016 (Vegan) <i>(100% Chardonnay)</i> <i>A fine balance is struck here between the piercing stoniness which Chardonnay takes on in this northerly village of Burgundy and the apple fruit with leesy richness.</i>	12.5%	£38.00
079	Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2017 <i>(100% Sauvignon Blanc)</i> <i>Vying for supremacy as New Zealand's top Sauvignon with a wealth of complexity, depth and weight.</i>	13.5%	£41.00

ROSE WINE

Bin		% abv.	750ml
187	Ancora Rosato, Monferrato Chiaretto, Italy 2017 <i>(Barbera, Pinot Noir)</i> <i>Bright strawberry pink from Northern Italy. Delicately aromatic with fresh berry and citrus fruit characters. Light and crisp on the palate with ripe fruit balanced by tangy fresh acidity.</i>	11.5%	£25.00
188	Sancerre Rosé, Brigitte et Daniel Chotard, France 2016/17 <i>(100% Pinot Noir)</i> <i>Open and exuberant on the nose with lashings of strawberries and cream, it is all creamy red berries on the palate, with a hint of Pinot Noir spice and a fresh, clean finish.</i>	13%	£38.00

RED WINE

Bin		% abv.	750ml
071	House of Commons Merlot, France 2017 <i>(100% Merlot)</i> <i>A bit more personality than most examples, fresh, appealing and well balanced.</i>	13%	£26.00
073	House of Commons Bordeaux, France 2015 <i>(50% Cabernet Sauvignon, 47% Merlot, 3% Cabernet Franc)</i> <i>High quality, classic in style, very good fruit, roundness and appeal.</i>	13.5%	£33.00
082	Carignan, Pietas, Vieilles Vignes, Languedoc, France, 2017 <i>(100% Carignan)</i> <i>Old vines give a naturally low yield of deeply concentrated grapes for a deliciously lush wine.</i>	12%	£25.00
125	Cabernet Sauvignon, Estate, De Martino, Maipo Valley, Chile 2017 (Vegan) <i>(100% Cabernet Sauvignon)</i> <i>Concentrated red fruit notes, combined with dried black fruit character, tobacco and spice on the nose.</i>	13%	£25.00
096	Nero d'Avola, Santa Alicia, Sicily, Italy 2017 <i>(100% Nero d'Avola)</i> <i>Providing the slightest note of bitterness achieving balance against a backdrop of ripe currant fruit.</i>	14%	£26.00
605	Pinotage, Kraal Bay, South Africa 2016 <i>(100% Pinotage)</i> <i>A fantastic food wine, the Kraal Bay Pinotage is an excellent accompaniment to beef, game and poultry.</i>	14%	£26.00
600	Lote 3, M.O.B., Dão, Portugal 2015 <i>(Touriga Nacional, Jaen, Alfrocheiro)</i> <i>Fresh and easy to drink like the wines of the past but has the aromatic beauty and fruitiness in the mouth.</i>	12.5%	£27.00

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RED WINE

Bin		% abv.	750ml
107	Rioja Otiñano, Crianza, Bodegas el Cidacos, Spain 2014 (Vegan) <i>(80% Tempranillo, 20% Garnacha)</i> <i>Aged in a mix of French and American oak barrels for 12 months followed by (minimum) 6 months in bottle prior to release.</i>	13%	£32.00
218	Côtes du Rhône Reserve Rouge, La Famille Perrin 2016 <i>(60% Grenache, Mourvèdre 20%, Syrah 20%)</i> <i>Full bodied with warm fruits and spices, firm tannins and fresh acidity.</i>	13.5%	£32.00
167	Malbec, Pulenta La Flor, Mendoza, Argentina 2017 <i>(100% Malbec)</i> <i>Round, well structured tannins are integrated into the ripe plum, blueberry, morello cherry and chocolate notes.</i>	13.5%	£33.00
088	Shiraz, Rocky Gully, Frankland Estate, Western Australia, Australia, 2015 <i>(97% Shiraz, 3% Viognier)</i> <i>Somewhat 'Old World' in style with a nod to the Rhône; hedgerows, black pepper and dried herbs.</i>	13%	£37.00
104	Château Labadie, Médoc, Bordeaux, France 2013/14 <i>(51% Merlot, 43% Cabernet Sauvignon, 3% Cabernet Franc, 3% Petit Verdot)</i> <i>Firm earthy scrumptious cassis opening relatively quickly into black cherry, brandy and oak characteristics.</i>	13.5%	£39.00
841	Château Cissac, Haut-Médoc, Bordeaux, France 2014 <i>(70% Cabernet Sauvignon, 22% Merlot, 8% Petit Verdot)</i> <i>Truly delicious claret, full of bright, youthful fruit, notes of tobacco and cedar.</i>	13.5%	£41.00
603	Château Teyssier, Montagne Saint-Emilion, Bordeaux, France 2012 (Vegan) <i>(86% Merlot, 12% Cabernet Sauvignon, 2% Cabernet Franc)</i> <i>Defined by freshness and elegance, rather than power. Expect aromas of red and black currants and a hint of liquorice.</i>	13%	£41.00

DESSERT WINE & PORT

Bin		% abv.	750ml
099	Sauternes, Château Partarrieu, Bordeaux, France 2015 (375ml) <i>(80% Semillon, 10% Sauvignon Blanc, 10% Muscadelle)</i> <i>Sweet and luscious yet refreshing with notes of honey lifted by bright citrus fruit.</i>	13.5%	£30.00
009	Quinta de la Rosa, Late Bottled Vintage Port, Douro, Portugal, 2014 <i>(Touriga Nacional (dominant), Touriga Franca, Souzão, Tinta Roriz)</i> <i>Indulgent ripe black fruit and notes of chocolate with a spicy, warming finish.</i>	20%	£45.00

Whilst we endeavour to keep the wine list as up to date as possible, the availability of some wines and variations with vintages can change without notice.

FINE WINE

Bin		% abv.	750ml
	<i>White</i>		
163	Puligny-Montrachet, Les Aubues, Domaine Jean-Claude Bachelet, France, 2013/15 (100% Chardonnay) <i>Lightly oaky nose with racy acidity, persistence and fresh citrus notes on the finish.</i>	13%	£59.00
	<i>Red</i>		
165	Château La Nerthe, Chateauneuf-du-Pape, Rhône, France, 2010 (42% Grenache, 39% Syrah, 15% Mourvedre, 4% Cinsault) <i>An enticing complexity of plum fruit, lavender and mint high notes and herbal undertones.</i>	14.5%	£61.00
164	Beaune, 1er Cru Les Teurons, Domaine Rossignol-Trapet, Rhône, France, 2012 (100% Pinot Noir) <i>A fine yet rich and dense nose, deep red fruit on the palate, with a bright acidity.</i>	13%	£61.00
166	Château Cantemerle, Haut-Médoc, Bordeaux, France, 2004 (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot) <i>A nose of subtle liquorice, graphite and tobacco notes gives way to the kernel of satisfying cassis fruit which lies beneath.</i>	13%	£66.00

Whilst we endeavour to keep the wine list as up to date as possible, the availability of some wines and variations with vintages can change without notice.

DRINKS TARIFF

<i>Aperitifs</i>	<i>50ml</i>	<i>Single Malt Whiskies</i>	<i>25ml</i>	<i>Bottled Beers</i>	
Campari (25% abv)	£3.50	Laphroaig 10yr (40% abv) (Vegan)	£4.50	Beck's Bier (275ml) (4.8% abv) (Vegan)	£4.00
Vermouth (15% abv)	£3.50	Glenmorangie 10yr (40% abv) (Vegan)	£4.75	Peroni Nastro Azzuro (330ml) (5.1% abv) (Vegan)	£4.00
Pimms No. 1 Cup (1.5L jug, serves 5) (25% abv)	£25.00	Macallan Gold (40% abv) (Vegan)	£4.75	Yardbird Pale Ale (330ml) (4.0% abv)	£4.00
<i>House Pouring Spirits</i>	<i>25ml</i>	<i>Cognacs</i>	<i>25ml</i>	<i>Low alcohol beers</i>	
Gin, Sipsmith House of Commons (40.7% abv) (Vegan)	£3.50	Martell, VS (40% abv) (Vegan)	£3.50	Beck's Blue (275ml) (0.05% abv) (Vegan)	£3.50
Rum, Bacardi (37.5% abv)	£3.50	Remy Martin, VSOP (40% abv) (Vegan)	£4.50	Erdinger Alcohol Free (500ml) (0.5% abv) (Vegan)	£4.50
Vodka, Absolut (40% abv) (Vegan)	£3.50	Janneau, VSOP (Armagnac) (40% abv)	£5.00		
Whiskey, Famous Grouse (40% abv) (Vegan)	£3.50	<i>Liqueurs</i>	<i>50ml</i>	<i>Minerals</i>	
		Bailey's Irish Cream (17% abv)	£4.00	Coca Cola/Diet Coke (200ml)	£2.00
			<i>25ml</i>	Fever Tree Tonic Waters (200ml)	£2.00
<i>Spirits</i>	<i>25ml</i>	Amaretto Disaronno (28% abv)	£3.50	Schweppes Mixer (200ml)	£1.50
Gin, Beefeater 24 (46% abv) (Vegan)	£4.00	Grand Marnier (40% abv) (Vegan)	£3.50	Schweppes Fruit Juice (200ml)	£2.00
Gin, Bombay Sapphire (40% abv)	£4.00		<i>50ml</i>	Appletiser (275ml)	£3.10
Gin, Tanqueray (43.1% abv) (Vegan)	£4.00	<i>Port</i>		Elderflower Presse (275ml)	£3.10
Gin, Hendricks (41.4% abv)	£4.50	Quinta De La Rosa, LBV (20% abv) (Vegan)	£4.00	Elderflower Cordial (1.0L jug)	£4.00
Gin, Tanqueray No. 10 (47.3 abv) (Vegan)	£4.50	<i>Wines by the Glass</i>	<i>125ml 175ml</i>	Orange, apple or cranberry juice (1.0L jug)	£5.00
Vodka, Chase (40% abv) (Vegan)	£4.00	House of Commons White (12% abv)	£4.60 £6.70	Belu, Still or Sparkling Water (75cl)	£2.00
Vodka, Grey Goose (40% abv) (Vegan)	£4.50	House of Commons Red (13.5% abv)	£4.60 £6.70		
		House of Commons Champagne (12% abv)	£8.70 £12.30		

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



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