



House of Commons

Chocolate &  
Caramel

## PRIVATE DINING & EVENTS

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





House of Commons

**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, before 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 £14.86

*served buffet style on table platters*

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

Selection of sliced fresh fruits (Vg)

Chilled freshly squeezed orange juice

Selection of Fair-trade coffee,  
speciality teas and infusions

## FULL ENGLISH £19.25

*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 £17.50

*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

Bucks Fizz (175ml glass) £8.00

*Prosecco Treviso, orange juice (V, S)*

House of Commons Champagne (175ml glass) £12.05

*Champagne Brut Reserve (Vg, S)*

**Prices include the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**

# AFTERNOON TEA

SANDWICHES | CAKES | SCONES | TEA | CHAMPAGNE

*Available in the afternoon between 3:00pm and 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 £17.50

Selection of Fair-trade coffee,  
speciality teas and infusions

Assorted finger sandwiches

Selection of cakes and pastries

## CREAM £18.38

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 £19.25

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 (175ml glass) £12.05

*Champagne Brut Reserve (Vg, S)*

Kir Royale (175ml glass) £12.50

*Champagne Brut Reserve, Crème de Cassis (Vg, S)*

**Prices include the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**

# AUTUMN/WINTER A LA CARTE

STARTER | MEAT | POULTRY | VEGETARIAN | FISH | DESSERTS

*Available in the lunch and evening time slots*

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 £3.06 per head.*

**Prices include the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**

## CHILLED FIRST COURSE

Traditional smoked salmon with wholemeal bread  
*potato, shallot and caper salad with watercress leaves and lemon gel* **(D, F, G)** £11.38

Fillet of herring infused with dill, juniper and citrus  
*beetroot and horseradish cream, apple and sorrel* **(D, F)** £8.75

Smoked haddock and nori seaweed tart  
*braised celery, hazelnuts and red grape dressing* **(D, F, G, N)** £8.75

Lemon thyme confit guinea fowl 'carpaccio' and crispy skin  
*with carrot shallot and coriander salad* £8.75

Flaked Gressingham duck with savoy cabbage salad  
*caramelised orange, pomegranate and soya dressing* £8.75

Oxtail and root vegetable terrine  
*celeriac remoulade, tarragon oil* **(D, G)** £11.38

### *Vegetarian*

Lemon grass and chilli roasted butternut squash, toasted cashews  
*pickled walnut salsa, Thai spiced squash 'cream' and Asian vegetables* **(Vg, N)** £8.75

Crispy lentil and cumin falafel with cannellini bean 'houmous'  
*slow cooked smoked paprika chickpeas and pickled mushrooms* **(Vg, G)** £8.75

Per las blue cheese pate  
*cabernet sauvignon poached pear, toasted pine kernels and bitter leaves* **(V, D, G)** £8.75

## HOT FIRST COURSE

Seared ham hock, sage and gherkin  
*with grilled sour dough, soft poached quails egg,  
herb salad and piccalilli vegetables* **(G)** £9.63

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

Parsnip velouté  
*with watercress oil* **(Vg)** £7.88

Roasted pumpkin and sage soup  
*crème fraiche, toasted pumpkin seeds* **(V, D)** £7.88

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**V** – suitable for vegetarians **Vg** – suitable for vegans  
**D** – contains dairy **F** - contains fish **G** – contains gluten **N** - contains nuts **Sh** – contains shellfish

## MAIN COURSE

Grilled fillet of hake, red wine and caper sauce  
*smoked mackerel and horseradish croquette, wilted kale (D, F, G) £25.38*

Seared seabass fillet, clementine and beetroot gel  
*buttered spinach, chervil and chive potato gnocchi (D, F, G) £21.00*

Braised seasonal game (venison, rabbit, guinea fowl) with sloe gin  
*thyme puff pastry lid, swede mash and winter greens (D, G) £21.00*

Oven baked corn fed chicken supreme, bloody Mary sauce  
*wild mushroom rice cake and tender stem broccoli (D, G) £21.00*

Twice cooked rosemary flavoured shoulder of lamb  
*blackberry sauce, truffle mash, carrot fondant and pickled onion petals (D) £22.75*

Roasted pork tenderloin with braised cheek and cider sauce  
*potato and turnip "dauphinoise", savoy cabbage, cinnamon spiced apple and pear (D) £21.00*

Grilled supreme of "Barbary" duck with oyster mushroom sauce  
*Hasselback potatoes, swiss chard and honey roasted parsnip puree (D) £25.38*

## Vegetarian

Romanesco and orzo risotto  
*wilted kale, cauliflower and broccoli fritters, truffle oil (V, D, G) £21.00*

Aubergine and carrot muffin  
*spinach, pine kernel, red pepper and chilli dressing (Vg) £21.00*

## Commons Classics

Baked fillet of Scottish beef 'Wellington' with Madeira sauce  
*seasonal green vegetables, Parmentier potatoes (D, G) £36.75*

Roast rib of Scottish beef with Yorkshire pudding  
*seasonal vegetables, fondant potato Port wine gravy (D, G) £33.25*

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## PALETTE CLEANSERS

Blackcurrant sorbet  
*blackcurrant sorbet, compote, champagne espuma (V)* £2.63

Frozen buttermilk panna cotta  
*Panna cotta, white balsamic pickled blueberries,  
tarragon infused granita (D)* £2.63

Lemon sorbet  
*lemon water sorbet, lemon curd, lemon oil (V, D)* £2.63

## DESSERT

Pineapple tart tartin with pineapple and cardamom sorbet  
*butter puff pastry, caramelised confit pineapple, pineapple sorbet (V, D, G)* £7.88

New York cheesecake, sour cream, blackberries  
*Graham cracker base, cheesecake, sour cream, poached blackberries (V, D, G)* £7.88

Pear and almond sable  
*butter sable biscuit, thyme scented frangipane, pear mousse, caramel pear (D, G, N)* £7.88

Chocolate praline bomb  
*frozen chocolate, hazelnut, praline layers, crisp chocolate hazelnut shell (V, D, G, N)* £7.88

Vanilla yoghurt parfait, grapefruit, white chocolate  
*yoghurt parfait, grapefruit jelly, white chocolate cremeux, basil (V, D, G)* £7.88

Sea salt orange treacle tart  
*orange scented tuille, soft treacle tart, spiced orange mousse, fennel orange compote (D, G)* £7.88

Chocolate and raspberry fondant  
*soft centred bitter chocolate pudding, white chocolate and raspberry core,  
confit raspberries and sorbet (D, G)* £7.88

Brown sugar meringue, English apple and chocolate  
*plant based brown sugar meringue, apple butter,  
poached apple with light chocolate cream (Vg)* £7.88

Fig leaf roll, Stilton and Sauternes  
*warm fig brioche roll, fig compote, crumbled Colston Bassett stilton and Sauternes jelly (D, G)* £7.88

Seasonal fruit salad with double cream (V, D) £7.00

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## BRITISH CHEESE COURSE £9.63

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.

### **Perl Las (V)**

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 (V)**

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 (V)**

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 (V)**

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 (V)**

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 (V)**

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 (V)**

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 (V)**

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*

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 £21.86

Selection of 10 Items per guest £25.36

Additional Items per guest £3.06

**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 the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**

## COLD ITEMS

*choose minimum of 4 cold items*

Smoked duck  
*with polenta, ponzu dressing on cucumber (D, G)*

Air dried ham wafer  
*orange glazed fig, sage and goat's curd on rye (D, G)*

Chicken liver parfait on brioche  
*with red onion marmalade and pistachio (D, G, N)*

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

Haddock and leek 'brandade'  
*with nori seaweed and red pepper (D, F)*

Smoked mackerel  
*with carrot, shallot and coriander on seeded toast (D, F)*

### *Vegetarian*

Pickled beetroot  
*with beetroot cream, caramelised hazelnut  
and sorrel cress on pumpernickel (V, D, G, N)*

Roasted butternut squash  
*houmous, almonds, chilli jam and sesame seed toasts (V, D, N)*

Chilli spiced garden pea 'guacamole'  
*with cherry tomato on sour dough crostini bread (Vg, G)*

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

## HOT ITEMS

Cumberland chipolatas  
*in sesame and maple syrup (G)*

Coriander chicken skewers  
*with Cajun mango dip*

Ras El Hanout lamb kofta  
*with pistachio and pea shoot mayonnaise (D, N)*

Slow cooked beef short rib  
*in crisp tarragon panko crumb, horseradish cream (D, G)*

Seared ponzu marinade salmon skewers (F)

Smoked haddock arancini (D, F, G)

### *Vegetarian*

Piquillo pepper and mozzarella quiche (V, D, G)

Thai vegetable spring roll  
*with sweet chilli dip (Vg, G, N)*

Vegetable samosa  
*with mint mayonnaise (Vg, G)*

Spinach and kale falafel  
*with coconut mayonnaise (V)*

## DESSERT

Passion fruit tart  
*butter pastry, passion fruit curd,  
passion fruit glaze (V, D, G)*

Apple and almond  
*spiced almond sponge,  
cinnamon caramel apple (V, G, N)*

Chocolate honeycomb bomb  
*frozen bitter chocolate and see salt parfait (V)*

Nuts, crisps and olives (Vg, N) £18.38

*platter serves up to 10 pax*

V – suitable for vegetarians Vg – suitable for vegans  
D – contains dairy F - contains fish G – contains gluten N - contains nuts Sh – contains shellfish

# BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

*Available in the lunch and evening time slots*

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 £24.50

Selection of 5 Bowls per guest £28.00

Selection of 6 Bowls per guest £30.63

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

**Prices include the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**

## COLD ITEMS

*choose minimum of 1 cold item*

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

Flaked duck  
with caramelised orange salad and sesame,  
soya and honey dressing (**G**)

### *Fish*

Poached salmon with Niçoise garnish (**D, F**)

### *Vegetarian*

Cajun spiced squash, herb quinoa and kidney beans  
with tortilla and lime dressing (**Vg, G**)

Snowdonia black bomber Cheddar cheese 'ploughmans'  
with sweet vegetable pickle (**V, D, G**)

Nuts, crisps and olives (**Vg, N**) £18.38

*platter serves up to 10 pax*

## HOT ITEMS

Grilled sirloin steak  
with triple cooked chips, béarnaise sauce (**D**)

Chicken and wild mushroom in a leek cream sauce  
with sesame puff pastry lid (**D, G**)

Cumberland sausage  
on spring onion mash and cider sauce (**D, G**)

Rosemary lamb burger  
with red onion tzatziki in a brioche bun (**D, G**)

### *Vegetarian*

Potato gnocchi  
with baby spinach in Cropwell Bishop cheese sauce  
and toasted pumpkin seeds (**V, D, G**)

Butternut squash and jackfruit madras curry  
with cashew rice, mini poppadum (**Vg, N**)

Smoked tofu chilli con carne  
steamed rice, sour cream and tortilla crisp (**V, D, G**)

## FISH

Panko crumbed goujon of plaice  
and shoestring chips, tartare sauce (**F, G**)

Salmon and dill pattie  
on pea pure, saffron fish cream (**D, F**)

## DESSERTS

*choose minimum of 1 dessert item*

Salted caramel chocolate tart  
crispy butter pastry, salted caramel,  
milk chocolate cream and honeycomb (**V, D, G**)

Tiramisu cone  
coffee soaked sponge, mascarpone cream,  
masala jelly (**V, D, G, N**)

Lemon olive oil cheesecake  
brown butter crumb, lemon cheesecake,  
lemon olive oil jelly, white chocolate (**V, D, G**)

# 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 please 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.

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## CHAMPAGNE

	175ml	Bottle
074 House of Commons Brut Reserve, 12% ( <b>Vg, S</b> )	£12.05	£46.00
121 Roederer Brut Premier, 12% ( <b>V, S</b> )		£63.00
170 Pol Roger Brut Reserve, 12% ( <b>Vg, S</b> )		£66.00

*Sir Winston Churchill's love affair with Pol Roger is the thing of wine legend. "Champagne imparts a feeling of exhilaration. The nerves are braced, the imagination is equally stirred, the wits become more nimble." So said Sir Winston Churchill, in praise of his favourite tippie. His penchant was Pol Roger. And it was some penchant: he is reputed to have worked his way through 42,000 bottles of it over his life. What's more he didn't apparently discover it until 1908, by which time he was 34. That equates to around two bottles per day!*

## SPARKLING

092 Prosecco Treviso Brut Spumante, Italy, 11% ( <b>V, S</b> )		£35.00
097 Hindleap Blanc de Blancs, England, 2013, 11.5% ( <b>Vg, S</b> )		£45.00

*The Bluebell Vineyards were planted in 2005 with the desire to produce high quality English sparkling wines. The wines are named Hindleap as the Hindleap Hill is just beyond the vineyards. Like Champagne, it is produced by the traditional method, re-fermented and aged on the lees in bottle. This vibrant Blanc de Blancs uses the estate's best Chardonnay grapes slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower.*

**V** – suitable for vegetarians **Vg** – suitable for vegans wine **S** – contains sulphites

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WHITE 175ml Bottle

**Chile** – “Does what it says on the label – true, cleanly honest wines”

124 De Martino Estate, Sauvignon Blanc, Casablanca Valley, 13% (**Vg, S**) £25.00

**England** – “Pristine local heroes”

098 Danebury Vineyards Madeleine Angevine, Hampshire, 11.5% (**Vg, S**) £28.00

*The Danebury Estate is located on the paddocks of what was a famous nineteenth-century racehorse training yard and the first vines were planted in 1988. A beautifully elegant wine reminiscent of an English orchard, Danebury's Madeleine Angevine is utterly charming. The nose shows delicate aromas of white blossom, honeysuckle and pear whilst the flavours on the palate develop into notes of ripe quince and red apple. The texture is soft and rounded, balancing well with the fresh acidity whilst the mineral, clean finish nods to the Hampshire chalky soils on which the grapes were grown.*

**France**

Burgundy - “Chardonnay in all its intriguing styles”

078 Chablis, Domaine du Colombier, 12.5% (**Vg, S**) £38.00

*Guy Mothe built up the highly successful Domaine du Colombier by starting with a tiny holding and then acquiring small parcels of land that came up for sale over the years. Today the domaine has 33 hectares of vineyards and is run by Guy`s son, Thierry. Fermented and aged in stainless steel to preserve the wine's crisp, citrus fruit and steely freshness, it is important to him that his Chablis be pure and mineral, not subjected to barrel aging which would mask the fruit.*

072 House of Commons White Burgundy, 13% (**V, S**) £33.00

163 Puligny-Montrachet Les Aubues, 2015, 13% (**Vg, S**) £59.00

Languedoc

064 Domaine d'Antugnac, Chardonnay, Haute Vallée de l'Aude, 13% (**S**) £28.00

065 Domaine Félines Jourdan, Picpoul de Pinet, 13% (**S**) £30.00

067 Domaine de Coudoulet, Viognier, 13.5% (**Vg, S**) £31.00

*Try this wine when you can't afford Condrieu. In other words, this silky white wine gives you everything you want from a Viognier - without having to sell an organ to afford the dizzying prices of the premium Condrieu. Under the recent guidance and production skills of Pierre-Andre Ournac, the Domaine de Coudoulet estate has become highly acclaimed. Earning awards and a trophy at both the 2014 and 2015 Decanter World Wine Awards.*

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Loire		175ml	Bottle
077 Sancerre Les Renarderies, Domaine La Rossignole, 12.5% ( <b>Vg, S</b> )			£37.00

SW France – *“It’s all about the soil & altitude”*

070 House of Commons Colombard Sauvignon Blanc, 11.5%, ( <b>Vg, S</b> )		£6.95	£26.50
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**Italy** – *“Dry wines of restrained subtlety”*

Abruzzo

015 Pinot Grigio, Luna e Cipressi, Terre di Chieti, 12.5% ( <b>V, S</b> )			£25.00
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Piemonte

068 Gavi di Gavi, Bric Sassi, Roberto Sarotto, 12.5% ( <b>S</b> )			£32.00
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**New Zealand** – *“The re-definition of Sauvignon Blanc”*

Marlborough

638 Pale Clouds Sauvignon Blanc, 12.5% ( <b>Vg, S</b> )			£30.00
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079 Dog Point Sauvignon Blanc, 13.5% ( <b>S</b> )			£41.00
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*In 2004 Ivan Sutherland and James Sealy decided to take the skills they’d learnt as viticulturalist and winemaker at Cloudy Bay and set up on their own. They had a head start as Ivan had planted vineyards in Marlborough back in the 1970s. Using handpicked, low yield grapes, the wine is meticulously made and hugely expressive of the Sauvignon varietal as well as of the terroir of the Wairau Valley. No stranger to awards, this is a white to chill down and savour.*

**South Africa** – *“Chenin Blanc at its best... and more”*

066 Protea Chenin Blanc, Swartland, 13.5% ( <b>S</b> )			£30.00
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ROSE 175ml Bottle

**Italy**  
187 Ancora Rosato, Monferrato Chiaretto, 11.5% (**Vg, S**) £25.00

**France**  
625 Brigitte et Daniel Chotard, Sancerre Rose, Loire, 13% (**S**) £38.00

*There have been vigneron in the Chotard family since 1789, but it was in 1992 that Daniel Chotard resumed work at the domaine. In the vineyard he employs the principles of utilising organic products where and when possible and allowing grass to grow between the vines on the slopes. Their delicious rosé is the one wine from Domaine Chotard that's raised exclusively in stainless steel. The aim is to capture the floral lift and red-berry crunch inherent in Pinot Noir grown on the pebbly limestone soil.*

RED  
**Argentina** – "Malbec, Malbec, Malbec"  
Mendoza  
167 La Flor Malbec, Pulenta, 13.5% (**V, S**) £33.00

*The Pulenta family has been making wine in Argentina since 1912, briefly after they arrived from Italy. The third generation, brothers Hugo and Eduardo, started Pulenta Estate in 2002 to produce small lots of exceptional wines from two pioneering vineyards their father Antonio planted in the early 80's and 90's. The brothers' philosophy is expressed thus: "Making a great wine is an act of generosity, considering always the one who will taste it."*

**Australia**  
088 Frankland Estate, Rocky Gully Shiraz, Frankland River, 13% (**Vg, S**) £37.00

**Chile**  
125 De Martino Estate, Cabernet Sauvignon, Maipo, 13% (**Vg, S**) £25.00

**Italy** – "Glorious variety, wines of attitude and great provenance"  
096 Musita Nero d'Avola, Scilly, 14% (**Vg, S**) £28.00

**V** – suitable for vegetarians **Vg** – suitable for vegans **O** - organic **S** – contains sulphites

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

<b>France</b>	175ml	Bottle
<i>Bordeaux – “Defining red blends from the classics to the everyday”</i>		
073 House of Commons Bordeaux, Graves 13.5% ( <b>Vg, S</b> )		£33.00
104 Chateau Labadie, Medoc, 13.5% ( <b>S</b> )		£39.00

*Part of the original classification of Crus Bourgeois in 1932, it has been owned by the Bibey family since 1970. It is now managed by the dynamic young winemaker, Jerome Bibey. Passionate about his work, he employs only sustainable agriculture practices in the vineyard. Yields at Labadie are restricted, resulting in wines of impressive concentration, which age exceptionally well. Still, with its rounded tannins and refreshing acidity, this is difficult to resist now.*

841 Chateau Cissac, Haut-Medoc, 13.5% ( <b>S</b> )		£41.00
636 Chateau Teyssier, Montagne Saint-Emilion, 13% ( <b>Vg, S</b> )		£41.00
166 Chateau Cantemerle, Haut-Medoc, 2004, 13% ( <b>V, S</b> )		£66.00

#### Burgundy

071 House of Commons Merlot, 13% ( <b>Vg, S</b> )	£6.95	£26.50
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*Rhone – “Black pepper, spice and warm southern opulence”*

218 Côtes du Rhône Reserve Rouge, Perrin, 13.5% ( <b>S</b> )		£32.00
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*The Perrin family, of Chateau de Beaucastel fame, began their ‘La Famille Perrin’ business in 1997. Established by François Perrin and his brother Jean-Pierre, Pierre's father, now run by Pierre since 1999. They produce a range of wines that express the richness of the Southern Rhone Valley. Using the same expertise and the passion as with Chateau de Beaucastel, the family prides itself in bringing out the true character of each vineyard plot. Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine.*

165 Chateau La Nerthe, Chateauneuf-du-Pape, 2010, 14.5% ( <b>V, S</b> )		£61.00
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*SW France – “Round pegs in round holes – it's all about vineyards site selection”*

082 Pietas Carignan, Vieilles Vignes, Herault, Languedoc, 12.5% ( <b>S</b> )		£25.00
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**V** – suitable for vegetarians **Vg** – suitable for vegans wine **S** – contains sulphites

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**New Zealand** – “Juicy, raspberry-scented Pinot-Noir” 175ml Bottle  
 Marlborough

091 Pinot Noir, Isabel Estate, 13.5% (S) £44.00

**Portugal** – “Ploughing its own furrow with some fine native grape varieties”

633 Lote 3 M.O.B., Dão, 12.5% (S) £30.00

*Named for the three wine makers: Jorge Moreira, Francisco Olazabal and Jorge Seródi. The wine is made from a blend of three of the most typical Dão varieties. This Lote 3 seeks to be an old Dão with a modern approach. It has a lightly laden color, is little alcoholic, fresh and easy to drink like the wines of the past but has the aromatic beauty, the intensity of fruit in the mouth and the balance provided by the current viticulture and winemaking.*

**South Africa** – “Robust, chunky reds with a loyal following”

637 Kraal Bay Pinotage, Swartland, 13% (S) £26.00

**Spain** – “Turn up the heat!”

Rioja

107 Cantor Rojo Crianza, Bodegas Badiola, 13% (Vg, S) £32.00

SWEET WINE SELECIION...

**France** 75ml Bottle

099 Chateau Partarrieu, Sauternes, 2016, 13.5% 37.5cl (S) £6.50 £30.00

*This 150-year old property was purchased in 1993 by the previous part-owner of Chateau Suduiraut, Philippe Mercadier. The plantings consist of 95% Sémillon and 5% Sauvignon old vines. The character of these wines is distinguished by impressive suppleness and smoothness, yet they are endowed with the classic Barsac richness and viscosity. A totally under-the-radar Sauternes producer but what a find! Fragrant and stylish with a fresh nose showing very good fruit. Lots of evident, classic botrytis here.*

**Port** 75ml Bottle

009 Late Bottled Vintage Port, Quinta de la Rosa, 2014, 20% (Vg, S) £5.00 £35.00

**V** – suitable for vegetarians **Vg** – suitable for vegans wine **S** – contains sulphites

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## DRINKS TARIFF

<i>Aperitifs</i>	50ml	<i>Single Malt Whiskies</i>	25ml	<i>Bottled Beers</i>	
Campari (25% abv) (S)	£3.50	Laphroaig 10yr (40% abv) (Vg, S)	£4.50	Beck's Bier (275ml) (4.8% abv) (Vg)	£4.00
Vermouth (15% abv) (S)	£3.50	Glenmorangie 10yr (40% abv) (Vg, S)	£4.75	Peroni Nastro Azzuro (330ml) (5.1% abv) (Vg)	£4.00
		Macallan Gold (40% abv) (Vg, S)	£4.75	<b><i>Low alcohol beers</i></b>	
Pimms No. 1 Cup (25% abv) (Vg, S)	£25.00			Beck's Blue (275ml) (0.05% abv) (Vg)	£3.50
	(1.5L jug, serves 5)	<i>Cognacs</i>	25ml		
<i>House Pouring Spirits</i>	25ml	Martell, VS (40% abv) (Vg, S)	£3.50	<i>Minerals</i>	
Gin, Sipsmith (40.7% abv) (Vg, S)	£3.50	Remy Martin, VSOP (40% abv) (V, S)	£4.50	Coca Cola/Diet Coke (200ml)	£1.75
Rum, Bacardi (37.5% abv) (V, S)	£3.50	Janneau, VSOP (Armagnac) (40% abv) (S)	£5.00	Fever Tree Tonic Waters (200ml)	£1.75
Vodka, Absolut (40% abv) (Vg, S)	£3.50	<i>Liqueurs</i>	50ml	Schweppes Mixer (200ml)	£1.31
Whiskey, Famous Grouse (40% abv) (Vg, S)	£3.50	Bailey's Irish Cream (17% abv) (V, S, D)	£4.00	Schweppes Fruit Juice (200ml)	£1.75
				Appletiser (275ml)	£2.71
<i>Spirits</i>	25ml	Amaretto Disaronno (28% abv) (Vg, S)	£3.50	Elderflower Presse (275ml)	£2.71
Gin, Beefeater 24 (46% abv) (Vg, S)	£4.00	Grand Marnier (40% abv) (Vg, S)	£3.50	Elderflower Cordial (1.0L jug)	£3.50
Gin, Bombay Sapphire (40% abv) (Vg, S)	£4.00			Orange, apple or cranberry juice (1.0L jug)	£4.76
Gin, Tanqueray (43.1% abv) (Vg, S)	£4.00				
Gin, Hendricks (41.4% abv) (Vg, S)	£4.50			Belu, Still or Sparkling Mineral Water (75cl)	£1.75
Gin, Tanqueray No. 10 (47.3 abv) (Vg, S)	£4.50			Tea or coffee (cup)	£2.63
Vodka, Chase (40% abv) (Vg, S)	£4.00				
Vodka, Grey Goose (40% abv) (Vg, S)	£4.50				

**Prices include the reduced 5% VAT across all food and soft drinks and a mandatory 12.5% service charge will be added to your bill.**



House of Commons

**OCTOBER 2020**

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