



HOUSE OF LORDS

PRIVATE DINING MENU

HOUSE OF LORDS
AUTUMN AND WINTER

2023-24

PRIVATE DINING MENU

Dietary and Allergy Information

PRE-DINNER CANAPÉS

Chef's Choice of 3 x Canapés (Not available for lunches) **£10.00 (Per Person)**
Canapés at the drinks reception of your dinner before guests are asked to be seated for their meals.

SOUPS (can be served as a starter or as a separate course)

Cambridgeshire Foraged Mushroom Velouté (Vegan) **£9.50**
mini wild mushroom pie and mushroom ketchup

Cream of Truffled Celeriac and Leek Velouté (Vegan) **£9.50**
roasted hazelnuts, truffle-infused spelt, sour apple purée, tempura celeriac leaves

STARTERS

Twice-Baked Essex Pumpkin, Butternut Squash and Sage Soufflé (Vegetarian) **£12.50**
maple butternut squash purée and toasted pumpkin seeds

Heritage Beetroot and Seeded Golden Cross Goat's Cheese (Vegetarian) **£12.00**
maple confit butternut squash, beetroot presses, hummus, winter radishes

Classic House of Lords Smoked Salmon **£15.00**
kedgeree bonbon, hen egg tartare, curried mayonnaise, coriander

Oxfordshire Chicken Liver Parfait **£14.00**
Kentish pear and apple crumble, Somerset apple and date chutney, watercress salad, candied walnuts

Confit Spiced Indian Gressingham Duck **£14.50**
warm sweet potatoes, chickpea curry, green onion chutney and coconut sauce



The Autumn and Winter 2023-24 menus start from Monday 18 September 2023 and end on Sunday 31 March 2024.

VAT included at the prevailing rate. Allergies, intolerances and dietary preferences: please speak to a member of staff if you require information about our ingredients.

House of Lords Sales and Events | Website: www.parliament.uk/visiting/venue-hire | Email: holsalesandevents@parliament.uk | Telephone: +44 (0)20 7219 3356

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MAINS

Slow-Roast Pulled Cherry Orchard Pork Belly <i>caramelised onion pork sandwich, confit potato fondant, confit leeks, port coulis, HP sticky rib</i>	£32.00
Suffolk Grilled Chicken Korma <i>onion bhaji potato rösti, coriander and coconut yoghurt, sautéed almond spinach, lime pickle gel, pomegranate and curry butter sauce</i>	£30.00
Roast Herefordshire Sirloin <i>pulled salt beef mini bagel, beef shin nugget, sweet English mustard purée, sautéed pickled onions, Brussels tops and rich red wine jus</i>	£39.50*
	<i>*Upgrade to a fillet of beef for an additional £9.50</i>
Seared Cornish Sea Bass <i>south coast mini fish cake, sweet potato fondant, sautéed winter greens, salted butternut purée, buttermilk clam and dill sauce</i>	£31.50
Baked Loch Duart Salmon en Croute <i>roast cauliflower purée, sautéed spinach, charred kale and Romanesco, parsley potato gratin, horseradish, fish wine jus</i>	£32.50

VEGETARIAN / VEGAN MAINS (for guests with dietary requirements)

New Forest Mushroom Truffle Mac and Cheese Croquettes <i>(Vegetarian)</i> <i>pickled onions, confit smoked garlic, winter Kentish beets and Savoy cabbage</i>	Priced at Selected Main
Chargrilled Confit Aubergine Steak and Stuffed Conchiglie <i>(Vegan)</i> <i>glazed winter vegetables, crispy fried mushroom dumpling and split basil pesto cream</i>	Priced at Selected Main



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DESSERTS

Dark Chocolate, Raspberry and Basil (vegetarian)	£10.00
<i>70% cocoa crèmeux, vanilla crème, raspberry, financier, basil sorbet</i>	
Blackberry and Vanilla Cheesecake (vegetarian)	£10.00
<i>honeycomb, blackberry sorbet</i>	
Caramelised Banana Crème Brûlée Tart (vegetarian)	£10.00
<i>salted popcorn, cashew nuts, rum raisin ice cream</i>	
Pear, Ginger and Marzipan (vegetarian)	£10.00
<i>pear delice, vanilla cream, stem ginger, marzipan ice cream</i>	
Passion Fruit and Mango Mousse (plant-based, vegan and gluten-free)	£10.00
<i>mango compote, raspberries, shaved coconut, mango sorbet</i>	
Cookies and Cream	£10.00
<i>chocolate cookie and vanilla ice cream, meringue, poached cranberries</i>	
Plated selection of British cheeses (can be selected as a dessert or as a separate course)	£11.75 (per person)
<i>British artisan cheeses, artisan breads, biscuits, peppered quince purée, celery and grapes</i>	



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TO FINISH

Coffee or Tea **£4.70 (per person)**
served with House of Lords chocolate truffles (vegetarian)

House of Lords Finest Reserve Port.. .. . **£4.90 (50ml measure) | £47.00 (per decanter)**
Portugal

Courvoisier VS **£5.30 (per glass)**
France

Remy Martin VSOP **£4.70 (per glass)**
France

House of Lords Blended Whisky.. .. . **£4.75 (per glass)**
England

House of Lords Malt Whisky.. .. . **£4.30 (per glass)**
England

House of Lords Sherry **£3.20 (per glass)**
England

Château Rieussec, “Les Carmes de Rieussec”, Sauternes, Bordeaux, 2017 **£35.00 (half-bottle) (375 ml)**
France



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CHEESES

Plated selection of British cheeses (can be selected as a dessert or a separate course).. .. £11.75 (per person)

British artisan cheeses, artisan breads, biscuits, peppered quince purée, celery and grapes

British cheese board (serves 5 persons) £48.00 (per cheese board)

British artisan cheeses, artisan breads, biscuits, peppered quince purée, celery and grapes

View a sample of some of the great British cheeses that we serve at the House of Lords below:

Blacksticks Blue

A farmhouse soft blue veined cheese made from pasteurised milk, in rural Lancashire. The cheese is aged for about eight weeks during which it develops a distinctive amber hue along with a delicious creamy smooth yet tangy taste.

Baron Bigod Brie

Baron Bigod is Britain's first unpasteurised Brie to be made on the farm in traditional large (3kg) wheels, and ladled by hand. It has a rich butter softness towards the rind contrasted by a fresh, lactic, firm-core.

Cornish Yarg Garlic Leaf One

Wrapped in the pungent wild garlic leaves of Lynher Dairies' woodlands. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. The striking difference in taste, to the traditional Yarg, is all down to the leaves and their effect on the cheese as it matures.

Lincolnshire Poacher

Typically matured for 14-16 months, generally smooth in texture and strong in taste. In summer, notes of pineapple, toasted nuts and grassy dominate the flavour profile while in winter the taste becomes savoury and almost meaty. Pairs well with full-bodied reds and whites and beer.



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