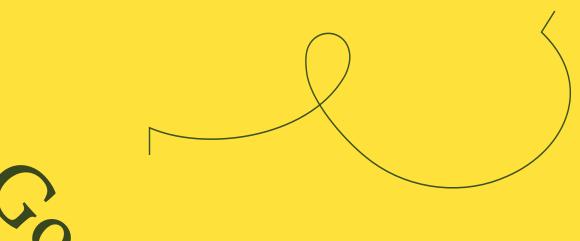




# seads to seat connections



Good food



### Welcome to Woburn House

We look forward to welcoming you at Woburn House and hosting your meeting, conference or event through our bespoke hospitality services and dedicated catering team.

All menus are prepared on-site by our chefs who pride themselves on serving fresh, locally sourced, sustainable food and hospitality.

Our menus are easily adaptable to most of the 14 key allergens, therefore please let us know if you or your guests have any specific requirements, and we will be happy to accommodate them.

Contact the team to discuss this further:

bookings@woburnhouse.co.uk

#### Allergens Key

For those with special dietary requirements or allergies, who may wish to know more about the food or drink ingredients used, please ask for a manager.

VE Vegan

V Vegetarian



## Sustainability & CSR

Sustainability and responsible sourcing is at the heart of our catering at Woburn House, and we endeavour to take an active role in creating healthier food whilst minimising food waste.

Our chefs carefully select the finest, seasonal ingredients including:

- 100% British meat
- Sustainably sourced fish
- Free range eggs
- Locally sourced artisan breads, fruit, vegetables, milk and cheese.













## Meet our Suppliers





We partner with Redemption Coffee Roasters who are on a mission to reduce reoffending rates in the UK through coffee by training prison leavers and people at risk of offending with the skills they need to gain secure and meaningful employment.



#### Fairfields Farm

The Fairfield family have been making their own 'perfect crunching' crisps at their farm's factory since 2006, operating a very sustainable farm. We are happy users of their products at Woburn House.



#### **Luminary Bakery**

Luminary Bakery is an award-winning social enterprise empowering London's most disadvantaged women to thrive. Our catering team have proudly partnered with Luminary Bakery, providing them with skills, training, employment opportunities, and a supportive community. Together, we've raised significant funds, mentored countless women, and helped Luminary grow into a beacon of hope for those who need it most.



## Drinks & Nibbles

#### Classic unlimited drinks package

1 hour £,18.00, 2 hours £,34.00

- House wine
- Beer
- Soft Drinks

#### Sustainable drinks package

1 hour £,22.00, 2 hours £,40.00

- Sustainable wine
- Sustainable beer
- Sustainable soft drinks

Add Prosecco to your package for £,5.00 pp

#### Nibbles (3 items) £6.50

- Olives
- Mixed nuts
- Vegetable crisps
- Fairfield's crisps
- Olive & rosemary breadsticks
- Tempura seaweed crackers
- Cheddar bites with cheese topping
- Seaweed crunch mix



## Canapé Menu

6 canapés	£,22.00
8 canapés	£,28.00
Chef's choice, 6 canapés	£,20.00
Additional canapé	£,4.00

#### Vegetarian/Vegan

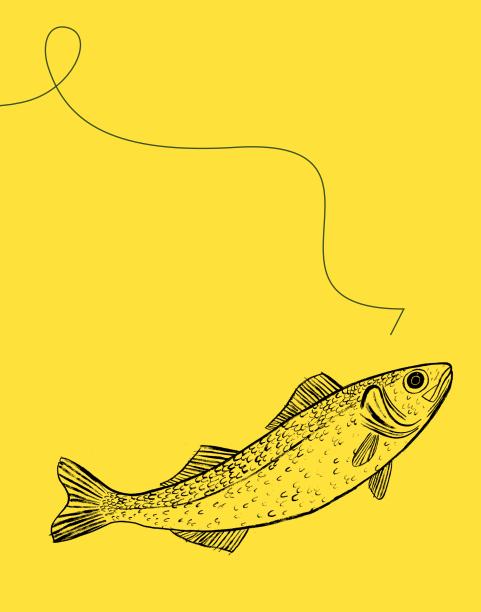
- Wye Valley asparagus tartelette, yuzu cream cheese and finger lime V
- Nasu Dengaku aubergine, pickled, coriander VE
- Mango maki, smoked tofu emulsion, cacao nibs VE
- Whipped truffle goat's cheese, caramelised peach, balsamic V

#### Fish

- Hot chalk stream smoked trout johnny cake, scotch bonnet mayonnaise, bronze Avruga caviar
- Prawn croustade, rutabaga, salmon roe, dill
- French toast, pickled mussel, tobiko wasabi caviar, fennel
- Buckwheat blini, otoro tataki, wasabi, pickled apricot



# Within every humble ingredient lies huge potential



## Canapé Menu

#### Meat

- Hereford beef tartare, grilled and sour onion, tarragon emulsion
- Tortilla, chipotle chicken, pickled shallot
- Confit Gressingham duck, pickled cucumber, chutney
- Lamb bouchée, preserved lemon jam, rosemary

#### Dessert

- Bramley apple crumble tartlet
- Peppered meringue with fresh strawberry
- Lemon and lime cheesecake with mango fruit caviar
- 80% dark chocolate and amaretto square





## Bowl Food

4 Bowls	£,28.00
Chef's choice, 4 bowls	£,24.00
Additional bowl	£,6.50

#### Vegetarian/vegan

- Roasted broccoli, romesco sauce, herby rice salad VE
- Burrata, blood orange, basil, chia seeds and apple dressing V
- Watermelon carpaccio, pickled watermelon rind, Isle of Wight tomato, hibiscus dressing VE
- Grilled courgette, ajo blanco, kalamata olives, sundried tomato and pinenuts V

#### Fish

- Torched mackerel, raspberry crème fraiche, fennel and dill salad
- Chalk stream trout fish cake, mango and pineapple chutney, chili, coriander
- Prawns, fresh garden peas, nduja emulsion, nasturtium
- Coley, green olive puree, raw and grilled asparagus

#### Meat

- Gressingham duck, plum, blueberries, jus, oxalis
- Hereford beef, roquette, parmesan shavings, truffle vinaigrette
- Lamb, gremolata, black garlic and lemon purée
- Indian grilled chicken and chachumbar salad



## Bowl Food

#### Dessert

- Amalfi coast lemon mousse with sweet cherries and marzipan crisp
- White chocolate blondie with warm caramel sauce, chilled Madagascan vanilla cream
- Banoffee pie topped with whipped cream and toasted banana chips
- Braeburn apple jelly with Cashel Blue cheese, seeded cracker





## Fine Dining

Our dinner packages are exclusive of VAT and room hire. Service charge is included. For a full bespoke quotation for a themed dinner or items not included on the menu, please contact the bookings team on:

#### bookings@woburnhouse.co.uk

Our Fine Dining menu is updated monthly to ensure we are following seasonality and sustainability when sourcing our produce.

Therefore, please ask our team for current Fine Dining menu when enquiring for your event.

#### Classic Package

From £,60.00 pp

3 course meal selected from the monthly seasonal menu – available on request Filtered water and fruit juice

Coffee and petit fours

#### Sustainable Package

From £,68.00 pp

3 course meal selected from the monthly seasonal menu – available on request Filtered water

Half a bottle of sustainable wine per person

Coffee and petit fours

No. Guests	20	21-35	36-50	51-65	66+
Classic Package	£85	£80	£75	£70	£60
Sustainable Package	£98	£93	£88	£78	£68



## Wine List

#### White Wines

El Zafiro Blanco, Pardina/Chardonnay, Spain  A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay.	£28.00
Bonfaro Branco, IGP Lisboa - S Well-balanced palate of delicious apple, pear, melon, refreshing citrus fruit and a lovely minerality	£31.50
Grillo Allegri Sicilia - S  Intense aromas of citrus blossom, pears, and grapefruit.  Flavour notes of white peach and lemon	£32.50
Lookout Post Sauvignon Blanc, Chile - S  An easy pleaser with a fruity character yet fresh acidity  Vibrant notes lemon and lime with hints of tomato leaf	£34.00
Languedoc Chardonnay Esprit Cepage, France The subtle buttery richness and expressive creamy textured palate is very much in the style of a Maconnais Burgundy, finishing with nutty complexity	£40.50
Sparkling Wines	
Prosecco Extra Dry Portenova, Italy - S Delicate apple and pear, crisp on the finish	£40.50
Chapel Down Bacchus, England  Elderflower and pink grapefruit - rich and refreshing	£57.00
Champagne Vauban Frere Brut, France - S  Elegant citrus with toasty brioche aromas	£79.50



Le Tuffeau Rosé, Les Vignobles Foncalieu,

Peony Blush, REAL Drinks, Rosé

Fresh and light bodied, with flavours of strawberry,

cranberry and raspberry leading to a soft vanilla-oak finish

## Wine List

#### Rosé Wine

IGP d'Oc, France - S Pale and crisp with refreshing berry notes	£34.50
Red Wines	
El Zafiro Extramedura 'Tinto, Tempranillo/Shiraz, Spain This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz	£28.00
Bonfaro Tinto IGP Lisboa - S Ripe berry fruit flavours on the nose pleasantly leads through to a smooth, fruity palate	£31.50
Sangiovese Allegri Rubicone, Spain - S The palate is juicy showing strawberry jam, plums and raspberry notes	£32.50
Punto Alto Malbec, Argentina - S  The wine has a full body with a velvety texture for a long-lasting feel in your mouth of the forest fruits and spice	£35.50
Carignan Vieilles Vignes Roche de Belanne - S  Deep ruby in colour with an alluring nose of sweet ripe strawberry  and dark cherry, it is supple with ripe fruit flavours and very light tannins	£38.00
Non-Alcoholic Sparkling	

\*S - Sustainable

£27.50



## Beer & Lager

Asahi Super Dry Lager 330ml	£5.50
Peroni Nastro Azzuro 330ml	£5.75
Meantime Greenwich Lager 330ml	£6.25
Meantime Prime Pale Ale 330ml	£6.00
London Pride Ale 330ml	£6.50
Caple Road Craft Cider 330ml	£5.75
Peroni 0%	£4.50
Becks Alcohol Free 275ml	£3.75

## Soft Drinks

Still & sparkling water 1Ltr	£2.00
Elderflower fizz 1Ltr	£7.75
Orange, apple or cranberry juice 1lLtr	£6.00
Canned soft drinks	£2.75
Homemade lemonade 1Ltr	₹,6.00



## Without the food it might never have happened



## Seasonal Drinks

## Cocktails – per glass

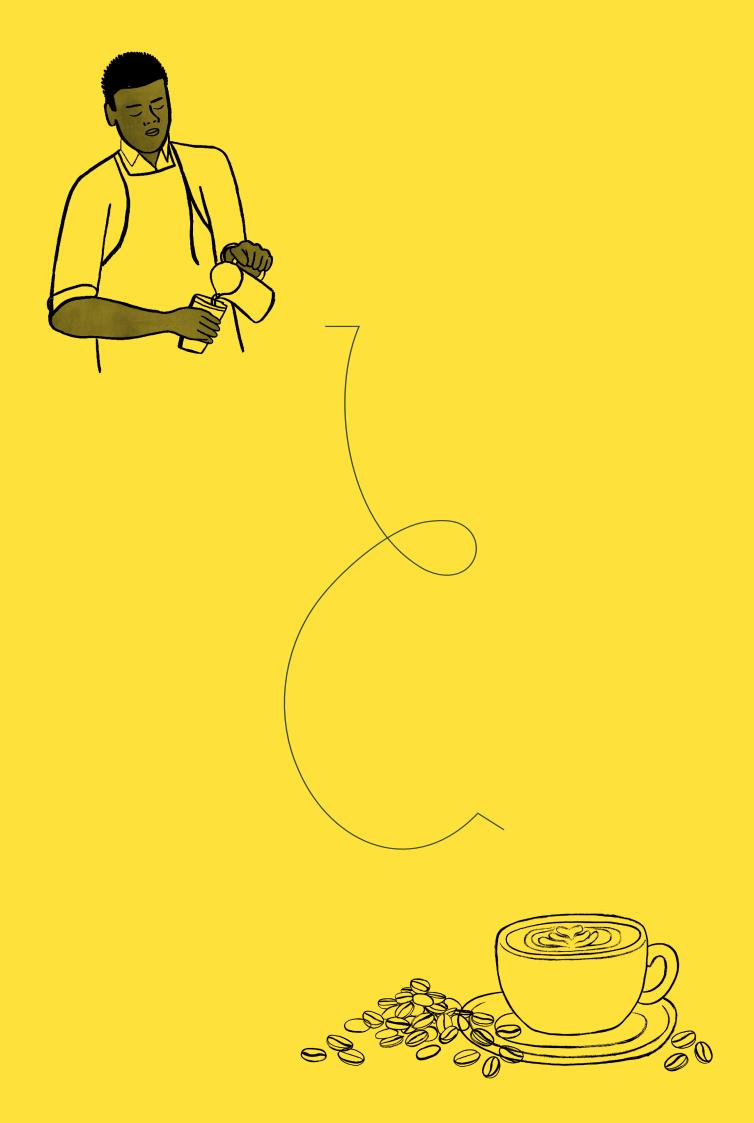
Aperol Spritz	£9.50
Limoncello Spritz	£9.50
Paloma	£10.50
Red Sangria	£9.00
Strawberry mint Gin and tonic	£10.50

Minimum order 10 glasses

## Mocktails – per glass

Aperol Spritz – non alcoholic	£7.50
Moscow Mule – non alcoholic	£5.50
Red Sangria – non alcoholic	£7.00

Minimum order 10 glasses



## Additional Information

Welfare of our guest is at the heart of our services, and we strive to ensure food safety is at the highest level

- 1. Our team will ensure that all your dietary requirements are catered for on the day of your event and provide alternatives if there are any last-minute changes. Please pass all dietary requirements information to our team during booking process so that we can plan those meals in advance. Please let us know if you require calorific information about any dishes on our menu and we will be happy to assist.
- 2. Our food is closely monitored during production and checked for correct temperatures throughout cooking and service processes. Any high-risk foods will be removed from the buffet after 2h, to ensure we comply with food safety regulations. We do not allow for any foods to be brought from outside and consumed due to food safety reasons.
- 3. If you have any questions or concerns before or during your event, please contact a member of our team via email or in person when in the building.
  - Sales team <u>bookings@woburnhouse.co.uk</u>
  - Your designated catering team on the day
  - Receptionist at the main reception on the ground floor

We wish you a great day and look forward to your event at Woburn House!

1 Dietary Requirements

2 Food Safety

3 Contacts



Woburn House Conference Centre Ltd 20 Tavistock Square London WC1H 9HQ

bookings@woburnhouse.co.uk www.woburnhouse.co.uk



