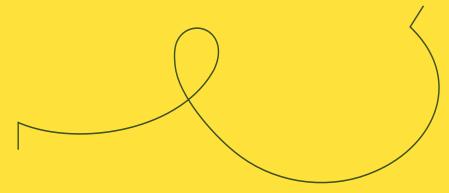




seat connections



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



Redemption Coffee

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.





Refreshments

Teas & coffees

A selection of traditional, fruit and herbal teas with freshly brewed Redemption Roasters Coffee – The Roll Call Blend

Tea, coffee, biscuits & water	£4.95
Tea, coffee & cake	£7.95
Filtered water	£2.00
Fruit Juice	£6.00
Fruit and elderflower infused water 8 Ltr	£14.00
Fruit basket (minimum 10 guests)	£2.00 pp

Mid-morning & afternoon bites

Dates & cacao energy balls VE	£2.95
Vegan seeded flapjack VE	£2.95
Mini muffins V	£2.40
Chef's selection of afternoon cakes	£4.50
Assorted macarons	£2.95
Nibbles (3 items)	£6.50

- Spicy baked chickpeas
- Giant spiced corn kernels
- Fairfield crisps
- · Pecorino cheese straws, with porcini mushroom dust
- Japanese rice crackers
- Seaweed crunch mix



Within every humble ingredient lies huge potential



Refreshments

Luminary Bakery

72h notice required. Minimum 10 guests

Mini cakes

Lemon & blueberry V Victoria sponge VE Orange, cardamom and pistachio V	£2.75 £2.40 £2.40
Other	
Cappuccino chocolate swirl V	£2.75
Dark chocolate and sea salt cookie V	£2.25
Peanut butter cookie VE	£2.25

At Woburn House, we believe in creating opportunities that truly make a difference. Your treat is their triumph.

Together, we're breaking the cycle of poverty and creating brighter futures, one bake at the time.



Rising Hope in East London



Breakfast Menu

All our breakfast menus are served with freshly brewed coffee, still and sparkling filtered water, English breakfast tea and a selection of herbal infusions

Baker's basket £6.95

Selection of assorted mini Danish pastries and croissants

Vitality breakfast £12.50

Minimum 10 guests

Mango Lassi chia seed pudding with walnut crumble VE / V

Organic apple Bircher with vegan yoghurt VE

Super green vitality smoothie VE

Welcome breakfast roll £9.50

One roll per person. Please choose brioche bap or bagel base Minimum 10 guests

Maple roasted smoked streaky bacon and Thyme roasted plum tomato

Lincolnshire Sausage and Hepburn's Norfolk black-pudding

Portobello mushroom, baby spinach and hash brown

Free range egg scrambled egg with London based Forman's smoked salmon

Free range egg and grilled plum tomato



Working Lunches

Working Lunch £22.00

1.5 rounds of assorted artisan baked rolls and breads with gourmet fillings, served with Fairfield Farm crisps and whole fruit bowl. and dessert

Sample Menu

- East Sussex smoked chicken breast, ripe avocado, fresh basil and lemon mayonnaise
- New York pastrami, dill pickles, mustard dressing and Emmental cheese
- Mediterranean style vegan mozzarella, char grilled peppers, semi sun blushed tomatoes VE
- 8-minute truffled egg mayonnaise Florentine v
- Sweet chili crayfish, fresh rocket and pickled red onion
- Forman's London oak smoked salmon, cream cheese, dill and capers

Add chef's choice soup £4.95 pp

Sample Menu

- Leek and potato with crumbed blue cheese soup
- Rich plum tomato with fresh red pesto soup
- Truffled cauliflower soup with crispy leek soup
- Winter minestrone soup
- Sweet white onion and mixed bean soup



Fork Buffets

The hot fork buffet consists of 2 proteins: meat or fish, and vegan/vegetarian, 2 seasonal chef's choice salads, 1 side dish and 1 dessert.

Chef's Choice Hot Fork Buffet £,24.00

For clients choosing the standard package, we will serve our chef's choice lunch. A sample of the menus served can be found below.

Chef's choice buffets will be served in our Sakura café for all bookings in UUK Boardroom, Brunswick Room, Bloomsbury Room, Foster Room and Tower Room

Sustainable Hot Fork Buffet £24.00

Worried about your carbon footprint?

Do you have a company sustainability policy to adhere to? We can serve your chef's choice lunch with only the vegan and vegetarian options available to your guests

Premium Hot Fork Buffet £29.50

For clients choosing the premium package, a menu selector is available on the following page.

Premium buffet choice is only available for events in Woburn Hall and Tavistock Room with Premium Package (min 30 guests)

Please choose your options as per the above instructions.

Additional main course: £,6.50 pp

Fork Buffet Selector

Vegetarian/vegan

- Roasted sweet pepper, potato, red onion and pecorino frittata V
- Salt baked celeriac, Granny Smith apple and vegan feta warm salad with pickled shallots VE
- Butternut squash tart with semi oven dried plum tomato, parsnip pureé and crisps V
- Keralan sweet potato, coconut and green bean curry, naan bread VE
- Miso, soy and ginger marinated cauliflower, with roasted heritage carrots and coconut yoghurt raita VE
- Crispy rice cake topped with grill tofu, pickled ginger and bean shoot salad VE

Fish

- Grimsby haddock with baby spinach, shallots and toasted hazelnuts
- Grilled salmon on a bed of savoy cabbage with peas and herbs
- Smoked haddock, spring onion cake with chunky tartar dressing
- Baked pollock with a pesto crust, with savoury greens and pine nuts
- Miso roasted cod loin with Asian sesame style vegetables
- Sea trout with a caponata dressing



Fork Buffet Selector

Meat

- Slow cooked shoulder of pork, served with Bramley apple compote and grilled Lebanese flat bread
- Grilled chicken with forest mushrooms, baked shallots and tarragon
- Braised beef with heritage beetroots and horseradish dumplings
- Rich lamb spiced madras with naan bread and lime pickle
- Salt beef with mustard and poached winter vegetables
- Baked lemon chicken tagine with preserved lemon and pomegranate molasses

Side Dishes

- Steamed brown rice with green onion VE
- Garlic lemon and herb roasted potatoes VE
- Warm ancient grain salad VE
- Korean noodles with doenjang and kimchee VE
- Louisiana style Cajun potatoes VE
- Sticky coconut rice VE

Fork Buffet Selector

Salads

- Massaged kale, roasted chickpea, carrot and ginger dressing V
- Baby spinach salad with apple, dried cranberries and candied pecan nuts VE
- Winter citrus salad with fennel and avocado V
- Dukkha spiced cauliflower, ancient grains, pomegranate molasses VE
- Roasted tender stem broccoli pickled walnuts, heritage beetroot VE
- Black rice salad with charred sweetcorn and carrots V

Dessert

- Chocolate truffle cake V
- Rhubarb cheesecake V
- Glazed lemon and blueberry bakewell V
- Passion fruit slice V
- French lemon tart V
- Triple chocolate cheesecake V
- Lemon drizzle cake V
- Tiramisu slice V
- Winter fruit cheesecake VE





Without the food it might never have happened



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

- 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 bookings@woburnhouse.co.uk
 - 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!

Dietary Requirements

Pood Safety

3 Contacts



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

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



