



seat connections





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

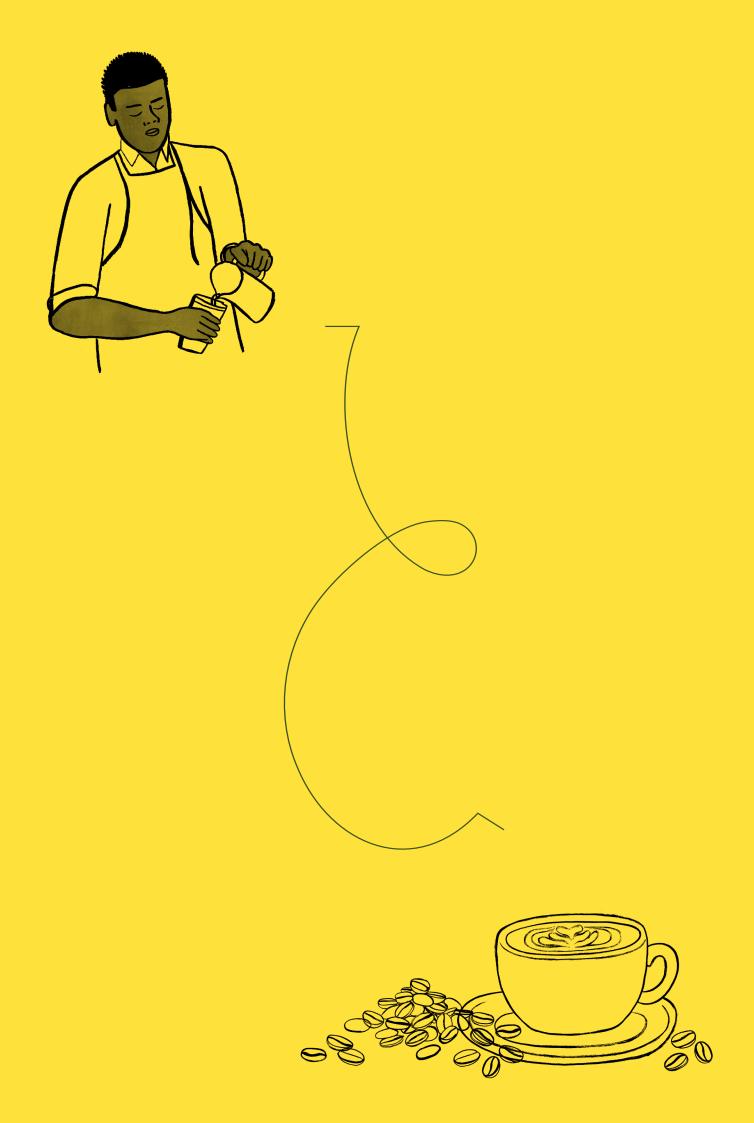
Allergens Key

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.















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
- Japanese rice cracker
- · Pecorino cheese straws, dusted with mushroom porcini
- Wasabi peas



Canapé Menu

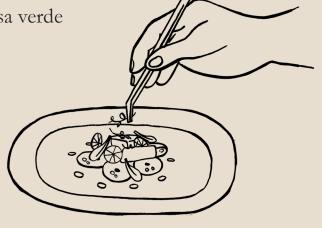
6 canapés	£,22.00
8 canapés	£,28.00
Chef's choice, 6 canapés	£,20.00
Additional canapé	£,4.50

Vegetarian

- Cornmeal mini muffin with roasted peppers and toasted pine nuts
- Goats cheese round with honey, walnut, rocket and pickled plum
- Cauliflower crumbed topped choux bun with a cream cheese and mustard filling
- Cheddar scones with pickled celery and grilled baby figs
- Bosworth Ash goats' cheese delice with a caramelised red onion chutney

Plant based

- Grilled aubergine with baba ghanoush and black olive tapenade
- Wild mushroom bruschetta
- Carrot and courgette stack topped with salsa verde
- Avocado shortbread with sweet pepper



Canapé Menu

Meat

- Corn-fed chicken and tarragon bon bon, with rouille
- Smoked ham hock terrine, lilliput capers, coarse mustard with soft quail's egg
- Savoury onion cone filled with rich duck liver parfait confit Muscat grapes
- Hoisin marinated duck breast with sesame seed tapioca cracker and pomegranate seeds
- Smoked chicken mousse on toasted brioche, fresh mango and coriander
- Bresaola

Fish

- Boston spiced crab cake with chives and coriander aioli
- Poached salmon, rolled in fresh dill, topped with crayfish tails and dried beetroot crust
- Yellow fin tuna, toasted sesame and fennel seeds, wasabi and shiso cress
- Smoked trout mousse tartlet, feta and chives
- Cod brandade and olive tapenade, served on rye bread

Canapé Menu

Dessert

- Mini strawberry pavlova with clotted cream V
- Glazed orange and lime sponge with lavender V
- Chocolate truffle, rolled in toasted nibbed pistachios V
- Passion fruit meringue tartlet VE
- Mini lemon and lime drizzle cake V





Bowl Food

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

Vegetarian/vegan

- Spinach falafels with grains, tender stem broccoli salad, toasted seeds, and beetroot humus VE
- Sticky rice topped with soy glazed shitake mushroom and bamboo shoots VE
- Vietnamese rainbow rice paper roll with vegan nut free satay dressing VE
- Bocconcini, pomegranate, 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 pine nuts V

Fish

- Orange glazed salmon, fresh Kentish pea puree, pea shoots and crispy potato
- Sauteed prawns with black ink risotto, toasted focaccia croutons
- Thai fish cake, on a bed of green beans, carrot and bamboo shoots, tamarind dipping sauce, crispy rice noodle
- Sushi rice topped with ponzu marinated salmon, daikon radish, wasabi dressing
- Creamy Atlantic fish pie, quails' egg, fresh parsley sauce, topped with crispy potato
- Classic fish 'n' chips battered fish, chunky chips, mushy peas, topped with scraps



Without the food it might never have happened



Bowl Food

Meat

- Harissa spiced chicken meatballs, Moroccan style bulgur wheat salad, yogurt, and pomegranate molasses
- Poached Sussex chicken breast, with confit potato, Muscat grapes and crispy leek
- Pressed new season confit lamb, creamed potato, buttered seasonal greens, rosemary and garlic dressing
- Salted greens, honey and five spiced crispy skin duck breast, roasted soy plum
- BBQ pork Ramen bowl, with noodles, poached egg, spring onion, daikon, toasted nori, miso broth
- Slow cooked beef korma, fragrant basmati rice, coconut raita, toasted shallots

Dessert

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



Afternoon Tea

Afternoon tea £25.00

A British classic, selection of 3 finger sandwich filling options, accompanied by freshly baked scones and patisseries.

Afternoon tea sandwich (1 round per person) & cake sample menu

- · Home-made scone with Cornish clotted cream, strawberry jam
- Passion fruit cheesecake slice
- Cucumber & cream cheese V
- Smoked salmon with black cracked pepper, lemon Hampshire watercress
- Smoked ham and mustard
- Truffled egg and cress V

Vegan sandwich is available on request

Add glass of prosecco to your afternoon tea for £,7.00 per glass

Add Luminary Bakery to your tea

Selection of mini cakes at £,7.25 per cake

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.





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 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 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



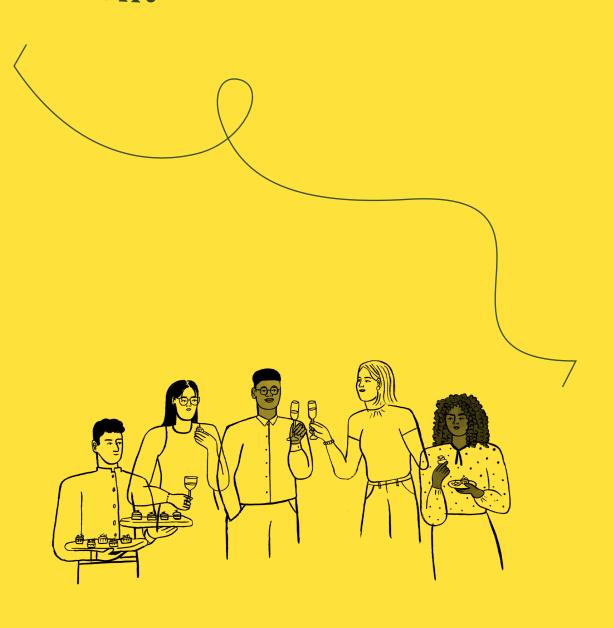
Wine List

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



ingredient lies huge potential



Le Tuffeau Rosé, Les Vignobles Foncalieu,

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

Peony Blush, REAL Drinks, Rosé Fresh and light bodied, with flavours of strawberry, cranberry and raspberry leading to a soft vanilla-oak finish

*S - Sustainable



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 1Ltr	£6.00
Canned soft drinks	£2.75
Homemade lemonade 1Ltr	£,6.00

Seasonal Drinks

Cocktails – per glass

£9.50
£9.50
£10.50
£9.00
£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

- 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.
- 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.
- 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!

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



