



Woburn House

WC1 Meetings and Events

RECEPTION MENU 2023 / 2024





Nibbles

*We love to tell stories through our food and drink
We use creativity to link our food to the unique
nature of our venue*



Nibbles

Please choose four items which will be served across the bar and poseur tables.

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Parmesan shortbread (V)

Spicy broad beans (VE)

Parmesan, tomato and onion seed lollipops (V)

Montgomery cheddar & marmite straws (V)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

£7.50



VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Canapés

*We love to tell stories through our food and drink
Our approach to production, and by the very nature of what we do,
means we have adopted finely tuned production methods which
means that food waste in our kitchen is minimal*



Canapés (min 20 guests)

Our canapes are delicious bite-size delights and perfect for a pre-dinner selection or standing party. We can prepare these and present on individual plates should you prefer

Please choose from the following:

Plant based (VE)

Beetroot tart, whipped nut butter, chive oil
Salt bake potato, cepe puree, sorrel
Sweet potato tacos, charred corn salsa, cashew sour cream
Purple cauliflower bhajis, spiced mango puree, coriander salt
Crown prince arancini, coconut crumb, Thai basil

Vegetarian (V)

Sweetcorn muffin, pickled cucumber, spinach cream
Baron bigod, walnut choux, herb craquellin
Cauliflower and comte bon bon, mustard & tarragon emulsion
Compressed cucumber, whipped feta, black olive crumb, mint
Wild mushroom tart, smoked garlic cream, cepe powder

Fish

Granny smith pancake, crème fraiche, hot smoked salmon, bronze fennel
Crab, avocado, nori roll, keta caviar and black sesame
Sticky rice, tuna, ponzu mayo
Cured trout taco, chipotle mayo, rainbow radish
Cullen skink bon bon, seaweed salt, chive butter

Meat

Lamb shoulder croquettes, harissa aioli, sumac salt
Pork and stilton Eccles cake, burnt apple
Ox cheek tart, parsley & bone marrow crumb
Smoked ham hock, parsley puree, crispy skin
Chermoula chicken, black onion seeds, pomegranate mollasses

Dessert

Passion fruit "cheesecake", biscoff crumble
Lemon tart, cranberry jam, confit lemon
Pistachio and honey nougat
Baby choux & craquelin
Valhrona chocolate & confit orange tart

6 choice	£20.00	Chefs' choice	£18.00
8 choice	£26.00	Chefs' choice	£24.00
Additional canape	£3.50	Chefs' choice	£3.00

Pre-dinner Chefs' choice 4 canapes £14.00

VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Small plates & bowl food

We love to tell stories through our food and drink





Small plates / Bowl food (min 20 guests)

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods. **Please choose from the following:**

Plant based (VE)

Rapeseed oil chips, mulligatawny mayonnaise, crispy onions
Wild Rice & apple rosti, celeriac slaw, toasted pecans
Katsu tofu burger, pickled cucumber. Curried mayo, onion seeds
Beetroot risotto, salted walnuts, rocket cress, beetroot crisps

Vegetarian (V)

Sprout velouté, stilton beignet, walnut crumble
Desiree & Montgomery dumplings, winter greens, baked potato broth
Beetroot & potato latkes, burnt aubergine, preserved lemon, pomegranate
Crown prince pumpkin, makhana sauce, toasted seeds, crushed poppadum's – cricket

Fish

Salt cod fritters, rice & peas, jerk aioli
Crispy potato, buttermilk, dill, keta caviar & bronze fennel
Salmon fish cake, green curry, lime zest, coriander oil
Soft polenta, roasted cod, Cobble Lane nduja

Meat

Parsnip risotto, beef cheeks, Bermondsey beer, pecorino
Duck doughnuts, cepe puree, fig jam
Pork & feta slider, kalamata salsa, fennel relish
Baby aubergine, spiced lamb, roasted chick peas, puffed brown rice

Dessert

Whipped "cheesecake", roasted plums, biscoff crumble (VE)
Lemon thyme crème caramel
Spiced carrot cake, white chocolate and carrot ganache, ricotta cheese – wildness
Chocolate cremaux, pistachio & matcha cake, griotines

4 bowls	£26.00	Chefs' choice	£23.00
5 bowls	£31.00	Chefs' choice	£28.00
6 bowls	£36.00	Chefs' choice	£33.00
Additional bowls	£6.50	Additional Chefs' choice	£5.00

VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Drinks

We love to tell stories through our food and drink





Drinks packages

UNLIMITED DRINKS PACKAGE

House wines
Bottled beers
Soft drinks

Served with crisps and nuts

One hour (per person)	£15.00
Two hours (per person)	£28.00

UNLIMITED SPARKLING DRINKS PACKAGE

Prosecco
House wines
Bottled beers
Soft drinks

Served with crisps and nuts

One hour (per person)	£18.00
Two hours (per person)	£32.00



VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Beer, cider and soft drinks

BEER AND CIDER

Becks 275ml	£4.75
Peroni 330ml	£5.50
London Meantime Lager 330ml	£5.75
London Meantime Pale Ale 330ml	£5.75
Cornish Orchard Gold Cider 500ml	£7.50
Sassy Poire Cider 330ml	£5.75

Soft drinks

BEER AND CIDER

Still and sparkling water	£2.00 per litre
Lemon thyme and cloudy apple	£12.50 per litre
Elderflower cordial with fizzy water	£10.00 per litre
Orange, apple and cranberry juice	£6.00 per litre
Soft drinks cans	from £2.50 per can
Lemonade selection	from £2.50 per can

VE Vegan / Plant-based V Vegetarian (h) Healthy choice * Highly seasonal product and may be limited in availability
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator
All prices are per person and exclude VAT



Cocktails

Kumquat Margarita £9.00
El Rayo Tequila – Fair Kumquat Liqueur – Agave nectar – Fresh lime juice

Mojito £9.00
Suffolk Distillery Gin – Lime juice – Sugar syrup – Fresh mint (infused)

Espresso Martini £9.00
Sapling Vodka – Fair Café liqueur – Cold brew espresso – Vanilla syrup – Sugar syrup

Old Fashioned £9.00
Whiskey by The English – Whiskey Distillery – Angostura Bitters – Fresh oranges (infused)

Pornstar Martini £9.00
Sapling Vodka – Passoa – Vanilla syrup

**£33.00 per 1 litre jug
(approx. 4 x glasses)**

Mocktails pitcher

Rosemary & grapefruit £25.00
The perfect refreshing mocktail, great for any type of event
Grapefruit juice – rosemary – sparkling water

Spice N ginger £31.00
A complex blend of seedlip spice 94, to create sophisticated mocktail
Seedlip spice 94 – ginger ale

Sting of the bee £25.00
A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey – lime juice

Pomegranate fizz £25.00
These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice – fresh orange juice – lime juice – sparkling water

English garden £25.00
The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice

**Price quoted per 1 litre jug
(approx. 4 x glasses)**

VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Allergen information

Do you have a food allergy or intolerance?

We provide allergen information on the 14 major allergens

Please speak with your event manager or sales executive and details of allergens in any of our dishes can be provided for your consideration

At your event there will be an 'Allergen folder' available at all buffet stations on your event catering floor/area should you or your guests have any questions on the day

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as is possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they are handled to allow you to make an informed decision as to whether the food is suitable for you.

**If you have any concerns,
please speak to a member of staff**



Fish



Eggs



Crustaceans



Gluten



Peanuts



Milk



Nuts



Celery



Mustard



Molluscs



Sesame



Lupin



Sulphites|



Corn



Soya



Mushroom

VE Vegan / Plant-based V Vegetarian

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT



Woburn House

WC1 Meetings and Events

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

www.woburnhouse.co.uk

