



HOUSE OF COMMONS

PRIVATE DINING & EVENTS

BREAKFAST | AFTERNOON TEA | A LA CARTE | CANAPÉS | BOWL FOOD | CHAMPAGNES & WINES





HOUSE OF COMMONS

Catering Services at the House of Commons promotes a culture that adheres to the highest ethical standards across all areas of our business. Our commitment to excellence in all we do, combined with a desire to understand and fulfil our guests' requirements translates into our customer experience.

Wherever possible we use British produce in our menus. Our fish comes from sustainable sources.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products offered at the House of Commons.

We understand the dangers to those with severe allergies so please speak to a member of the team who will endeavour to help you make your choice and accommodate specific dietary requirements.

Our menus are modified with the seasons. Throughout the year additional amendments may take place in line with market fluctuations.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



BREAKFAST

CROISSANTS | PASTRIES | JUICES | COFFEE | TEA | BACON | SAUSAGES

It's the most important meal of the day and we treat it accordingly, with a menu covering everything from a croissant to a cooked breakfast.

WORKING £15.00

served buffet style on table platters

Selection of baked Croissants and Danish pastries

served with butter and fruit preserves

Selection of sliced fresh fruits

Selection of chilled fruit juices

Selection of Fair-trade coffee,
speciality teas and infusions

FULL ENGLISH £19.00

served plated to seated guests

Grilled bacon

Grilled tomato

Field mushrooms

Cumberland sausage

Black pudding

Scrambled or fried free range eggs

White, granary and wholemeal bread or toast

Selection of chilled fruit juices

Selection of Fair-trade coffee,
speciality teas and infusions

WESTMINSTER £23.00

served plated to seated guests

House of Commons champagne and
chilled orange juice

Scottish smoked salmon with
scrambled eggs and chives

White, granary and wholemeal
bread or toast

Selection of Fair-trade coffee,
speciality teas and infusions



AFTERNOON TEA

SANDWICHES | CAKES | SCONES | TEA | CHAMPAGNE

Available in the afternoon time slot: 16:00 to 18:00

Afternoon tea in London is an institution in itself, a quintessentially British affair. The choice of several varieties of tea and a delicious menu combine to make for an unforgettable afternoon. A traditional afternoon tea doesn't get more luxurious than when served with a chilled glass of champagne.

PUGIN £16.00

Selected leaf teas

Assorted finger sandwiches

Selection of cakes and pastries

CREAM £18.00

Selected leaf teas

Home-baked scones served with
Devon clotted cream and fruit preserves

Assorted finger sandwiches

Selection of cakes and pastries

WESTMINSTER £26.00

Selected leaf teas

Home-baked scones served with
Devon clotted cream and fruit preserves

Assorted finger sandwiches

Selection of cakes and pastries

Fresh strawberries

Glass of House of Commons champagne



AUTUMN/WINTER A LA CARTE

STARTERS | MEAT | POULTRY | VEGETARIAN | FISH | DESSERTS

Available in the lunch and evening time slots: 12:15 to 15:00 and 19:00 to 22:30

Whether a free range chicken breast or a classic beef Wellington our wide range of dishes help create a memorable feast. We offer an extensive range of poultry, game, meat and fish to ensure that your guests are well fed. Our award winning Pastry Chef uses seasonal fruits and ingredients to ensure that our desserts are the perfect end to a delicious meal.

The sourcing wherever possible of the best regional and organic produce is at the heart of all our Banqueting menus. The South of England has some of the finest producers and suppliers in the UK and we are delighted to champion their fabulous produce here at the House of Commons.

Please select 1 starter, 1 main course and 1 dessert that will better suit the entire party.

Coffee and Petit Fours will be automatically added to your menu at £3.00 per head.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



CHILLED FIRST COURSE

Potted Devon blue cheese, leek and lemon,
with conference pear, celery and walnut dressing (v) £10.00

Forest mushroom tartlet, with pickled chestnut mushrooms
tarragon cream and mulled turnips (v) £10.00

Cauliflower 'panna cotta' with roasted pumpkin and sage,
crispy fried shallot, lightly spiced oil (v) £8.00

Flaked Gloucester old spot pork with sticky apple and crackling,
Earl Grey tea jelly £9.00

Seared venison 'Carpaccio' flavoured with juniper,
pickled red cabbage and haggis bon-bon £13.00

Terrine of Guinea fowl, caramelized chicory and air dried ham,
with lentil, oregano and Madeira dressing £13.00

Smoked Scottish haddock brandade 'Kedgere' style,
with quail egg and 'Soldiers' £8.00

Citrus gravadlax and smoked salmon tartare with dill crème fraiche,
lemon gel and rye £12.00

Soused mackerel, Jerusalem artichoke and horseradish salad,
pickled beets and winter leaves £11.00

HOT FIRST COURSE

Salted brisket of beef and black pudding 'hash' cake,
with crispy kale and slow cooked
free range egg yolk £9.00

Soups

Cream of celeriac soup with truffle oil (v) £8.00

Butternut squash veloute with
pumpkin seed tuille (v) £8.00



MAIN COURSE

Pan fried fillet of Atlantic cod “bourguignon” with creamed potato and wilted kale £25.00

Seared sea bass fillet, garden pea and horseradish liquor,
ginger flavored baked butternut squash and salsify £23.00

Grilled fillet of rainbow trout, clam and Pernod cream, with cocotte potato and seasonal greens £27.00

Roasted herbed cannon of venison and slow cooked haunch ravioli, wilted spinach and mulled jus £38.00

Maple glazed Gressingham duck with ‘Cranberry Mary’ sauce,
savory wild mushroom bread and butter pudding and parsnip cream £35.00

Slow cooked belly of pork with pig cheek rissole,
calvados and golden raisin sauce, Cox’s apple gateau, Savoy cabbage £30.00

Roast guinea fowl supreme and braised thigh, sweet potato rosti, winter greens and brioche bread sauce £26.00

Roasted rump of lamb, shoulder cake and liquorice sauce, with confit of fennel and capers, swede mash £32.00

Pan fried corn fed chicken supreme with roasted corn, celeriac fondant, artichoke and green beans £23.00

COMMON’S CLASSICS

Baked fillet of Scottish beef ‘Wellington’ and Madeira sauce, seasonal vegetables, parmentier potatoes £38.00

Roast rib of Scottish beef, Yorkshire pudding, seasonal vegetables,
fondant potato, port wine gravy, horseradish cream £35.00

VEGETARIAN MENU

Monday

Butternut squash and sage Tagliatelle
with baby vegetables

Tuesday

Caramelized onion and
golden cross goat’s cheese risotto

Wednesday

Paneer bon bon with baked spicy chick peas,
wilted spinach and curry oil

Thursday

Celeriac and rosemary potato cake
with wild mushroom and a cream sauce

Friday/Saturday

Roasted root vegetable and stilton parcel,
winter greens and herb sauce



PALETTE CLEANSERS

“Old Fashioned” jelly £3.00

Bourbon jelly, whiskey and prune ice-cream

“Mango” £3.00

Refreshing mango puree, sorbet, meringue (v)

“Blueberry and lemon” £3.00

Blueberry and yogurt sorbet, lemon meringue (v)

DESSERT

Amontillado sherry trifle with raspberries,
saffron custard, Tahitian vanilla cream £8.00

Apple brioche, cinnamon brioche ice cream, caramel apple, cinnamon doughnut (v) £8.00

Coconut and passionfruit macaroon dacquoise,
sorbet, lime marshmallow and passionfruit mousse (v) £8.00

Toffee crisp with chocolate caramel dome,
toasted pecan ice cream, coffee and crumb £8.00

‘Do you have the lemon thyme?’

Lemon, vanilla scented brûlée burnt sugar crust, polenta and thyme biscuit (v) £8.00

Malted walnut spice cake with chocolate sorbet and vanilla parsnip puree,
smoked marshmallow, comb (v) £8.00

Fresh fruit salad served with Cotswold cream (vegan) £8.00

Plum and almond crisp with caramelised honey cream,
roasted almond blancmange, macerated plum, almond meringue (v) £8.00

Spiced English pear tart with cinnamon cream and anise pear puree (v) £8.00

Lemon and pine nut parfait, toasted pine nut sponge (v) £8.00



BRITISH CHEESE COURSE £10.00

Selection of British artisan cheeses with biscuits, homemade chutney, celery and grapes

All of our cheeses are hand selected from small, artisanal and farmhouse producers of fine cheeses from around the country. We change the selection each month with the help of our cheese supplier, to ensure that there is always an interesting selection of cheese types and flavours, including different milk types, cooked and raw cheeses and vegetarian.

Below is just a small example of some of the great British cheeses we serve at the House of Commons:

Stilton (Colston Bassett)

This is considered by many as the best Stilton and comes from one of only five dairies authorised to produce PDO qualified Stilton within the three shires of Nottinghamshire, Leicestershire and Derbyshire. It is made with pasteurised cow's milk and is suitable for vegetarians.

Ragstone Goats Cheese

is a young, medium fat soft cheese produced with unpasteurised Goats milk and traditional rennet. It is produced by Charlie Whitehead of Neal's Yard Creamery in Herefordshire and has a beautiful lemony flavour, with a creamy white rind.

Per Las

translates in English to blue pearl, and is produced in traditional hundred year old cast iron presses by Carwyn Adams at Caws Cenarth in Wales. It is a creamy blue cheese with a slightly salty flavour, produced from pasteurised cow's milk that is suitable for vegetarians.

Celtic Promise

John and Patrice Savage-Onstwedder moved from Holland to the Teifi Farmhouse in Llandysul, mid Wales in 1982, and started making cheese using unpasteurised cow's milk, to traditional methods with locally sourced milk. The cheese has a washed rind using different cheese cultures and cider, to produce this organic cheese with its pungent aroma.

Isle of Mull Cheddar

is made from Raw (un-pasteurised) cow's milk with Vegetarian rennet, by Rory Stone, in Tain, Ross shire, Scotland. It is produced traditionally the matured for 3-6 months, to give its excellent flavour with strengthens with aging.

Caboc

This cheese dates from the Viking period and is very buttery, as the Vikings considered butter as a cheese. It is produced with pasteurised cow's milk and vegetarian rennet, then rolled in pin head oats, it is eaten very young in cheese terms at 3-4 weeks old.



Stinking Bishop

This cheese takes its name from the wash of Perry (pear cider) that is made from the Moorcroft pear, which has the nickname of Stinking Bishop. This cheese is very aromatic with a rich powerful flavour and smooth texture. It is made from pasteurised cow's cheese with vegetarian rennet, by Charles Martell and Sons Ltd in Gloucestershire.

Kirkhams Lancashire

Graham Kirkham is the sole remaining producer of traditional creamy Lancashire cheese from Beesley Farm, Goosnargh in Lancashire. It is different to other Lancashire cheeses as it is made with unpasteurised cow's milk, is cloth and butter bound and made from two days of curds, which produces a light texture, with a gentle lactic, buttery flavour.

Wigmore

Is made at Valley Maid Dairy, in Berkshire by Anne and Andy Wigmore.

It uses unpasteurised ewe's milk and vegetarian rennet and produce a soft brie style of cheese. It is a washed curd cheese, which reduces the acidity of the cheese and gives it its semi soft texture.

Dorset Blue Vinny

Made by Mike Davies at Woodbridge Farm, in Dorset, who is the last producer of this traditional farmhouse cheese, it is made from unpasteurised milk from his own herd of Friesian cow's, with vegetarian rennet. It has a drier texture than Stilton, with a full flavour, and blue veining, it is however lower in fat than most cheeses as it uses skimmed milk in its production.

Cornish Yarg

This cheese was first made by Mr Gray, who decided to call his cheese after his surname spelt backwards! It is now produced by Lynher Dairies in Truro, Cornwall, and is a mild semi hard cheese wrapped in nettle leaves. It is made with pasteurised cow's milk, and has a young, fresh and creamy flavour.

Miss Muffet

is a sweet continental style washed curd cheese, with a supple texture and a nutty creamy flavour, and a unique pink/grey natural mould rind. It is ripened for 4-6 weeks, is suitable for vegetarians, and made with pasteurised cow's milk, by Sue Proudfoot at Whalesborough cheeses, in Cornwall.



CANAPÉS & FINGER FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the lunch, afternoon and evening time slots: 12:15 to 15:00, 16:00 to 18:00 and 19:00 to 22:30

Our elegant bite-sized canapés and finger foods cannot fail to whet the appetite of your guests. Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.

Selection of 8 Items per guest £22

Selection of 10 Items per guest £26

Additional Items per guest £3

The canapés and finger food offer is not a meal replacement and is intended to last no longer than an hour

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



COLD ITEMS

- Honey roast ham with piccalilli dressing and green lentils
- Smoked duck breast with papaya jam and black mustard seeds, served on a mini poppadum
- Air dried ham wafer maple and orange glazed fig with goat's curd on rye
- Smoked trout with pickled beetroot and lemon cream on artichoke bread
- London gin and tonic cured salmon with dill pickled cucumber, horseradish and blini
- Prawn and mango 'California' roll with wasabi and nigella seeds
- Thai spiced squash, tofu and soya cream, chilli jam and sesame Za'atar (vegan)
- Garden pea and mint tartlet with spiced pepper relish and pea tendrils (v)
- Blacksticks blue cheese, savoury cheese biscuit, walnut, quince jelly and celery (v)

HOT ITEMS

- Pulled beef and spring onion wonton
- Welsh rarebit in a sesame cone (v)
- Baked seabass fillet with tomato relish
- Vegetable spring rolls with bird's eye chilli dip (vegan)
- Wholegrain mustard and maple syrup flavoured Cumberland chipolata's
- Smoked haddock and leek risotto balls
- Minted lamb patties with redcurrant jelly
- Wild mushroom and tarragon quiche (v)
- Jerk chicken skewers
- Lightly curried vegetable samosas with piquillo pepper dip (vegan)

SAVOURY ITEMS

- Parmesan cheese straws with basil dressing and toasted pine kernels
- Crispy bacon and cream cheese pin wheels with chilli jam and toasted sunflower seeds
- Black olive pin wheels with houmous and pumpkin seeds (v)

DESSERT

- Red velvet chocolate cake (v)
- Vanilla egg custard tart with brandy soaked prunes (v)
- Salted caramel cone



BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

Available in the lunch and evening time slots: 12:15 to 15:00 and 19:00 to 22:30

From an informal supper to a more substantial reception, our choice of bowl food dishes are a more ideal solution.

Selection of 4 Bowls per guest £25

Selection of 5 Bowls per guest £29

Selection of 6 Bowls per guest £33

Please choose a minimum of one cold item and one dessert item followed by any combination of all other items.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



COLD ITEMS

Poached salmon, potato and watercress salad with granary toast

Seared rump of beef, English mustard and herbs with macerated vegetables, wholegrain mustard dressing

Smoked mackerel with avocado guacamole, pickled cucumber and radish

Flaked ham hock 'Ploughman's' with crusty bread croute, cherry tomatoes, pickled onions and orchard fruit chutney

Ruby beetroot, goat's curd cheese and toasted hazelnuts with celery, chive oil and beetroot crisp (v)

HOT ITEMS

Sirloin steak and triple cooked chips with béarnaise sauce

Minted lamb burger in brioche bun and Cajun onion rings

Stir fried chicken strips with oyster mushrooms and baby bok choy

Sweet and sour pork balls on egg fried rice

VEGETARIAN

3 bean chilli con carne, steamed rice and sour cream (v)

Sun blush tomato, basil and mozzarella penne pasta (v)

Butternut squash and sage risotto (v)

FISH

Doom bar beer battered fish and shoestring chips

Thai green prawn curry with jasmine rice and prawn cracker

Smoked haddock and spinach 'fish pie'

DESSERTS

Chocolate mousse, coconut pannacotta with caramelised coconut shavings (v)

Butter shortbread, tangy lemon curd with orange caramel meringue (v)

"Raspberry fool" raspberry jelly, raspberry yogurt cream, crumble

"Thames mud pie" caramel, coffee mousse, bitter chocolate biscuit (v)



CHAMPAGNE & WINES

CRISP & DELICATE | DEEP & COMPLEX | FRUITY & ELEGANT | INTENSE & RICH

Our aim is to provide a range of wines from across the globe to appeal to all tastes and budgets. Whether an aromatic Sauvignon or fruity Sancerre, our selection of wines are the perfect complement to your event. Should you need a recommendation just ask.

Whilst we endeavour to keep the following wine list as up to date as possible, the availability of some wines and variations with vintages can change without notice. We suggest you contact us by phone or email if you are seeking a particular wine.

Prices include VAT at the standard rate and are subject to a further 12.5% service charge.



CHAMPAGNE AND SPARKLING WINE

bin		% abv	750ml
074	House of Commons Champagne, Brut Reserve, France, Non-Vintage <i>(10% Chardonnay, 45% Pinot Noir, 45% Pinot Meunier) An elegant champagne that gives a feeling of consistency, creaminess, structure and balance. Warm notes of ripe yellow fruits, principally apricot.</i>	12%	£45.00
092	Prosecco, Treviso, Brut Spumante, Masottina, Veneto, Italy, Non-vintage (v) <i>(100% Glera (Prosecco)) Gloriously fresh and peachy with the supple mousse which gives Prosecco its easy-going charm.</i>	11%	£32.00
095	Gusbourne Estate, Brut Reserve, Kent, England, Non-Vintage <i>(68% Chardonnay, 22% Pinot Noir, 10% Pinot Meunier) Gusbourne's outstanding sparkling wines display Champagne style with English personality.</i>	12%	£45.00

WHITE WINE

bin		% abv	750ml
070	House of Commons Colombard Sauvignon Blanc, France 2014 <i>(70% Colombard, 30% Sauvignon Blanc) Dry, elegant and refreshing with appealing aromas and flavours. Super on its own as an aperitif or with light foods.</i>	11.5%	£23.00
072	House of Commons White Burgundy, France 2013 <i>(100% Chardonnay) Appealing honey, cream and citrus aromas and flavours and long fresh finish.</i>	13%	£30.00
161	House of Commons Madeleine Angevine, Hampshire, England, 2014 <i>(100% Madeline Angevine) Rich with a nose of nectarine and melon. The finish has depth of flavour sweet ripe fruit.</i>	11.5%	£27.00
062	Cococciola Pinot Grigio, Terre Valse, Cantina Frentana, Marche, Italy 2014 (vegan) <i>(60% Cococciola, 40% Pinot Grigio) More fruit and floral character than many this is an ideal aperitif, simple, clean and refreshing.</i>	12%	£23.00
064	Chardonnay, Domaine d'Antugnac, Languedoc, France 2014 <i>(100% Chardonnay) The cool Pyrenees ensure the freshness of this Burgundian style Chardonnay.</i>	13%	£25.00
065	Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France 2014 (vegan) <i>(100% Picpoul) Mineral and citrus laden Picpoul from picturesque Bassin de Thau now a 'must have' on any wine list.</i>	13%	£26.00
067	Viognier, Domaine Coudoulet, Languedoc, France 2014 (v) <i>(100% Viognier) Viognier's natural exuberance tamed to give exotic spice and rich mouth-feel with a finish of fresh citrus.</i>	13.5%	£28.00
069	Sauvignon Blanc, Mount Franklin, Marlborough, New Zealand 2014 (vegan) <i>(100% Sauvignon Blanc) Classic sauvignon aromas of asparagus and green fruit are filled out by pulpy nuances of pear and peach.</i>	12.5%	£33.00
077	Sancerre, Les Renarderies, Domaine La Rossignole, Loire, France 2014 (vegan) <i>(100% Sauvignon Blanc) Sauvignon in its spiritual home of the Loire provides green citrus with its classic gunflint streak.</i>	12.5%	£38.00
078	Chablis, Domaine du Colombier, Burgundy, France 2014 (vegan) <i>(100% Chardonnay) A fine balance is struck here between the piercing stoniness which Chardonnay takes on in this northerly village of Burgundy and the apple fruit with leesy richness</i>	12.5%	£39.00



ROSÉ WINE

bin		% abv	750ml	bin		% abv	750ml
080	Le Chapeau Qui Rit, Languedoc, France 2014 <i>(100% Cinsault) A simple, satisfying Provençal style showing the raspberry and strawberry fruits of summer.</i>	12.5%	£23.00	086	Côtes du Rhône, Nature Rouge, Perrin, Rhone, France 2012 (vegan) <i>(95% Grenache, 5% Syrah) A wealth of black fruits, pepper, herbs and spices, and exudes velvety Mediterranean warmth.</i>	13%	£28.00

RED WINE

071	House of Commons Merlot, France 2014 <i>(100% Merlot) A bit more personality than most examples, fresh, appealing and well balanced. A rare combination of fruit flavours and elegance.</i>	13%	£23.00	087	Malbec, Santa Celina, Mendoza, Argentina, 2014 (v) <i>(100% Malbec) The warm days and cool nights of the Andes give this rich blue fruit with a mouth-watering structure.</i>	13.5%	£30.00
073	House of Commons Bordeaux, France 2014 <i>(50% Cabernet Sauvignon, 47% Merlot, 3% Cabernet Franc) High quality, classic in style, very good fruit, roundness and appeal.</i>	13.5%	£30.00	088	Shiraz, Rocky Gully, Frankland Estate, Western Australia, Australia, 2013 <i>(Shiraz 97%, Viognier 3%) Somewhat 'Old World' in style with a nod to the Rhône; hedgerows, black pepper and dried herbs.</i>	13%	£38.00
082	Carignan, Pietas, Vieilles Vignes, Languedoc, France, 2014 (v) <i>(100% Carignan) Old vines give a naturally low yield of deeply concentrated grapes for a deliciously lush wine.</i>	12%	£23.00	089	Chateau de Panigon, Medoc, Bordeaux, France, 2010 <i>(60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc/Petit Verdot) Multi-layered, dark cassis, graphite, cedar and tobacco silky tannins complete the picture.</i>	14%	£40.00
083	Cabernet Sauvignon, Viña Doña Javiera, Maipo Valley, Chile 2014 <i>(100% Cabernet Sauvignon) Shedding some of its trademark firmness giving a fruit driven, juicy style from the warm Maipo Valley.</i>	13.5%	£23.00				
096	Nero d'Avola, Santa Alicia, Sicily, Italy 2014 <i>(100% Nero d'Avola) Providing the slightest note of bitterness achieving balance against a backdrop of ripe currant fruit.</i>	14%	£26.00				
097	Rioja, Viña Amézola Crianza, Bodegas Amézola de la Mora, Rioja, Spain 2010 <i>(93% Tempranillo, 7% Graciano) An exceptional wine. Wild strawberries and black cherry are framed by gently spicy tannins and a subtle yet persistent finish.</i>	14%	£27.00				

DESSERT WINE & PORT

bin		% abv	750ml
099	Sauternes, Château Partarrieu, Bordeaux, France 2012 (375ml) <i>(80% Semillon, 10% Sauvignon Blanc, 10% Muscadelle) Sweet and luscious yet refreshing with notes of honey lifted by bright citrus fruit.</i>	13.5%	£30.00
009	Quinta de la Rosa, Late Bottled Vintage Port, Douro, Portugal, 2010 <i>(Touriga Nacional (dominant), Touriga Franca, Souzão, Tinta Roriz) Indulgent ripe black fruit and notes of chocolate with a spicy, warming finish.</i>	20%	£45.00



BAR TARIFF

Liqueurs

Bailey's Irish Cream (17% abv)

50ml

£4.00

25ml

Amaretto Disaronno (28% abv)

£3.50

Grand Marnier (40% abv)

£3.50

Aperitifs

Campari (25% abv)

£3.50

Vermouth (15% abv)

£3.50

Pimms No. 1 Cup (1.5L) (25% abv)

£20.00

Spirits

Gin, Tanqueray (43.1% abv)

£3.50

Gin, Plymouth (41.2% abv)

£4.00

Rum, Bacardi (37.5% abv)

£3.50

Vodka, Absolut (40% abv)

£3.50

Vodka, Chase (40% abv)

£4.00

Whiskey, Famous Grouse (40% abv)

£3.50

Single Malt Whiskies

Glenmorangie 10yr (40% abv)

£4.20

Macallan Gold (40% abv)

£4.80

Laphroaig 10yr (40% abv)

£5.00

Cognacs

Martell, VS (40% abv)

£4.00

Remy Martin, VSOP (40% abv)

£5.00

Janneau, VSOP (Armagnac) (40% abv)

£5.00

Wines by the Glass

House of Commons White (12% abv)

£4.00

House of Commons Red (13.5% abv)

£4.00

Port

Quinta De La Rosa, LBV (20% abv)

£3.80

Bottled Beers

Coors Light (330ml) (4.8% abv)

£4.00

Corona (330ml) (4.8% abv)

£4.00

Peroni (330ml) (5.1% abv)

£4.00

Sharps Cornish Pilsner (330ml) (5.2% abv)

£4.00

Minerals

Coca Cola/Diet Coke (200ml)

£1.70

Britvic Mixers (160ml)

£1.00

Britvic Juices (160ml)

£1.00

Appletiser (275ml)

£2.80

Elderflower Presse (275ml)

£2.80

Elderflower Cordial

£0.80

Britvic Fruit Cordial

£0.50

Mineral Water

Bleu, Still or Sparkling (75cl)

£2.00

By the glass

£1.00



HOUSE OF COMMONS
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JANUARY 2016

Catering Services | Department of Facilities | House of Commons | London | SW1A 0AA

T: 020 7219 3090 F: 020 7219 4944 E: hoceventsteam@parliament.uk W: www.parliament.uk/venue