



CHURCHILL WAR ROOMS

CHURCHILL MENU

Select one set menu for the party

Canapés

Please choose three from the canapé menu

Starter

Ham hock terrine

apple, apple balsamic, mustard emulsion, baby leaves

Mackerel rillettes

mackerel rillettes, shaved fennel, cucumber, horseradish, dill

Beetroot tartare *V NGCI*

heritage beetroot tartare, golden beetroot, hazelnut, thyme

English pea & mint soup *V NGCI*

herb oil, pea shoots & plant cream

Goats cheese mousse

pea, broad bean pesto, preserved lemon, rye crisps

Main course

English chicken *NGCI*

yeast flake crumb, potato terrine, carrot puree, seasonal vegetables, chicken jus

Slow roast aubergine *V NGCI*

miso white bean puree, turmeric & coconut sauce, pickled red onion

North Sea cod *NGCI*

saffron potato, fennel, mussel, lemon butter sauce

Rump of lamb *V NGCI*

summer beans, grilled baby gem, broccoli puree, jus

V - Vegan VEG - Vegetarian NGCI - Non-gluten containing ingredients



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Dessert

Coconut panna cotta *VEG NGCI*

lime roasted pineapple, toasted coconut
meringue, pink peppercorn

Chocolate truffle torte *V NGCI*

praline cream, burnt orange, orange gel

Lemon tart *VEG*

raspberry, raspberry sorbet

Chocolate & coconut torte *V*

coconut sorbet, honeycomb, cherry gel

Vanilla & white chocolate crème brûlée *VEG*

lemon curd, shortbread, blueberries

Dinner menus include coffee, tea & chocolates

Cheese course

**Selection of British & continental cheeses, fruit,
crackers, no waste chutney**