



Woburn House

WC1 Meetings and Events

WORKING LUNCH MENUS



SPRING/SUMMER

1st April - 30th September 2017



WORKING LUNCH MENUS

www.woburnhouse.co.uk



SPRING/SUMMER 1st April - 20th September 2017

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SPRING/SUMMER 1st April - 30th September 2017

Please choose one of the below-listed menus:

English breakfast £20.00

Pink grapefruit segments
Cumberland sausages
Back bacon
Saute of mushrooms
Roasted cherry tomatoes
Scrambled free-range eggs
Chorley potato cakes
Morning bakery (2)
Hot beverages (2)

Continental breakfast £12.00

Chilled beverages (2)
Smoked and dry-cured British meats
Farmhouse cheeses
Mediterranean and tropical fruits
Morning bakery (2)
Hot beverages (2)

Healthy breakfast £12.00

Chilled beverages (2)
Muesli – no added sugar (build your own)
Greek yoghurt and honey
Berries, melon and pineapple cubes
Oatcakes, low fat cottage cheese
Hot beverages (2)

Warm rolls £4.30

Applewood-smoked dry-cured bacon
Cumberland sausage
Leek and cheese sausage

Free-range eggs, British cheese, tomatoes and onions, etc. are included on request with any of the above

... and make your selections from the following menu groups:

Morning bakery selection

Please choose two of the following:

Croissants, brioche, pain au chocolat, potato cakes, crumpets, muffins, waffles, pancakes

All served with

Seville marmalade, honey, maple syrup, whole fruit and reduced-sugar preserves, butter and low-fat vegetable spread

Chilled beverages

Please choose two of the following:

Orange juice, apple juice, cranberry juice, grapefruit juice, assorted smoothies, iced coffee, iced tea (no sugar), yoghurt sips, low-fat yoghurt sips

Hot beverages

Please choose two of the following:

Italian-roast filter coffee, premium-blend filter coffee, fruit herbal, black tea infusions, English breakfast tea, hot chocolate

Instant decaffeinated coffee is also available

Cereals

Breakfast cereals £1.50
Porridge £1.50
Oatmeal slices 0.75p
Cereal bars 0.75p
Muesli £1.50
Health bars 0.75p

Served as appropriate, with whole or semi-skimmed milk, sugar, sweeteners, dried fruits, shelled nuts and seeds

Key: Suitable for vegetarians Suitable for vegans Gluten free option Contains Nuts

All prices are quoted per person and exclude V.A.T.

Ethically farmed, sustainable and locally sourced produce is used where possible. When unavailable, named ingredients will be replaced with similar products. Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will endeavour to meet their needs. Allergen lists are available for all menus.

REFRESHMENT BREAK SUPPLEMENTS

SPRING/SUMMER 1st April - 30th September 2017

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Hot beverages

per service £2.50

Teas, filter coffee and bottled water

Premium biscuits

Thick chocolate biscuit assortment – add 50p ✓

or premium granary selection – add 50p ✓

or flapjacks and oatcakes – add 75p ✓

or double choc-chip cookies – add 75p ✓

Health bars

add 75p

Cereal, granary or yoghurt bars ✓

Morning bakery selection

add £2.25

French pastry basket: ✓

croissants, brioche rolls, pain au chocolat ✓

or Danish pastries ✓

or assorted muffins ✓

Warm rolls

add £4.30

Smoked dry-cured bacon, Cumberland sausage

or vegetarian sausage ✓

Free-range eggs, British cheese,

tomatoes and onions, etc. are included on request

Afternoon fare

Choose two from below £2.25

Teacakes ✓

or fruit muffins ✓

or Scottish all-butter shortbread fingers ✓

or sweet pastries ✓

or homemade scones with jam and clotted cream ✓

Afternoon tea finger sandwiches

add £12.50

Cucumber and cracked pepper ✓

Free-range egg and cress ✓

Smoked salmon

Honey-roasted ham with grain mustard

Full afternoon tea

add £14.00

Finger sandwiches, homemade scones with jam and clotted cream, sweet pastries, afternoon teacakes

Fruit

add £1.60

Whole fruit basket or cut fruit plate or fruit skewers or seedless grapes or shelled nuts with dried exotic fruits ✓

Bottled water

per item £1.05

Still and sparkling (1 ltr)

With organic syrups

add 25p

Fruit juices

Orange, apple or cranberry

per litre £3.85

Freshly squeezed juices

per litre £11.50

Chilled dairy products

add £2.00

Smoothies or yoghurts (incl. low fat and organic)

or yoghurt sips or iced coffee or iced tea ✓

Ice cream tubs

add £3.00

Organic, low fat, full cream

or your choice of branded product ✓

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WOBURN HOUSE PREMIUM LUNCH

SPRING/SUMMER 1st April - 30th September 2017

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WOBURN HOUSE PREMIUM LUNCH £17.50

Deli sandwich selection of the day

Choose 3 items from our savoury kitchen menu

Cobble Lane British cured charcuterie board with bread and oils

Choose 1 item from our salad bowl menu

Fresh fruit plate

Selection of mini indulgent macaroons

Beverages


Pure fruit juices

Filtered water: still and sparkling

Premium, ethically-sourced filter coffee

Fruit, herbal and black tea infusions

Savoury kitchen menu

Chinese style pancakes with crunchy sweet chilli marinated vegetables 

Sun blushed tomato and olive arancini (served warm) 

Basil and Parmesan pin wheel 

Red onion and spiced tomato tart tatin  (served warm)

Mango and tomato salsa wonton 

Spinach and feta filo parcel 

Vegetable samosa with mango chutney 

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)



Seed, paprika and breadcrumb crusted chicken with aioli



Cocktail sausages served with a honey and mustard dip.




Tiger prawn and chorizo skewers (served warm)


Smoked salmon roulade


Salad bowl menu



Woburn house slaw with red cabbage, carrot, apple, low fat yoghurt and lemon juice  


Middle Eastern style carrot, courgette and poppy seed salad, lemon, coriander, honey & olive oil dressing  


Lentil, green cabbage and carrot salad with pesto mayonnaise   



Marinated fennel, pepper, mushroom & parsley salad, lemon and mustard dressing 



Penne pasta with basil and rocket curd, French beans and grilled leeks, black olives 

Roasted new potato salad with three onions, mint and young spinach, classic dressing  


Bulgur wheat salad with mixed beans, roasted peppers, celery, coriander, lemon and olive oil 



Israeli couscous salad with roasted peppers, red onion, mushrooms, cherry tomatoes, toasted seeds and olive oil 

Moroccan style chickpea and squash salad with a cumin & mint yoghurt dressing  

Brown rice and roasted vegetable salad, balsamic and honey dressing  


Beetroot, red onion, plum tomato, pumpkin seeds, green herb dressing  

Marinated noodle salad with cucumber and bell peppers, soy and chilli dressing 

Lentil, carrot, beetroot and spring onion salad, parsley vinaigrette  

Roasted squash and lentil salad, rosemary and chilli oil  

Roasted Mediterranean salad  

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SPRING/SUMMER 1st April - 30th September 2017

WOBURN HOUSE LUNCH £15.90

Deli sandwich selection of the day

Deli sandwiches only

Choose 4 items from our savoury kitchen menu

Choose 1 item from our salad bowl menu

Fresh fruit plate

Flapjacks and brownies

Beverages


Pure fruit juices

Filtered water: still and sparkling

Premium, ethically-sourced filter coffee

Fruit, herbal and black tea infusions

Savoury kitchen menu

Chinese style pancakes with crunchy sweet chilli marinated vegetables 

Sun blushed tomato and olive arancini (served warm) 

Basil and Parmesan pin wheel 

Red onion and spiced tomato tart tatin  (served warm)

Mango and tomato salsa wonton 

Spinach and feta filo parcel 

Vegetable samosa with mango chutney 

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)



Seed, paprika and breadcrumb crusted chicken with aioli



Cocktail sausages served with a honey and mustard dip.



Tiger prawn and chorizo skewers (served warm)


Smoked salmon roulade


Salad bowl menu



Woburn house slaw with red cabbage, carrot, apple, low fat yoghurt and lemon juice  


Middle Eastern style carrot, courgette and poppy seed salad, lemon, coriander, honey & olive oil dressing  


Lentil, green cabbage and carrot salad with pesto mayonnaise   



Marinated fennel, pepper, mushroom & parsley salad, lemon and mustard dressing 



Penne pasta with basil and rocket curd, French beans and grilled leeks, black olives 

Roasted new potato salad with three onions, mint and young spinach, classic dressing  


Bulgur wheat salad with mixed beans, roasted peppers, celery, coriander, lemon and olive oil 



Israeli couscous salad with roasted peppers, red onion, mushrooms, cherry tomatoes, toasted seeds and olive oil 

Moroccan style chickpea and squash salad with a cumin & mint yoghurt dressing  

Brown rice and roasted vegetable salad, balsamic and honey dressing  




Beetroot, red onion, plum tomato, pumpkin seeds, green herb dressing  

Marinated noodle salad with cucumber and bell peppers, soy and chilli dressing 

Lentil, carrot, beetroot and spring onion salad, parsley vinaigrette  

Roasted squash and lentil salad, rosemary and chilli oil  

Roasted Mediterranean salad  

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MONDAY

WORK AND EAT MENU £13.95

Sandwiches

Sandwiches are produced on a selection of breads including granary, multi grain, wraps and slipper ciabatta. Gluten free sandwiches are available on request

Oak smoked salmon, cucumber and cream cheese on brown bread

Hoi sin duck, spring onion and cos wrap

Egg mayonnaise and mustard cress

From the deli on London loaf

Shredded roast chicken marinated in roasted garlic and rosemary, olive oil and lemon dressing

Farmhouse cheddar with sweet pickle ✓

Falafel with salsa and leaves 🌱

Savoury kitchen

Cucumber cup with Marie Rose prawns and paprika

Lamb kofta with mint and yoghurt dip (served warm)

Mediterranean vegetable filo wrap with herb oil 🌱 (served warm)

Selection of whole fresh fruit

Fruit tarts

Baked daily in our kitchens

and made to traditional British recipes ✓

Beverages

Pure fruit juices

Filtered water: still and sparkling

Premium, ethically-sourced filter coffee

Fruit, herbal and black tea infusions

SAVOURY KITCHEN ADDITIONAL CHOICE £2.50 per item

Vegetable meze - fresh and pickled vegetables served with dips, purées, sauces and cocktail rolls ✓

Chinese style pancakes with crunchy sweet chilli marinated vegetables 🌱

Sun blushed tomato and olive arancini (served warm) ✓

Basil and Parmesan pin wheel ✓

Red onion and spiced tomato tart tatin ✓ (served warm)

Mango and tomato salsa wonton 🌱

Spinach and feta filo parcel ✓

Vegetable samosa with mango chutney 🌱

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)

Seed, paprika and breadcrumb crusted chicken with aioli

Cocktail sausages served with a honey and mustard dip.

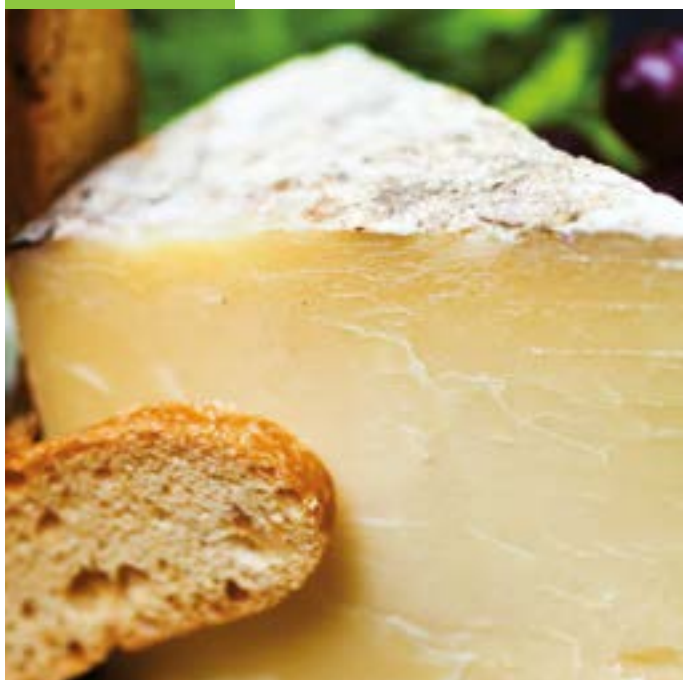
Tiger prawn and chorizo skewers (served warm)

Smoked salmon roulade

Key: ✓ Suitable for vegetarians 🌱 Suitable for vegans 🍷 Gluten free option 🥜 Contains Nuts

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TUESDAY

WORK AND EAT MENU £13.95

Sandwiches

Sandwiches are produced on a selection of breads including granary, multi grain, wraps and slipper ciabatta. Gluten free sandwiches are available on request

- Tuna, sweetcorn and red onion jam
- Spiced chicken with mango mayonnaise
- Roasted red pepper cream cheese and chive ✓

From the Deli on London loaf

- Salt beef, mustard pickles, rocket and mild cheddar with coarse mustard mayonnaise
- Egg and baby spinach
- Cumin spiced grilled aubergine, baby spinach and crushed chickpeas 🌱

Savoury kitchen

- Pork and apple sausage roll with house piccalilli (served warm)
- Smoked salmon roulade
- Chinese style pancakes with crunchy sweet chilli marinated vegetables 🌱

Selection of whole fresh fruit 🌱 🌾

Fruit tarts

- Baked daily in our kitchens and made to traditional British recipes ✓

Beverages

- Pure fruit juices
- Filtered water: still and sparkling
- Premium, ethically-sourced filter coffee
- Fruit, herbal and black tea infusions

SAVOURY KITCHEN ADDITIONAL CHOICE £2.50 per item

Vegetable meze - fresh and pickled vegetables served with dips, purées, sauces and cocktail rolls ✓

Chinese style pancakes with crunchy sweet chilli marinated vegetables 🌱

Sun blushed tomato and olive arancini (served warm) ✓
Basil and Parmesan pin wheel ✓

Red onion and spiced tomato tart tatin ✓ (served warm)

Mango and tomato salsa wonton 🌱

Spinach and feta filo parcel ✓

Vegetable samosa with mango chutney 🌱

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)

Seed, paprika and breadcrumb crusted chicken with aioli

Cocktail sausages served with a honey and mustard dip.

Tiger prawn and chorizo skewers (served warm)

Smoked salmon roulade

Key: ✓ Suitable for vegetarians 🌱 Suitable for vegans 🌾 Gluten free option 🥜 Contains Nuts

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WEDNESDAY

WORK AND EAT MENU £13.95

Sandwiches

Sandwiches are produced on a selection of breads including granary, multi grain, wraps and slipper ciabatta. Gluten free sandwiches are available on request

Red sea trout with tomato mayo and cucumber

Pastrami with red coleslaw

Three cheese and pickle

From the Deli on London loaf

Chicken and bacon with wild rocket leaves and mayonnaise

Egg with curry mayonnaise and leaves

Tomato, gherkin, micro bean sprouts and grated carrot

Savoury kitchen

Tiger prawn and chorizo skewers (served warm)

Sun blushed tomato and olive arancini (served warm)

Basil and Parmesan pin wheel (V)

Selection of whole fresh fruit

Fruit tarts

Baked daily in our kitchens

and made to traditional British recipes 

Beverages


Pure fruit juices


Filtered water: still and sparkling

Premium, ethically-sourced filter coffee

Fruit, herbal and black tea infusions

SAVOURY KITCHEN ADDITIONAL CHOICE £2.50 per item

Vegetable meze - fresh and pickled vegetables served with dips, purées, sauces and cocktail rolls 

Chinese style pancakes with crunchy sweet chilli marinated vegetables 

Sun blushed tomato and olive arancini (served warm) 

Basil and Parmesan pin wheel 

Red onion and spiced tomato tart tatin  (served warm)

Mango and tomato salsa wonton 

Spinach and feta filo parcel 

Vegetable samosa with mango chutney 

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)

Seed, paprika and breadcrumb crusted chicken with aioli

Cocktail sausages served with a honey and mustard dip.

Tiger prawn and chorizo skewers (served warm)

Smoked salmon roulade



THURSDAY

WORK AND EAT MENU £13.95

Sandwich selection

Sandwiches are produced on a selection of breads including granary, multi grain, wraps and slipper ciabatta. Gluten free sandwiches are available on request

Poached salmon, baby gem with lime mayonnaise

Roast chicken, sage and onion stuffing

Sliced egg and chive in a rosemary focaccia

From the Deli on London loaf

Slow-cooked pulled shoulder of pork with chilli flecked coleslaw and barbecue sauce

Mozzarella, plum tomato and red pesto wrap 

Grilled and basil marinated tofu, sautéed mushrooms and baby gem

Savoury kitchen

Jerk-spiced chicken and red pepper skewers (served warm)

Red onion and spiced tomato tart tatin  (served warm)

Mango and tomato salsa wonton 

Selection of whole fresh fruit

Fruit tarts

Baked daily in our kitchens

and made to traditional British recipes 

Beverages


Pure fruit juices


Filtered water: still and sparkling

Premium, ethically-sourced filter coffee

Fruit, herbal and black tea infusions

SAVOURY KITCHEN ADDITIONAL CHOICE £2.50 per item

Vegetable meze - fresh and pickled vegetables served with dips, purées, sauces and cocktail rolls 

Chinese style pancakes with crunchy sweet chilli marinated vegetables 

Sun blushed tomato and olive arancini (served warm) 

Basil and Parmesan pin wheel 

Red onion and spiced tomato tart tatin  (served warm)

Mango and tomato salsa wonton 

Spinach and feta filo parcel 

Vegetable samosa with mango chutney 

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)

Seed, paprika and breadcrumb crusted chicken with aioli

Cocktail sausages served with a honey and mustard dip.

Tiger prawn and chorizo skewers (served warm)

Smoked salmon roulade



FRIDAY

WORK AND EAT MENU £13.95

Sandwiches

Sandwiches are produced on a selection of breads including granary, multi grain, wraps and slipper ciabatta. Gluten free sandwiches are available on request

- Maple BBQ chicken wrap
- Pastrami, edam and coleslaw
- Sliced egg with lemon pepper in focaccia

From the Deli on London loaf

- Smoked and poached salmon, salted cucumber, watercress and dill with horseradish crème fraiche
- Grated farmhouse cheddar with coleslaw and rocket
- Mediterranean roasted vegetables, basil dressing, olives and crispy leaves

Savoury kitchen

- Seed, paprika and breadcrumb crusted chicken with aioli
- Spinach and feta filo parcel ✓
- Vegetable samosa with mango chutney ✓

Selection of whole fresh fruit ✓

Fruit tarts

- Baked daily in our kitchens
- and made to traditional British recipes ✓

Beverages

- Pure fruit juices
- Filtered water: still and sparkling
- Premium, ethically-sourced filter coffee
- Fruit, herbal and black tea infusions

SAVOURY KITCHEN ADDITIONAL CHOICE £2.50 per item

Vegetable meze - fresh and pickled vegetables served with dips, purées, sauces and cocktail rolls ✓

Chinese style pancakes with crunchy sweet chilli marinated vegetables ✓

Sun blushed tomato and olive arancini (served warm) ✓

Basil and Parmesan pin wheel ✓

Red onion and spiced tomato tart tatin ✓ (served warm)

Mango and tomato salsa wonton ✓

Spinach and feta filo parcel ✓

Vegetable samosa with mango chutney ✓

Pork and apple sausage roll with house piccalilli (served warm)

Jerk-spiced chicken and red pepper skewers (served warm)

Seed, paprika and breadcrumb crusted chicken with aioli

Cocktail sausages served with a honey and mustard dip.

Tiger prawn and chorizo skewers (served warm)

Smoked salmon roulade

