



# Woburn House

WC1 Meetings and Events



MEETINGS AND EVENTS MENU

## The peace of the Sakura Cafe

We have a relaxing space available for your delegates at Woburn House.

The Sakura Café is now open offering your delegates an alternative space to use for informal meetings, side conversations or those all important video calls. The café will be open from 8am–4pm serving bean to cup coffee including decaffeinated options, hot chocolate and a range of classic, fruit and herbal teas. For clients booking a day delegate package in the UUK Boardroom, Brunswick Room, Bloomsbury Room, Foster Room and Tower Room, your package will include unlimited tea, coffee and water available in the café along with unlimited fruit and sweet treats served throughout the day. The lunch for these meeting rooms will be served in the Sakura Café and will consist of the chef's choice fork buffet of the day served between 12pm and 1:45pm. The menu will have options to choose from including vegan, vegetarian and gluten free dishes to cater for those all important dietary requirements.

The menu for lunch will be provided in your meeting room on the morning of your booking for you to share with your guests. You will then be able to break out from your meeting rooms during your breaks and lunch allowing your guests to stretch their legs and have a change of scenery between those all important conversations and presentations.





*We love to tell stories through our food and drink  
our selection of breakfasts*



## Breakfast & refreshment breaks

### BEVERAGES

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. All the coffee we serve is Fairtrade and Rainforest Alliance certified. Decaffeinated options available

Tea, coffee filtered water and biscuits	£4.45
Still and sparkling filtered water (1 ltr)	£ 2.00
Orange or Apple juice (per litre)	£ 5.50

### AFTERNOON TREATS

Cakes and sweet treats	£3.75
Afternoon Tea	£22.50
Handcrafted finger sandwiches, scones with jam and clotted cream, sweet pastries and afternoon tea cakes and sweet treats	

FRUIT	£1.80
-------	-------



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**



## Breakfast & refreshment breaks

### BREAKFAST

All our breakfast menus are served with freshly brewed Fairtrade coffee, still and sparkling filtered water, English breakfast tea and a selection of herbal infusions

**MORNING BAKERY** £6.95  
Chef's selection of freshly baked goods

**HEALTHY BREAKFAST** (min 10 guests) £15.00  
Muesli, Greek yoghurt, honey, berries, melon and pineapple cubes, granola compote pots, apple and orange juice.

**CEREAL BARS** £5.95  
A selection of granola, flapjacks and oat bars

**BREAKFAST BAPS** (min 10 guests) £8.95  
**Please choose TWO and we will serve 50% of each**

Dry cured back bacon and homemade tomato ketchup  
Cumberland sausage with classic HP sauce  
Free range Egg Mayonnaise with cracked black pepper (V)  
Portobello mushroom, spinach, tomato with tomato ketchup (VE)



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**



*We love to tell stories through our food and drink  
our selection of lunches*



## Lunch

### CHEF'S CHOICE LUNCH

(Available for all rooms)

£21.50

For clients choosing the standard package, we will serve our chef's choice lunch. A sample of the menus served can be found below under premium buffet.

Chef's choice makes your event more sustainable as our in house chef can create seasonal dishes with locally sourced produce reducing your carbon footprint and food waste. Your menu will be provided to you on the morning of your event so your delegates can start to look forward to their lunch.

Lunch will always consist of meat/fish, vegan, vegetarian and gluten free options. Any more specific dietary requirements will be catered for if provided 48 hours in advance of your booking.

UUK Boardroom, Brunswick Room, Bloomsbury Room, Commonwealth Rooms, Foster Room and Tower Room clients will be served in our Sakura Cafe, located on the 1st floor.

If you need lunch delivered to your meeting room please see the Working Lunch menu on page 10 of this menu.



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**



## Lunch

### SUSTAINABLE LUNCH

(Available for Tavistock Room or Woburn Hall clients)

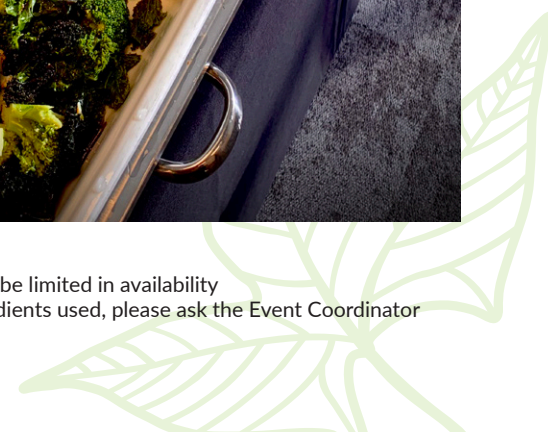
**£21.50**

Worried about your carbon footprint?  
Do you have a company sustainability policy to adhere to?

We can serve your chef's choice lunch with only the vegan and vegetarian options available to your guests



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**





*We love to tell stories through our food and drink  
our selection of buffets*



## Lunch

### PREMIUM FORK BUFFET

£28.40

Clients using the Woburn Hall with a Premium Package can choose a menu from those listed below. (Min 30 guests)

All buffets include three main dishes with accompanying side dishes, build your salad items and one dessert.

#### Buffet 1

Herb fed chicken katsu curry  
Heritage beetroot and red onion tarte tatin (V)  
Jackfruit and mushroom stroganoff (VE)  
Fragrant rice  
Autumnal seasonal vegetables  
Chef's sweet treat

#### Buffet 2

Lamb hotpot  
Winter roots and spinach wellington, mushroom jus (V)  
Lentil dahl, with lime pickle and mango chutney (VE)  
Steamed new potatoes  
Fragrant coriander rice  
Chef's sweet treat

#### Buffet 3

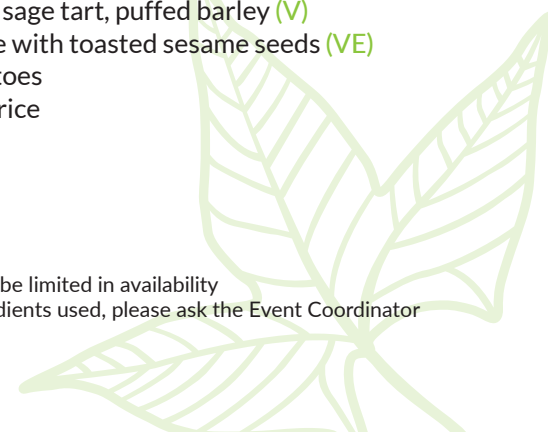
Fisherman's pie  
Cashel blue and celeriac pasta bake (V)  
Pumpkin and smoked tofu Massaman curry (VE)  
Garlic, thyme roasted potatoes  
Garlic and onion rice  
Chef's sweet treat

#### Buffet 4

Braised beef, red wine sauce with herb dumplings  
Butternut squash and sage tart, puffed barley (V)  
Miso glazed aubergine with toasted sesame seeds (VE)  
Creamy mashed potatoes  
Seaweed and sesame rice  
Chef's sweet treat

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**



## Lunch

### PREMIUM FORK BUFFET

£28.40

Clients of the Woburn Hall with a Premium Package can choose a menu from those listed below.  
(Min 30 guests)

#### Buffet 5

Steak and mushroom pie  
Vegetable lasagne (V)  
Butternut squash Mexican chilli with guacamole (VE)  
Gratin Potato  
Coriander and Chilli Rice  
Chef's sweet treat

#### Buffet 6

Navarin of lamb with herb dumplings  
Leek and sweet potato tart (V)  
Vegetable samosas with raita (Ve)  
Thyme and garlic potatoes  
Biryani  
Chef's sweet treat

#### Buffet 7

Chalk stream trout fishcake, chive cream  
Wild mushroom cannelloni (V)  
Ponzu vegetable stir fry with lotus root and black sesame seeds (VE)  
Parsley baby potato  
Sesame fried noodle  
Chef's sweet treat

#### Buffet 8

Caribbean mutton curry  
Spinach and goat's curd tortellini (V)  
Spiced vegetable gyoza with black bean sauce (VE)  
Coconut and bean rice  
Roasted butternut squash  
Chef's sweet treat

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**



## Lunch

### PREMIUM FORK BUFFET

£28.40

Clients of the Woburn Hall with a Premium Package can choose a menu from those listed below.  
(Min 30 guests)

All buffets include three main dishes with accompanying side dishes, build your salad items and one dessert.

#### Buffet 9

Beef feather blade with garlic and rosemary jus  
Mac n cheese with Old Winchester crust (V)  
Vegetarian spring rolls with coriander, chilli sauce (VE)  
Boulangere potatoes  
Chinese cucumber salad  
Chef's sweet treat

#### Buffet 10

Hickory smoked BBQ chicken  
Chickpea and Paneer Curry (V)  
Vegetable Chow Mein, beansprouts and crispy lotus root (VE)  
Fragrant coriander rice  
Spiced potato wedges  
Chef's sweet treat

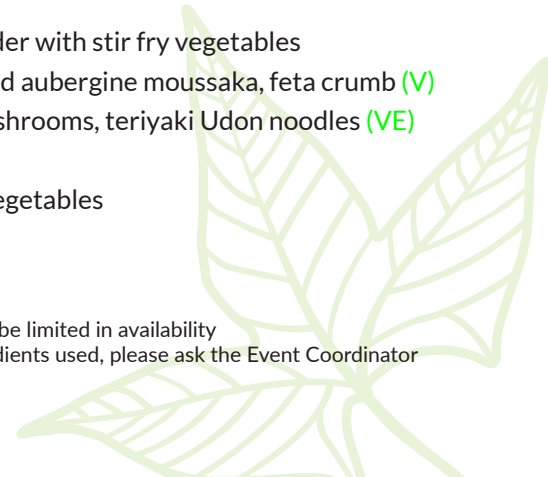
#### Buffet 11

Chicken schnitzel with lemon and tarragon brown butter  
Borlotti and butter bean bake, Stilton crust (V)  
Sweet potato and peanut butter masala (VE/Nut)  
Triple cooked chips  
Coconut rice  
Chef's sweet treat

#### Buffet 12

Char Sui pork shoulder with stir fry vegetables  
Butternut squash and aubergine moussaka, feta crumb (V)  
Mizo Portobello mushrooms, teriyaki Udon noodles (VE)  
Special fried rice  
Steamed seasonal vegetables  
Chef's sweet treat

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**



## Lunch

### WORKING LUNCH

(maximum 35 people)

£22.50

For those meetings and events when you can't stop we can deliver a delicious lunch to your meeting room.

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Includes one and half rounds of sandwiches with chef's choice of fillings.

#### Working lunch

Chef's selection of sandwiches on a variety of breads including vegetarian and vegan options (gluten free available on request)

Served with rough cut slaw (V)

Crudites selection served with bread sticks, Houmous and Tzatziki (VE/V)

"The British Crisp Co." crisps (VE)

Selection of sliced loaf cake (V)

Fresh fruit (VE)

Fruit juice

Mineral water

Tea and coffee

#### Meat Free Meetings

Our working lunch can be made fully vegetarian on request reducing the carbon footprint of your meeting.

#### Something Extra?

Add any of the following items for £2.50 per item per person

Vegetable spring rolls (VE)

Thai style falafel (VE)

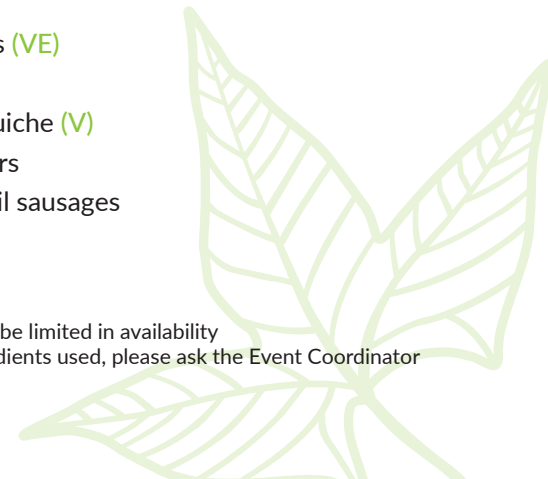
Roasted vegetable quiche (V)

Cajun chicken skewers

Honey glazed cocktail sausages

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**



# Lunch

## WORKING LUNCH - Sharing boards

(Minimum 5 - Maximum 35 people)

£22.50

Choose from either of the below options to serve for your delegates in the meeting room for when you need to work through.

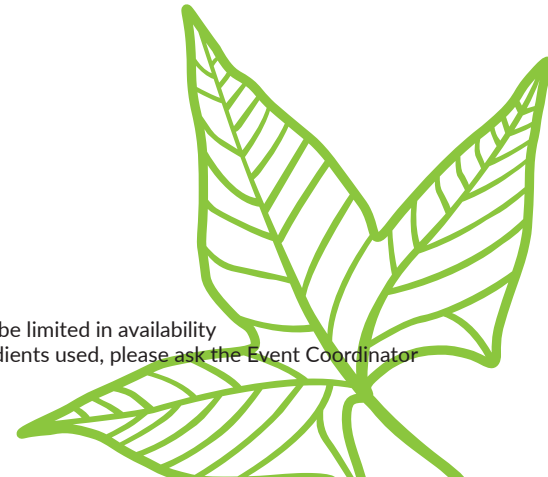
### Charcuterie Board: (min 5 pax)

Selection of smoked, air-dried & cured meats  
Served with chutney, cornichon, mixed olives & sun-dried tomatoes  
Selection of assorted breads.  
Chef's assorted dessert pots  
Fresh fruit (VE)  
Fruit juice  
Mineral water  
Tea and coffee

### Cheese Board: (min 5 pax)

Selection of British & Continental hard & soft cheeses  
Served with grapes, celery, chutney, mixed olives & sun-dried tomatoes  
Selection of assorted breads.  
Chef's assorted dessert pots  
Fresh fruit (VE)  
Fruit juice  
Mineral water  
Tea and coffee

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**



## 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





# Woburn House

WC1 Meetings and Events

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

[www.woburnhouse.co.uk](http://www.woburnhouse.co.uk)

