



KUDOS
MENU PACK

“We have one unified commitment: to design & create brilliant events”



We train our team to the highest standards & allow their skills to blossom



We work with fantastic suppliers to create amazing events, tailored to you



We reduce fat & salt across all of our menus



We 'go green' wherever possible, considering sustainability at every opportunity



We only buy MSC-accredited fish stocks & support our treasured, British coastal fishermen



We work with lovely Red Tractor-assured producers

“We feel passionate about every award we receive, which is why we work so hard to be the best”



Quality Management accreditation



Environmental Management accreditation



Occupational Health & Safety Management accreditation



Food Safety Management accreditation



Best Food & Beverage Supplier 2016



Best Banqueting Staff 2016



Best Food & Beverage Supplier 2017



Worldhost Customer Service trained staff

SOIL ASSOCIATION ACCREDITATION

Good food - let's make it the easy choice for everyone, produced in a way that protects our natural world & allows every farm animal to feel the sun on their backs.



HOT DRINKS & SNACKS

We use Fairtrade coffee that is made using traditional roasting & blending methods. Our premium quality Arabica beans are dark & intensely roasted which produces a rich dark chocolate, caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk. All of our teas are made from plants in India, East Africa & Ceylon & are from Fairtrade estates.

Hot Drinks

Fairtrade coffee, tea & herbal infusions	£2.55
Fairtrade hot chocolate with marshmallows	£2.90
Fairtrade coffee, tea & biscuits	£3.50
Fairtrade coffee, tea & pastries	£5.15
1 hour unlimited tea & coffee	£9.50

Why not add...

Homemade giant cookies	£1.40	•	Brownie boards	£4.25
Spiced carrot cake	£3.20	•	Farmhouse boards of our famous chocolate brownie, in three different flavours; chocolate & salted caramel, dark chocolate & walnut & rocky road - two per person	
Lemon drizzle cake	£3.20	•		
Whole fresh fruit	£3.45	•	Sweetie jars	£6.35
two pieces per person		•	Traditional candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops & sherbet fruits - serves ten people	
Flapjacks	£3.45	•		
Freshly made & baked onsite		•		

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

JUICE & MINERAL WATER

Cold Drinks

Bottled mineral water Still or sparkling	(500ml) £1.95 (750ml) £2.50
Fresh fruit juice Orange, apple or cranberry	(1 litre) £3.85
Individual bottles of fruit smoothie Strawberry, tropical, mango or banana	(250ml) £3.90
Swing top bottles of infused water Lemon & lime, cucumber, apple & mint or orange, lemon & Thai ginger	(1 litre) £3.95
Blended fruit juice with soda water Orange & elderflower, apple & cranberry, apple & elderflower or cloudy apple & pomegranate	(1 litre) £4.95
Fresh lemonade Cloudy lemonade, lemonade muddled with lemon & basil or peach & Morello cherry	(1 litre) £5.65



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

BREAKFAST ITEMS

Please ask if you require gluten free, dairy free or low fat alternatives.

Hot Items

Bakery basket £2.60
A selection of freshly baked breakfast pastries - one per person

Porridge £2.60
with honey or berry compote

Sausage, bacon or egg rolls £2.60
Warmed traditional English white & brown rolls with a choice of Cumberland sausage, British bacon or fried free-range egg with brown & red sauce - one per person

Free-range egg & bacon tart £3.30

Smoked salmon mini bagel £4.10
with cream cheese

Poached egg pots £5.30
Two poached free-range hen's eggs in a pot topped with truffled Gruyère or truffled Gruyère & spicy chorizo

Cold Items

Mini muffin £2.60
selection of chocolate & berry

Granola & yoghurt £2.65
Granola pots with natural yoghurt, granola, honey, banana or berry compote

Sliced fresh fruit platter £5.15
A healthy start of bitesize seasonal fruit

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

BREAKFAST STATIONS

Please ask if you require gluten free, vegetarian, dairy free or low fat alternatives.
Breakfast stations are for a minimum of 15 people.

The continental breakfast

£13.25

A selection of freshly baked breakfast goods served with butter, jam & honey. Accompanied by a seasonal fruit platter & natural yoghurt. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

The healthy breakfast

£19.75

This healthy & delicious breakfast comes with freshly baked apple & bran muffins, multi-grain croissants, home-roasted organic oat & five seed granola, low-fat yoghurt, a fresh fruit platter & seasonal fruit compote. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

The full English breakfast

£19.75

Traditional pork sausages, crispy British back bacon, scrambled free-range eggs, roasted vine tomatoes, pan fried mushrooms, sautéed potatoes, baked beans & freshly prepared seasonal fruits. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

The executive continental breakfast

£29.85

Freshly baked pastries, muffins & baguettes served with butter, preserves, English honey, smoked salmon, cream cheese & a selection of international charcuterie & cheese. Natural, Greek & low fat yoghurt served with sliced seasonal fruits, berries & granola. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

Additional Items

Smoothies	(250ml) £3.90	•	Local & imported cheeses	£7.50
Belgian waffles	£4.25	•	Selection of cold cuts	£8.00
Scottish smoked salmon	£5.50	•		

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

LUNCH

Sandwiches will include a selection of fish, meat & vegetarian.
Fresh fruit bowl is one piece per person.

Sandwiches

£12.75

One & a half rounds of sandwiches, fresh fruit bowl & freshly brewed Fairtrade coffee, tea & infusions

The working lunch

£16.90

Lavishly filled freshly baked breads (three pieces per person), kettle crisps, fresh fruit bowl, flapjack & freshly brewed Fairtrade coffee, tea & infusions

The 'luxe' working lunch

£25.40

Lavishly filled freshly baked breads (three pieces per person), kettle crisps, three finger food items, fresh fruit bowl, flapjack & freshly brewed Fairtrade coffee, tea & infusions

Finger food add-ons

Meat & Fish

- Garlic & herb chicken skewer
- Spicy pork & sage sausage roll ❗
- Roasted sesame salmon skewer
- Leek & smoked haddock tart ❗
- Smoked mackerel crostini with crème fraîche

Vegetarian

- Mini cheese muffin with brie & bacon ❗
- Parmesan shortbread with goat's cheese & red onion marmalade
- Butternut squash & sage arancini ❗
- Smoked tomato tart with fresh basil
- Selection of crudités with hummus & tzatziki

£3.40 each - if ordered separately

Served Hot - ❗

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

FINGER FOOD BUFFET

Meat & Fish

Poached salmon skewers
with watercress crème fraîche

Marinated chicken skewers
with lemon aioli

Mini pork pies
with piccalilli

Pulled ham hock crostini
with Pommery mustard & endive

Mini Persian lamb kebabs 🍴

Salmon fish cakes
with a lemon & parsley sauce 🍴

Classic fish & chips
with mushy peas 🍴

Tandoori salmon skewers
with minted yoghurt 🍴

Thai fish cakes
with sweet chilli dipping sauce 🍴

Crumbed chicken goujons
with sour cream & chive dip 🍴

Maple & mint marinated
lamb skewers 🍴

Six bite menu - £18.55

One round of chef's choice sandwiches plus your choice of five finger food items

Eight bite menu - £21.10

One round of chef's choice sandwiches plus your choice of seven finger food items

Vegetarian

Selection of crudités
with hummus & tzatziki

Leek & English Cheddar quiche

Chickpea falafel
with hummus 🍴

Mozzarella, tomato & basil bites
on a skewer 🍴

Mature Cheddar & leek croquettes 🍴

Vegetable spring rolls
with a tamari dip 🍴

Why not add...

£3.50 - A salad from the cold buffet menu

Gluten Free - 🌿 | Served Hot - 🍴

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

BENTO BOXES

The bento box - £21.90 All of our bento boxes are served with artisan style breads appropriate for your choice of salad. Please choose one bento box & one sweet item from the selection below.

Meat & Fish

Shredded sesame chicken
with Asian slaw, noodles, pickled vegetables
& chopped roasted peanuts

Thai beef & vegetable salad
with potatoes, Thai basil, chilli,
coriander & mint

Flaked salmon teriyaki
with new potatoes, free-range egg,
garden herbs, cucumber, sesame seeds
& lemon dressing

Thai fish & shrimp cakes
with courgette, rice, fennel, pickles
& a fragrant red curry dressing

Sweet

Bittersweet chocolate cake

Jasmine tea infused custard

Carrot & pineapple cake

Strawberry trifle with saffron custard

Fresh seasonal fruit salad

Vegetarian

Grilled goat's cheese
with lentils, radicchio, French beans,
walnuts & a honey dressing

Chilli & miso fried tofu
with vegetable samosas & a spinach
& sesame salad

Soba noodle & Asian slaw salad
with edamame beans, sesame seeds
& a peanut & ginger dressing

Asian broccoli salad
with soy, radish, ginger, carrot
& flaked almonds



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

PICNICS

Sandwich grab bag - £9.15

Sandwich, crisps, whole fruit, 'knowledge' bar & a bottle of water

Deluxe sandwich grab bag - £11.65

A premium bread sandwich with luxury fillings, crisps, whole fruit, 'knowledge' bar & a bottle of fruit juice or water

Urban picnic - £16.80

Choose an option from the list below

Meat & Fish

Chicken club sandwich:

chargrilled chicken thigh, roasted chorizo, cos lettuce, pickles, garlic aioli & chilli sauce

Trip to the seaside:

potted Cornish mackerel & cured salmon with dill yoghurt, roasted beetroot & flatbread

Vegetarian

Superfood salad:

grilled broccoli, garden peas, cucumber, avocado, quinoa, feta cheese, mint, parsley, toasted seeds & vinaigrette

MEZZE BOX

From the farm

£16.80

A selection of cooked & cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves & flatbread

From the sea

£17.20

A selection of smoked fish, new potatoes, cornichons, capers, lemon aioli & fresh lemon wedges

From the field

£16.80

Marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, hummus & flatbread



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

COLD BUFFET

Meat & Fish

Hand carved honey roast gammon
with piccalilli 🍷

Chicken & wild mushroom terrine
with parsley & shallots 🍷

Lemon & garlic roast chicken
with a herb mayonnaise 🍷

Pulled ham hock terrine
with parsley, shallots & cornichons 🍷

Coronation chicken
with slow roasted peppers, mango, coriander
& toasted flaked almonds 🍷

Thai beef
with beansprouts, red pepper, mangetout,
bok choy & a lime Thai dressing

Caesar salad
with anchovies, croutons & shaved Parmesan

Poached salmon
with a dill & crème fraîche dressing 🍷

Glazed smoked haddock
& spinach tart

Roast fillet of salmon
on a bed of niçoise salad 🍷

Baby gem leaf cups
with crab, salmon, prawns
& a Marie Rose sauce 🍷

Smoked fish board
with horseradish cream

Escabèche of mackerel
with rye bread & pickled cucumber

Vegetarian

Cheddar & caramelised
red onion tart

Marinated buffalo mozzarella
& heritage tomato terrine
with a basil & balsamic dressing 🍷

Roasted aubergine
with sorrel yoghurt, radishes
& toasted pecans 🍷

Feta, leek & pea frittata 🍷

Continues overleaf...

Gluten Free - 🍷

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

COLD BUFFET CONTINUED

Salads

Warm baby potatoes
with lemon, garlic & parsley 🍃

Mixed leaf salad
with balsamic vinegar & extra virgin olive oil 🍃

Ramen noodle salad
with Asian cabbage

New potato & chive salad 🍃

Tomato & red onion salad
with a herb oil 🍃

Classic Niçoise
with fine green beans, potatoes, tomatoes,
free-range egg, anchovies & black olives 🍃

Asian sesame slaw
with ginger, edamame & black sesame 🍃

Chickpea & fine green bean salad
with a tahini dressing 🍃

Classic Greek salad
with feta, cucumber, red onion & black olives 🍃

Moroccan couscous
with apricots, coriander & mint

Sweet

Seasonal fresh fruit salad 🍃

Chocolate & raspberry cheesecake
with a crushed berry compote

Salted caramel, peanut
& chocolate tart

Strawberry trifle
with saffron custard & crushed Amaretti

Citrus tart
with seasonal berries

Baked banana cheesecake
with berries

Zesty lemon tart
with a raspberry compote

Profiteroles
with a warm chocolate sauce

Decadent chocolate brownie
with thick vanilla cream 🍃

Orange & almond polenta cake 🍃

Lemon posset
served with shortbread

£30.60 Two main courses £34.05 Three main courses

£4.65 Additional salad £5.60 Additional sweet item

Price includes two salads, a selection of freshly baked breads & one sweet item.
Freshly brewed Fairtrade coffee, tea & infusions are also included.

(Please pick at least one vegetarian dish for your main course)

Gluten Free - 🍃

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

HOT BUFFET

Meat & Fish

Asian style stir fry beef
with cashew nuts & snow peas 🌿

Braised leg of lamb
with English beets, swede & a
redcurrant jus 🌿

Chicken, ham hock & tarragon pie
with puff pastry

Sri Lankan coconut chicken curry
with ginger, garlic & smoked paprika 🌿

Braised belly of pork
with caramelised apples & a green
peppercorn sauce 🌿

Pulled brisket of beef
with green lentils & homestyle BBQ sauce

Pan fried hake
with a caper & parsley butter sauce 🌿

Teriyaki glazed sea trout
with crispy Asian vegetables with
honey & chilli

Smoked haddock fish cakes
with a red onion & tomato salsa

Goan fish curry
with prawns, turmeric & coconut milk 🌿

Fisherman's pie
with a Cheddar mash

Poached sea trout
with a lemon butter sauce & sea herbs 🌿

Vegetarian

Tomato & red pepper bake
with harissa & toasted pitta

Mediterranean vegetable lasagna

Pea risotto
with mint pesto & garlic oil 🌿

Seasonal vegetable & butterbean
cassoulet 🌿

Red pepper mac 'n' cheese

Spinach & ricotta tortellini
with shaved Parmesan

Thai green vegetable curry
with aubergine, baby corn & coriander 🌿



Continues overleaf...

Gluten Free - 🌿

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

HOT BUFFET CONTINUED

Side Dishes

Creamy mashed potatoes 🍷

Roasted new potatoes
with rosemary & garlic butter 🍷

Jewelled couscous

Buttered new potatoes
with snipped chives 🍷

Cauliflower cheese

Coconut rice 🍷

Fresh seasonal vegetables 🍷

Sautéed cabbage
with caramelised onions 🍷

Roasted root vegetables
with honey & thyme 🍷

Ratatouille
with courgettes, aubergines & peppers 🍷

Sautéed peas Française

Buttered carrots
with orange & fennel 🍷

Seasonal vegetable gratin 🍷

Wholegrain mustard mash 🍷

£30.60 Two main courses **£34.05** Three main courses

£4.65 Additional sides **£5.60** Additional sweet item

Price includes two sides, a selection of freshly baked breads & one sweet item.
Freshly brewed Fairtrade coffee, tea & infusions are also included.

(Please pick at least one vegetarian dish for your main course)

Sweet

Rhubarb bread & butter pudding
with Chantilly cream

Sticky date & toffee pudding
with toffee sauce

Traditional apple crumble
with vanilla & nutmeg custard

Decadent chocolate orange mousse
with berry compote

Seasonal fresh fruit salad 🍷

Apple & pear granola crumble
served with Jersey cream 🍷

Ginger pudding
with jugs of custard 🍷

Gluten Free - 🍷

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

AFTERNOON TEA

Afternoon cakes *2 items per person*

A selection of three of our chef's favourite teatime treats.
Freshly brewed Fairtrade coffee, tea & infusions.

£7.30

British favourites *2 items per person*

A selection of traditional Eccles cakes, rich fruit cake, cherry Bakewell slices & Victoria sponge.
Freshly brewed Fairtrade coffee, tea & infusions.

£9.65

The Westminster high tea

A selection of sandwiches to include: smoked salmon with lemon butter, cucumber & cream cheese & free-range egg & watercress. Accompanied by a selection of afternoon cakes & homemade fruit scones with strawberry jam & Chantilly cream.
Freshly brewed Fairtrade coffee, tea & infusions.

£13.20



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

BAR SNACKS

Marinated mixed olives 🌿

Kettle crisps 🌿

Wasabi peanuts

Selection of roasted & salted nuts

Sesame breadsticks

£6.30 Bar snacks, choose three items

Tortilla chips
with tomato salsa 🌿

Smoked Applewood cheese straws

Pitta chips
with garlic, sea salt & rosemary

LIGHT BITES

Honey & mustard sausages 🍷

Mini vegetable pakoras
with tamarind chutney 🍷

Scampi with tartare sauce 🍷

Cajun potato wedges
with herbed crème fraîche 🍷

£14.50 Light Bites, choose three items

Breaded mushrooms
with garlic mayonnaise to dip 🍷

Mini naan pizza
with paneer tikka 🍷

Vegetable spring rolls
with sweet chilli sauce 🍷

Gluten Free - 🌿 | Served Hot - 🍷

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

CANAPÉS

Meat & Fish

Smoked salmon blini
with caviar & crème fraîche

Devilled crab
on toasted brioche with rocket

Smoked trout pâté 🍷
with dill & horseradish on cucumber

Pork & sage rilette
with piccalilli on toasted sourdough

Chicken liver parfait
on toasted brioche with red onion marmalade

Smoked haddock bon bon
with a light curry dipping oil 🍷

Potted salmon
with pickled fennel & lemon

Smoked bacon, Cheddar & onion
tartiflette 🍷

Morecombe Bay potted shrimp
on toasted sourdough with micro cress

Smoked haddock & dill croquette
with a lemon aioli dip 🍷

Black pudding wonton
with a mustard mayo dip 🍷

Confit duck spring roll
with sour cherry dipping sauce 🍷

Asian style salmon pastries
with chilli crème fraîche 🍷

Smoked eel
with crispy pork belly & celeriac remoulade

Ham hock scotch quail's egg
with wholegrain mustard

Quail eggs Benedict
with smoked ham, hollandaise & chives 🍷

Popcorn fish
with green pepper relish 🍷

Vegetarian

Mushroom pâté crostini
with truffled mascarpone

Welsh rarebit
with spring onion salad 🍷

Smoked aubergine caviar bruschetta
with roast garlic & lemon

Smoked goat's cheese tartlet
with balsamic onion 🍷

Mini vegetable spring roll
with a sweet chilli dipping sauce 🍷

Little vegetable samosa wrap
with mango chutney 🍷

Pea & Parmesan arancini 🍷

£20.75 Canapé reception, five pieces per person £4.15 Additional canapés, per person

Vegan & gluten free canapés available on request

Gluten Free - 🌿 | Served Hot - 🍷

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

BOWL FOOD

Meat & Fish

Farm Assured chicken teriyaki
with soy, spring onions & fluffy rice

Confit lamb hotpot
with crispy rosemary potatoes
& red cabbage

Creamy tarragon chicken
with leeks, mushrooms, mascarpone
& basmati rice 🍴

Pure pork sausages
with mustard mash & onion gravy 🍴

Braised ox cheek
with roasted root vegetables &
horseradish mash 🍴

Tandoori glazed cod
with crispy shallots & onion seed
infused rice 🍴

Chicken Caesar salad
with focaccia croutons & shaved Parmesan

Charred mackerel
with horseradish, dill potatoes, lemon
& a caper & shallot dressing

Seared fillet of salmon
with a chorizo & lentil cassoulet 🍴

Popcorn fish & chips
with homemade tartare sauce 🍴

Fisherman's pie
with mature Cheddar mash 🍴

Vegetarian

Stir fried noodles
with carrot, spring onions, beansprouts
& curried coconut 🍴

Sweet potato & chickpea tagine
with lemon & coriander couscous 🍴

Pea & feta risotto
with smoked paprika cream & basil cress 🍴

Heritage tomatoes
with basil pesto, mozzarella & soused red onion

Roasted butternut squash
with crumbled goat's cheese, red pepper
& rocket leaves

Roasted Fenland beetroot
with Golden Cross goat's cheese & pine nuts

Mushroom risotto
with truffle dressing & Parmesan 🍴

Sweet

Ricotta, yoghurt & honey
cheesecake

Bitter chocolate popping
candy cake 🍴

Lemon posset
with shortbread biscuits

Bread & butter pudding 🍴

Blackberry Eton mess

£21.20 Four bowls per person £5.30 Additional bowls per person

Gluten Free - 🌿 | Served Hot - 🍴

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

SWEET STATIONS

The Westminster mess

Winter or summer berries, meringue nests & kisses, bowls of Chantilly cream & berry coulis

The English country garden

Fruit possets & curds, herb brûlées & lavender shortbreads

Mad Hatter's tea party

Colourful meringue kisses, fruit tarts, macaroons, brownie squares, rhubarb & custard fools in tea cups & 'drink me' berry consommé

The chocolate box

Chocolate mousse, dark chocolate delice, dipped marshmallows, chocolate strawberries & a variety of chocolate bites

£11.30 Interactive dessert station, per person & a minimum of 50 guests

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

DINNER MENUS

We have a wonderful seasonal selection of starters, main courses & puddings that utilise the best available regional ingredients throughout the year. All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.

Please choose

One starter, one main course, one vegetarian & one pudding from the relevant seasonal menu selections

All dietary requirements should be pre-booked, seven working days prior to your event

All of our menus include a selection of artisan breads & butter, freshly brewed Fairtrade coffee, tea & infusions with chocolate mints

Should you require a bespoke menu please contact one of the Central Hall Westminster team who would be happy to assist you

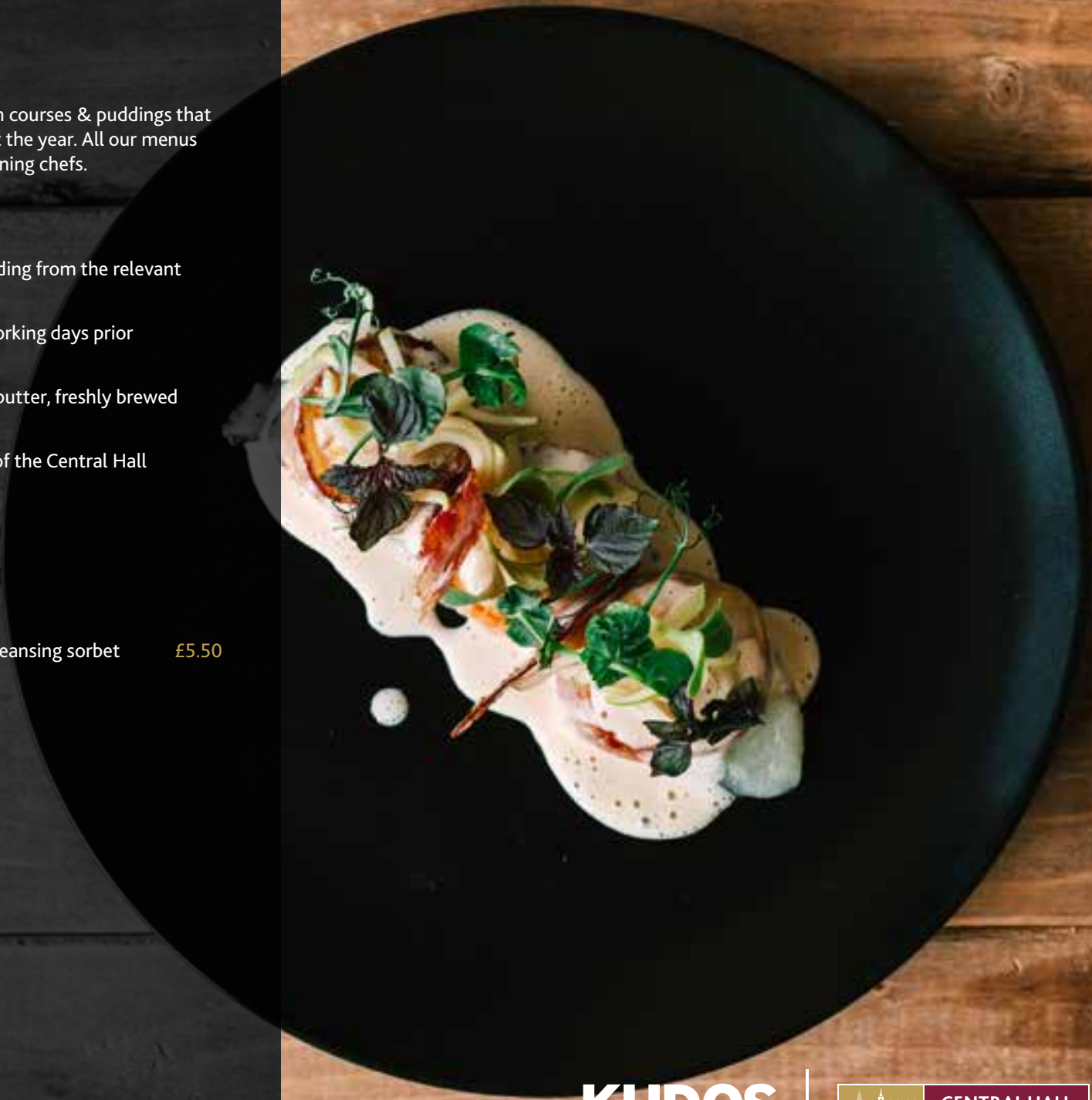
£38.95 Two course menu **£51.40** Three course menu

Additional courses

Selection of British cheese **£9.00**
served with celery, biscuits & spiced
apple chutney.



Palette cleansing sorbet **£5.50**



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

AUTUMN & WINTER STARTERS

Meat & Fish

Venison pâté

with horseradish, chives & roasted walnut cream

Crispy pork & smoked eel

with cauliflower, maple & sherry vinegar

Ham terrine

with apple, celery & walnut raisin toast

Smoked haddock & salmon

kedgeree arancini

with mollet hen's egg & a light curry oil

Beetroot cured salmon

with horseradish cream, lemon, celery shoots & a hazelnut brittle

Chicken & wild mushroom terrine

with spiced apple chutney

Chargrilled chicken

with quail's eggs & a papaya, pomegranate & watercress salad

Ham hock terrine

with caramelised onions & parsley jelly

Creamy chicken liver parfait

with orange jelly & toasted sourdough

Smoked trout mousse

with oak smoked salmon, free-range egg & cucumber

Scotch quail's egg

with smoked haddock kedgeree & spiced cauliflower purée

Fish terrine

scented with lemon & dill, crab mayonnaise & a fennel salad

Vegetarian

Pumpkin velouté

with sage crisps, Taleggio & vanilla oil

Crispy free-range hen's egg

with celeriac & truffle purée, smoked sea salt & confit cherry tomato

Balsamic red onion tarte tatin

with red onion marmalade & rocket salad

Creamed Stilton

with celeriac remoulade, walnut bread, chargrilled pear & frisée lettuce

Whipped goat's cheese

with pickled beetroot salad, a balsamic reduction & a pistachio & beetroot crumb

Roasted butternut squash

with toasted seeds, harissa crème fraîche & a sourdough croute

Lightly spiced parsnip & apple soup

with a mini onion bhaji

Red wine poached pear salad

with pickled walnuts, chicory & blue cheese

Pumpkin ravioli

with sage butter, pickled carrots & leeks

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

AUTUMN & WINTER MAINS

Meat & Fish

Roast loin of pork
with haggis mash, roasted root vegetables,
creamed watercress & juniper berries

Spiced hogget lamb pie
with shallot tatin, creamed potatoes,
sprouting broccoli & it's own jus

Atlantic cod, prawn & potato cake
with crispy leeks & a lemon emulsion

Venison 'sausage roll'
with chestnuts, wild mushrooms
& roasted salsify chips

Herb stuffed Chicken
with sautéed cabbage, chestnuts
& fondant potato

Baked fillet of sea bream
served with creamed potatoes, ratatouille
& a lime mustard sauce

Ballotine of turkey in Parma ham
with chestnut & apricot stuffing, roast
potatoes, Brussels sprouts, Chantenay
carrots & a thyme jus

Breast of free-range chicken
with smoked bacon lardons, button
mushrooms, baby onions, buttered potatoes,
croutons, winter greens & a red wine jus

Roast fillet of pork
with green peppercorn sauce, layered
potatoes, beetroot gratin & curly kale

Seared fillet of sea bream
with Mediterranean vegetable medley
& a pesto salsa

Smoked haddock fish cake
with wilted greens, fine green beans
& a wholegrain mustard sauce

Vegetarian

Brie, artichoke & potato rosti
with artichoke purée & a cipollini onion,
garlic & tomato ragoût

Pumpkin & sage ravioli
with caper brown butter, creamed leeks
& toasted pumpkin seeds

Butternut squash risotto
with Gorgonzola, toasted walnuts, olive oil,
thyme-braised endive, celeriac fondant
& celeriac purée

Crispy potato gnocchi
with sautéed spinach, blue cheese
& a chive sauce

Bubble 'n' squeak galette
with braised leeks, soft poached hen's egg
& hollandaise sauce

**Moroccan sweet potato
& cauliflower pastilla**
with roasted aubergine



AUTUMN & WINTER PUDDINGS

Puddings

Classic egg custard tart
with nutmeg ice cream

Orchard apple cake
with apple purée & toffee sauce

Decadent hot chocolate brownie
served with chocolate sauce, thick cream
& honeycomb

Plum crumble tart
with spiced plum sauce & clotted cream

Chestnut & chocolate cheesecake
with crème fraîche & milk chocolate ganache

Banana parfait
with banana bread, toasted hazelnuts
& a miso custard tart

Blackberry & apple crumble
served with vanilla custard

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER



SPRING & SUMMER STARTERS

Meat & Fish

Smoked trout

with a potato, fennel & radish salad

Garden pea & ham hock soup

with mint crème fraîche

Pork & apple rilette

with confit apple salad

Bacon, goat's milk purée,
pickled asparagus & quail's eggs

Guinea fowl & ham hock ballotine

with pickled pear & mustard seeds

Chilled Spanish gazpacho

with heritage tomato salad

Soused mackerel

with horseradish cream & beetroot salad

Fish terrine

with lemon, dill mayonnaise

& a fennel salad

Vegetarian

Asparagus soup

with a poached duck egg & pea cress salad

Heritage tomatoes

with tomato tartare, tomato jelly
& a balsamic reduction

Truffled brie

with a baby gem salad, pickled shallots
& heritage beetroot

Caramelised onion tart

with a feta, rocket & asparagus salad

Crispy potato gnocchi

with pea purée, broad beans, mint
& a white onion tuille

Pickled summer vegetables

with warm goat's milk jelly, goat's milk purée
& a truffle & chive dressing

Creamed & fresh asparagus

with a chive & spring onion crostini

Pea velouté with crème fraîche

& crushed minted pea crostini

A showcase of seasonal vegetables

with pickles, avocado mayonnaise
& a black olive crumb

Wild Mushroom risotto

with sparkling wine, chives & Parmesan



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

SPRING & SUMMER MAINS

Meat & Fish

Hot smoked salmon

with Charlotte potatoes, shaved fennel & watercress

Farm Assured chicken breast

with celeriac, Burgundy potatoes & spinach

Slow cooked lamb steak

with juniper & rosemary, potato rösti & seasonal vegetables

Free-range roast chicken

with sage & onion stuffing, roast potatoes, bread sauce & spring vegetables

Sirloin beef rosette

with brisket bonbons, fondant potato, seasonal vegetables & a red wine jus

Loin of pork

with tomato fondue, free-range fried egg, melted Cheddar cheese, braised potato & seasonal vegetables

Roast duck breast

with curly kale, duck hash potato & port & orange jus

Baked fillet of hake

with a paprika crust, white beans, courgettes, black olives & tomatoes

Pan fried sea trout

with crushed new potatoes, sea herbs, wilted spinach, watercress & a sorrel butter sauce

Seared fillet of sea bream

with chargrilled Mediterranean vegetables & pesto salsa

Vegetarian

Asparagus tortellini

with chargrilled asparagus, smoked plum tomatoes & a truffle cream

Pea & marjoram risotto

with pea cress, lemon oil & Pecorino

Niçoise salad

with a soft boiled duck egg, saffron potatoes, confit tomatoes, shallots & black olives

Goat's cheese, ricotta & spinach ravioli

with a warm beetroot salad, roast hazelnuts & a tomato & chervil dressing

Smoked Cheddar & spring onion croquette

with leeks, cauliflower purée, & cauliflower couscous

Bubble 'n' squeak

with asparagus, a poached duck egg & a tomato & herb hollandaise sauce

Wild mushroom & baby spinach tart

with orange braised chicory & a tarragon butter sauce

Layered mushroom & Mediterranean vegetable lasagne

with roasted tomatoes & a red pepper sauce



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

SPRING & SUMMER PUDDINGS

Pudding

Elderflower & lemon tart
with strawberry sorbet & meringue kisses

White chocolate mousse
with walnut brittle & pistachio ice cream

Chocolate fondant
with salted caramel sauce & vanilla ice cream

Dark chocolate & orange tart
with orange purée, orange jelly
& edible flowers

Hazelnut meringue
with chocolate sauce & raspberry compote

Lemon & blueberry mille feuille
with lemon curd & fresh mint

Lavender panna cotta
with strawberry jelly, macerated Prosecco
strawberries & shortbread fingers

English Summer pudding
with raspberry coulis, clotted cream
& seasonal berries

Caramelised lemon tart
with raspberry sorbet, coulis
& fresh raspberries

Warm almond & pear tart
with lemon custard & micro cress



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available on request (please note that our menu descriptions do not include all ingredients). Menus are seasonal & subject to change. All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

SPARKLING & CHAMPAGNE

CAVA CALAMINO NV, SPAIN

Fresh & harmonious, displaying plenty of apple & toast flavours, yet intensely dry & mouth-watering

11.5% abv £27.50

PROSECCO CORTE ALTA NV, DOC, ITALY

Delicate & aromatic with a light body & fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish

11% abv £31.50

J DE TELMONT GRANDE RÉSERVE NV

One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft & fruity, classically yeasty style

12% abv £62.50

OEIL DE PERDRIX ROSÉ NV

Meaning 'eye of the partridge', this pale salmon pink rosé Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A fantastic apéritif

12% abv £80.50

LAURENT-PERRIER BRUT NV

Subtle citrus, toast & spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility

12% abv £105.50

All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

CELLAR SELECTION WINES

MARQUES DE CALADO MACABEO, VINO DE LA TIERRA CASTILLA, SPAIN

Fresh, floral aromas reminiscent of aromatic herbs such as anise & fennel, the smooth & velvety palate is fruit driven with citrus flavours

13% abv £19.75

RIBELLATA TREBBIANO, ITALY

Immediately uplifting with a lovely floral nose, this wine displays pear and apple which is followed by a lively splash of lime zest.

12% abv £19.75

MARQUES DE CALADO TEMPRANILLO, VINO DE LA TIERRA CASTILLA, SPAIN

Classic Tempranillo notes of dark cherry & blackcurrant are lifted by a hint of dried flowers & spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins

12.5% abv £19.75

Ribellata Sangiovese, ITALY

Spiced dark cherry and cranberry fruit are supported by a firm raspberry backbone and taut tannins.

12% abv £19.75

All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

WHITE WINES

MICHEL SERVIN BLANC, VIN DE France 11% abv £22.00

Light & straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp & dry on the palate, with plenty of refreshing acidic bite

FIVE FOOT TRACK CHARDONNAY, AUSTRALIA 13.5% abv £23.00

Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples, with underlying notes of vanilla.

BANTRY BAY CHENIN BLANC, WESTERN CAPE , SOUTH AFRICA 12% abv £23.50

An aromatic wine with hints of tropical & citrus fruit on the nose & palate

LA TIERRA ROSCOSA SAUVIGNON BLANC, CHILE 12.5% abv £25.00

Crisp & refreshing, this wine offers an abundance of passion fruit, grapefruit & lemon fruit flavours, delivered in a softer, more tropical fruit texture

MALANDRINO PINOT GRIGIO, VENETO, ITALY 12% abv £26.50

The pale hue of the wine gives way to hints of perfume, pears, stone fruit & lime, as well as the occasional floral note. Fresh & vibrant acidity results in a light, easy drinking wine

CAMINO REAL BLANCO RIOJA, SPAIN 12.5% abv £29.50

An interesting & complex wine. Ripe fruit flavours with notes of date & banana results in a mouth filling finish & pleasant aftertaste

PICPOUL PLO D'ISABELLE, SOUTH OF FRANCE 13% abv £30.50

Youthfully pale lemon yellow, with a nose of lemon & lime fruit & an intriguing blend of white blossom & green herb notes. Vibrant green apple fruit with a refreshingly dry & acidic finish

**FATHOMS SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND** 13.5% abv £34.50

Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass & elderflower. The palate is a burst of crisp grapefruit & gooseberry flavours

MONTAGNY GR& VIN DE BOURGOGNE BUXY, BURGANDY 13% abv £37.00

This Montagny offers ripe lemon aromas, accompanied by subtle hints of white blossom. More refreshing citrus flavours on the palate & an elegant, steely dry finish

All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

RED WINES

FIVE FOOT TRACK SHIRAZ, AUSTRALIA

13% abv £23.00

A medium weight red, with a pleasing balance between ripe fruit & savoury, earthy notes on the nose. The palate is succulent & mouth-filling, with lashings of red berry & brambles

LA TIERRA ROCOSA MERLOT, CHILE

13.5% abv £23.50

Ample red berry fruit combining fresh acidity with ripeness & warmth. Offers good depth, a soft & plummy texture, & hints of vanilla & spice

FLOR DEL FUEGO CABERNET SAUVIGNON, CHILE

13.5% abv £23.50

Fruity flavours of plum & blackcurrant, with a cassis-like concentration, lifted by subtle green-pepper-like savoury tinges

AIRES ANDINOS MALBEC, MENDOZA, ARGENTINA

12.5% abv £25.00

Deep ruby coloured with smoky black fruits of cassis, blackberry & spice. The concentration of the wine performs well above its price point with soft tannins & a long finish

BARON DE BAUSSAC CARIGNAN, SOUTH OF FRANCE

13% abv £26.50

Deep & inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture & length

OLTRE PASSO PRIMITIVO, IGT SALENTO, ITALY

13% abv £29.50

Deep ruby in colour, with a nose of warm prunes, dates & figs, with hints of sweet spice. Full & voluptuous, the mouth-feel is soft & plush, with toasty notes that linger on the finish

TORRE ALDEA TINTO, RIOJA, SPAIN

14% abv £32.00

A deep bright red cherry colour with persistent aromas of ripe fruit & berries. Long & lingering with great harmony & a wonderful aftertaste

ST DESIR PINOT NOIR, PAYS D'OC, France

13% abv £34.50

Showing violets & sweet red berries on the nose the palate is rich, velvety & full, with well-integrated oak

ESPRIT DE LUSSAC ST EMILION, BORDEAUX

13% abv £37.00

Deep ruby coloured with smoky black fruits of cassis, blackberry, spice & soft tannins

All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

ROSÉ WINES

LE BOIS DES VIOLETTES ROSÉ, PAYS D'OC 12% abv £22.00

A fresh salmon-pink rosé giving delicious strawberry, cherry fruits on the palate. A fantastic balance between the acidity & fruit characters results in an off-dry rosé

TORRE ALTA PINOT GRIGIO ROSÉ, VENETO 12% abv £23.50

This wine shows why rose is so popular. Beautiful soft strawberry flavours with floral notes

FAIRTRADE WINES

CHENIN BLANC, FAIRVALLEY, SOUTH AFRICA 13.5% abv £27.00

A white wine with tropical aromas of pineapple & peach with a refreshing acidity. Well-rounded on the palate with a hint of spice on the finish.

PINOTAGE, FAIRVALLEY, SOUTH AFRICA 14% abv £27.00

Bright red colour in the glass, with smoky notes & intense dark fruit aromas, framed by oak spice. The palate is medium bodied & shows typical aromas of dark coffee & vanilla. Well balanced tannins & lingering flavours of spice vanilla on the finish

All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER



POST EVENT DRINKS RECEPTION

Add a drinks reception to your event with a simple price per head. Our "Post Event Reception" offers a choice of red & white wine from our cellar selection, bottle beer & a choice of juices served in jugs.

£11.00 Post event drinks reception, 2 drinks per person

BEERS

All beers are sold by the bottle. Speciality beers available on request

Budweiser	4.8% abv	£4.80	:	Peroni	5.1% abv	£4.80
Becks	4.8% abv	£4.80	:			

MOCKTAILS

Apple, elderflower & mint sparkle	£6.85	:	Pink grapefruit cooler with fresh mint & crushed ice	£6.85
Green tea & ginger ale fizz	£6.85	:	Seedlip Garden 108 with tonic water & pea shoots	£8.95
Lime & lemongrass spritzer	£6.85	:	Seedlip Spice 94 with ginger ale & a twist of orange	£8.95
Raspberry Royale	£6.85	:		

All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

MICHELIN EXPERIENCE

Daniel Clifford, KUDOS's creative director and Chef Patron at Midsummer House (a two Michelin-starred restaurant based in Cambridge) allows us to offer an unforgettable, Michelin-starred experience for your discerning guests.

Daniel is widely regarded as one of the most talented chefs of his generation. Renowned for his modern British cuisine underpinned by classical French techniques, Daniel can provide an unrivalled menu that will offer an extraordinary touch of quality to your event.

Working alongside a team of talented and passionate chefs at KUDOS, Daniel is able to develop unique British menus that will make your taste buds dance by offering an unexpected contrast of textures and flavours to every dish.

KUDOS is part of Crown Partnership, which jointly owns Midsummer House with Daniel. We are in the privileged position of being able to offer Daniel's memorable dishes at exclusive events for our top clients.



Midsummer House

All rates are exclusive of VAT at 20%.



KUDOS
WE BRING THE KNOW HOW



**CENTRAL HALL
WESTMINSTER**

DANIEL'S SAMPLE MENUS

January

Pork & black pudding terrine,
apple purée, sage and raisins

Braised beef cheek,
buttery mash, onions, lardons, mushrooms &
a red wine sauce

Warm dark chocolate tart
with bay leaf ice cream

March

Sticky chicken wings
with Reblochon pommes purée, endive
& chicken jus

Rump of lamb,
caramelised aubergine, old Yorke cheese,
wild garlic & pommes à la hongroise

Vanilla panna cotta
rhubarb jelly & ginger ice cream

July

Crab, Bloody Mary jelly & avocado
purée

Pork belly confit,
broad bean salad, pea & ginger purée, lovage
& potato purée

Strawberries & cream cheesecake
with Champagne sorbet

October

Escabèche mackerel,
green olive tapenade, baby artichoke & sea
salt crostini

Slow roast venison
with venison suet pudding, carrots &
sprout leaves

Poached winter fruits
with cinnamon madeleines & fig ice cream



All rates are exclusive of VAT at 20%.

KUDOS
WE BRING THE KNOW HOW



CENTRAL HALL
WESTMINSTER

KUDOS
WE BRING THE KNOW HOW