



WESTMINSTER  
SCHOOL  
ENTERPRISE



LODESTONE  
HOUSE

# Westminster School

## Hospitality Brochure





STAR ONE

DJ SPONY

# Welcome to Westminster School Hospitality

(May 2026 - August 2026)

We hope that within these pages you will find dining options  
to suit your requirements.

Thank you and enjoy,  
The Westminster School Hospitality Team



# Refreshments

## Drinks

Still and Sparkling Filtered Water

Fairtrade Tea, Filter Coffee and Herbal Infusions

Oranka Pressed Juice (Orange or Apple)

Sparkling Elderflower

Squash (Orange or Blackcurrant)

Deluxe Hot Chocolate

## Additions

Individually Packaged Biscuits

Homemade Pieces of Cake

Freshly Baked Cookies

Selection of Mini Pastries

Selection of Pastries

Selection of Muffins





READY  
FOR  
BREAKFAST



# Breakfast

## Hot and Cold Breakfast Selections

Selection of Mini Pastries

Selection of Pastries

Breakfast Bap (Bacon and Egg)

Breakfast Bap (Mushroom and Cheese)

Filled Croissants (Ham and Cheese)

Filled Croissants (Brie and Cranberry)

Selection of Muffins

Selection of Whole Fruits

Sliced Fruit Platter

Yoghurt Pots with Granola





# Lunch

## Light Lunch

Selection of Simple Sandwiches on Sliced Bread with One Meat Filling, One Fish Filling and One Vegetarian Filling

Selection of Sandwiches, Wraps and Baguettes with Minimum One Meat Filling, One Fish Filling, One Vegetarian Filling

Two Composite Salads of the Day

Charcuterie Selection with Olives and Sliced Baguette

Sliced Cheese Selection Plate with Chutney and Artisan Bread

Vegetarian Mezze (Falafel with a Moroccan Tomato Salad, Houmous, Grilled Chermoula Aubergine, Flatbread)

Soup of the Day with Artisan Bread

---

## Nibbles

Lightly Salted Tyrells Crisps

Cheese Twists

Sweet and Salty Popcorn

Tyrells Vegetable Crisps

Thai Chilli Rice Crackers

Marinated Olives

Wasabi Peas

# Lunch

## Fork Buffet

### Selection of 3

### Chef's Choice 2 Options

Lemon Pepper Salmon with Garlic and Herb New Potatoes with Samphire

Pan-Fried Seabass with Mash and Creamy Spinach

Thai Red Prawn Curry with Fragrant Rice

Sticky Sweet Chilli BBQ Chicken Thigh with Roasted Sweet Potato Wedges

Lamb Koftas with Cucumber and Coriander Raita and Fruity Couscous

Butter Chicken with Garlic and Coriander Naan and Spring Onion Rice

Vegan and Gluten Free Creamy Gnocchi with Spinach and Mushroom

Gremolata Couscous Stuffed Peppers

Fruity Chickpea, Aubergine and Tomato Tagine with Khobez Bread

*(All options come with green salad and vegetables of the day)*

---

## Dessert

Eton Mess

Apple Crumble with Crème Anglaise

Afternoon Trio

Lemon and Lime Posset

Salted Caramel Fudge Brownie



# BBQ

## Classic Menu

Grilled Sausage

Beef Burger

Veggie Burger

Buns, Coleslaw, Crispy Onions, Cheese Slices,  
Mixed Leaf Salad and a Selection of Sauces

---

## Grand Menu

Sweet Chilli BBQ Chicken

Gourmet Beef Burger

Grilled Fish with a Sauce Vierge

Plant-Based Burgers

Buns, Coleslaw, Caramelised Onions, Cheese Slices,  
Mixed Leaf Salad, Potato and Dill Salad and a Selection of Sauces

*Gluten Free Bread and Vegan Options Available on Request*

# Kids Party Menu

## Hot Selection

### Selection of 3

#### Additional Options

Chicken Nuggets

Vegan Quorn Nuggets

Mini Beef Burger

Mushroom and Halloumi Burger

Fish Fingers

Mini Sausage Roll

Cheese and Onion Roll

Mini Pizzas

*All hot dishes can be served with French Fries,  
Potato Wedges or Hash Brown Puffs*

## Light Selection

Simple Ham Sandwiches and Cheese  
Sandwiches on Sliced Bread

Lightly Salted Crisps

Breadsticks

Vegetable Crudités with Houmous

---

## Desserts

Chocolate Brownie

Waffles with Toppings

Mini Ice Cream



# Canapés

## Vegetarian

Sushi Avocado Salsa with Chives (GF)  
Baked Potato Provençale Salsa (GF, Ve)  
Truffle Vegan Cheese Tart with Mushroom  
Duxelles (GF, Ve)  
Lemon, Sweet Pea and Mozzarella Arancini  
Carrot Cup with Grated Celeriac and Red  
Pepper (GF, Ve)  
Compressed Watermelon in Balsamic  
Syrup with Mint

## Meat

Lamb Kofta with Raita Sauce (GF)  
Spiced Chicken Mousse with Dried Apricot (GF)  
Duck Pancake with Spring Onion and Hoisin  
Ham Hock and Pea Terrine with Mustard Gel  
and Nigella Seeds  
Baby Croque-Monsieur

## Fish

King Prawn Butterfly with Sweet Chilli (GF)  
Blini with Mascarpone and Avruga Caviar  
Fish Cake with a Garden Herb Dip  
Smoked Salmon Hosomaki with Wasabi  
Mayonnaise

## Dessert

Salted Caramel Fudge Brownie  
Apple Crumble Tart  
Passion Fruit and Italian Meringue Tart  
Mini Westminster Flowerpot

(GF) = Gluten Free, (Ve) = Vegan

# Bowl Food: Mains

## Hot Selection

### **Fish**

Salt Cod Fritters and Potato Gratin, Olives and Green Beans

Red Mullet, Samphire Crushed Potato with Burnt Noisette

Crispy Fish with Rice and Sesame, Chilli Oil Pak Choi

### **Meat**

Slow-Braised Brisket Pomme Purée, Caramelised Baby Onion and Broad Beans

Tangerine Chicken, Wild Rice with Seaweed and Edamame Beans Salad

Lamb Bonbon with Carrot Purée and Minted Butter Peas

### **Vegetarian**

Vegan Mac n Cheese, Sweet Potato and Garlic Bread

Gnocchi alla Romana with Spiced Aubergine Ragout, Cauliflower Florets

White Plantain Curry, Chapati Bread, Kale and Avocado Salsa

Warm Tofu in Garlic Sesame Sauce, Rice and Tenderstem Broccoli

Leek Crumble with a Soft-Boiled Egg

# Bowl Food: Sweet Selection

## Sweet Selection

Apple Crumble with Crème Anglaise

Warm White Chocolate Doughnuts

Waffles with Warm Fruit

Caramelised Banana Rum Ice Cream

Passion Fruit Eton Mess





# Fine Dining: Starters

## Meat

Avocado Gazpacho with Dry Smoked Venison

Smoked Ham Hock Arancini with Apple Cider Gel and Chive Emulsion

Roasted Pigeon, Slow-Cooked Pigeon Bonbon, Caramelised Pear, Roquefort Cream and Mushrooms à la Grecque

## Fish

Tamarind Glazed Sardines with Tomato and Artichoke Salsa and Micro Mix Leaf

Caramelised Scallops with Strawberry Salsa

Orange and Tarragon Smoked Salmon with Lemon Crème Fraiche, Beetroot Textures and Pumpernickel Bread

## Vegetarian

Burnt Feta Salad with Sundried Tomato Pesto and Spelt

Asparagus, Peas, Soft Egg, Lemon Vinaigrette and Ricotta

Mushroom Scallops with Garlic Butter Sauce





# Fine Dining: Mains

## Meat

Corn-Fed Chicken with Smoked Potato Velouté and Truffle

Chargrilled Rump Steak with Truffle Triple Cooked Chips, Scorched Cherry Tomatoes and Béarnaise Sauce

Char Sui Pork with Saffron Pickled Mini Oyster Mushrooms, Black Sesame Choi and Sweet Potato Purée

Curried Lamb Chops with Pickled Pumpkin and Giant Couscous

## Fish

Bream Fillet, Smoked Butter Broth with Broad Beans, Potato Gnocchi, Roasted Mushrooms and Dill Emulsion

Coconut Saffron Poached Cod with Fragrant Basmati Rice, Mirin and Sesame Choi and Chilli Oil

Pan-Seared Salmon with Crispy Herb-Roasted Potatoes, Balsamic Blistered Cherry Tomatoes and Pea Beurre Blanc

## Vegetarian

Tandoori Spiced Cauliflower with Vegan Creamy Smoked Cauliflower Yoghurt and Pickled Shallot

Vegetable Haggis with Braised Lentils and Herb Pesto

Provençale Vegetable Tian with Rich Tomato Sauce, Lemon and Basil Oil

Grilled Jerk Tofu and Plantain with Mango Salsa

Polenta Chips with Chargrilled Med Veg and Sauce Vierge

# Fine Dining: Desserts

## Desserts

Banana Parfait with Caramelised Banana, Toasted Coconut Soil and Salted Caramel Sauce

Apple Tarte Tatin with Salted Caramel and Vanilla Cream

The Fallen Plant Pot, Minted Dark Chocolate Ganache, Caramel and Chocolate Soil

Thyme Panna Cotta with Roasted Plum, Honey Oat Crumble

Chocolate Mille Feuille with Vanilla Chantilly and Sesame Brittle

*All menus are accompanied with:*

*Bread Rolls and Salted Butter*

*Fairtrade Tea and Coffee*

*Petit Fours*





# Wine List

## White Wines

**Domaine de Pellehaut Blanc**

*France, 2023; 75cl*

**Hutton Ridge Chenin Blanc**

*Swartland South Africa, 2023; 75cl*

**Levin Sauvignon Blanc, AOC**

*Touraine Loireer, 2018; 75cl*

**Coastal Chardonnay, Voyager**

*Estate W Australia, 2023; 75cl*

**Mâcon-Vergisson**

*Domaine Simonin, Burgundy, 2023; 75cl*

**Albarino, Vina Cartin**

*Rias Baixas, 2023; 75cl*

**Vermentino, Aia Vecchia**

*Tuscany, 2023; 75cl*

**Otuwhere Sauvignon**

*Marlborough New Zealand, 2023; 75cl*

**Sancerre, Domaine des Chasseignes**

*Loire, 2022; 75cl*

**Chablis, Domaine Fourrey**

*Burgundy, 2023; 75cl*

**Savennieres Clos des Perrieres**

*Chateau Soucherie, Loire, 2021; 75cl*

## Red Wines

**Domaine de Pellehaut Harmonie Rouge**

*France, 2023; 75cl*

**Hutton Ridge Shiraz**

*Swartland South Africa, 2023; 75cl*

**Sangiovese Primitivo, Cielo**

*Italy, 20223; 75cl*

**El Cipres Malbec, Luis Correas**

*Argentina, 2023; 75cl*

**Hesketh Midday Somewhere Shiraz**

*Australia, 2023; 75cl*

**Cotes du Rhone, Famille Perrin**

*Rhone, 2021; 75cl*

**Pinot Noir Les Chapitres**

*Maison Jaffelin, Burgundy, 2023; 75cl*

**Rioja La Cuarenta**

*Eguren Ugarte, Rioja, 2022; 75cl*

**Volano Sangiovese, Molino di Grace**

*Tuscany, 2023; 75cl*

**Chateau Argadens Rouge**

*Bordeaux Supérieur, Bordeaux, 2020; 75cl*

**Chateau Grand Cru Saint-Emilion**

*Saint-Emilion, 2019; 75cl*



# Wine List

## Rosé Wines

**Luberon Rose, Famille Perrin**

*France, 2023; 75cl*

**Miraval Rose**

*Provence, 2023; 75cl*

## Sweet Wines & Port

**Michel Sichel Sauternes**

*Bordeaux, 2020; 37.5cl*

**Patrimoine Chenin Blanc**

*Chateau Soucherie Loire, 2020; 75cl*

**Rozes Tawny/Ruby Port**

*Portugal, NV; 75cl*

**Rozes Late Bottled Unfiltered Port**

*Portugal, 2017; 75cl*

## Champagnes & Sparkling Wines

**Champagne Lagache Reserve Brut**

*Champagne, NV; 75cl*

**Pommery Brut Royal**

*Champagne, NV; 75cl*

**Prosecco Cielo, Treviso**

*Italy, NV; 75cl*

**Cremant de Bourgogne, Maison Jaffelin**

*Burgundy, NV; 75cl*

**Swanaford Classic Cuvee**

*Devon, 2018; 75cl*

**Swanaford Classic Cuvee Rose**

*Devon, 2018; 75cl*







LODESTONE  
HOUSE



WESTMINSTER  
SCHOOL  
ENTERPRISE