



# WESTMINSTER SCHOOL HOSPITALITY BROCHURE





Chartwells Independent invites you to enjoy  
our first-class hospitality at  
Westminster School.

Whether you require a traditional or continental  
breakfast with your morning meeting, nibbles,  
platters or a buffet for your working lunch or an  
exceptional menu for a fine dining event, our  
culinary and events team are on hand to  
exceed your expectations.

Enjoy.

\* Special dietary requirements will be catered for on request.

# Westminster School External Hospitality Brochure (November 2024 – March 2025)

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## Introduction

Welcome to Hospitality at Westminster. We hope that within the pages of this brochure you will find dining options to suit your requirements. Our brochure is designed to showcase the range of catering on offer, from breakfasts and working lunches to canapés and fine dining.

To book catering, please be as detailed as possible in the booking form and please refer to the following points:

- Any requests for large-scale events and / or fine dining should be communicated as soon as is practicable and at least four weeks in advance of the event. For smaller events, requests for a fork buffet, bowl food, canapés and fine dining need to be sent to us at least two weeks prior to the event. Requests for refreshments, breakfasts or a sandwich lunch require 72-hours' notice. We will, of course, endeavour to accommodate any late requests, but these bookings are not always guaranteed, and menu choices may be limited.
- Minimum order numbers are highlighted within the various sections of this brochure.
- All prices quoted cover food only. The final invoice for a booking will include any relevant labour and other costs incurred. Some events will require the hire of additional or specialist equipment at an additional cost.
- Please ensure budget codes are submitted with your booking to enable us to recharge your event correctly.
- We are happy to create bespoke or themed menus for events: please contact [catering@westminster.org.uk](mailto:catering@westminster.org.uk) for further details. There may be a surcharge for this.

Thank you and enjoy,

The Westminster School Hospitality Team

# REFRESHMENTS

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## DRINKS

Still & Sparkling Filtered Water

Fairtrade Tea, Filter Coffee & Herbal Infusions

Oranka Pressed Juice (Orange or Apple)

Sparkling Elderflower

Squash (Orange or Blackcurrant)

Deluxe Hot Chocolate (minimum order 10)

## ADDITIONS

Individually Packaged Biscuits

Homemade Pieces of Cake

Freshly Baked Cookies

Selection of Pastries

Selection of Muffins



# BREAKFAST

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## HOT & COLD BREAKFAST SELECTIONS (Minimum Order 5)

Selection of Pastries

Breakfast Bap (Bacon & Egg)

Breakfast Bap (Mushroom & Cheese)

Filled Croissants (Ham & Cheese)

Filled Croissants (Brie & Cranberry)

Selection of Muffins

Selection of Whole Fruit

Sliced Fruit Platter

Yoghurt Pots with Granola

Bircher with Muesli





# Lunch

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## LIGHT LUNCH (MINIMUM ORDER FIVE)

Selection of **Simple Sandwiches** on Sliced Bread, with One Meat Filling, One Fish Filling, 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 & Sliced Baguette

Sliced Cheese Selection Plate with Chutney & Artisan Bread

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

Soup of the Day with Artisan Bread

## NIBBLES

### Selection of 3

Lightly Salted Tyrrell's Crisps

Cheese Twists

Sweet & Salty Popcorn

Tyrrell's Vegetable Crisps

Thai Chilli Rice Crackers

Marinated Olives



# Lunch

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## **FORK BUFFET** (MINIMUM ORDER 10)

### **Selection of 3**

#### **Chef's Choice 2 Options**

Harissa & Lemon Roasted Chicken, Fruity Quinoa

Roasted Honey Glazed Gammon, Rosemary New Potato & Root Vegetable

Lamb Keema with Lime Scented Rice

Pan Fried Cod with Lemon Crumb & Salsa Verde, Braised Lentils & Mix Florets

Grilled Mackerel with Spicy Tomato Salsa & Orzo

Seafood Paella

Mediterranean Vegetable with Roasted Pepper Sauce & Gnocchi

Green Pesto Roasted Cauliflower Steak with Spaghetti Puttanesca

Vegan Aubergine & Pepper in Black Bean Sauce, Rice Noodles & Asian Salad

*All options come with a house salad*

## **DESSERT** (MINIMUM ORDER 10)

Apple Tarte Tatin with Salted Caramel Sauce & Vanilla Cream

Mango & Passion Fruit Cheesecake

Chocolate Mousse



# BBQ

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## CLASSIC MENU (MINIMUM ORDER 50)

Hot Dogs in a Roll

Beef Burgers in Seeded Bun

Veggie Burgers in Seeded Bun

Crispy Onions, Coleslaw, Cheese Slices, Mixed Leaf Salad  
& Selection of Sauces

*Gluten Free Bread and Vegan Options Available on Request*

## GRAND MENU (MINIMUM ORDER 50)

Jerk chicken in a Brioche Bun with Yoghurt & Lime Sauce

Gourmet Beef Burger in Brioche Bun with Chimichurri Sauce

Grilled Mackerel with Dill & Mustard Potato Salad

Plant-Based Burgers with Sliced Vegan Cheese

Coleslaw, Cheese Slices, Mixed Leaf Salad  
& Selection of Sauces

*Gluten Free Bread Available on Request*



# KID'S PARTY MENU

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## HOT SELECTION (MINIMUM ORDER 10)

### ***Selection of 3 Additional Options***

Chicken Nuggets

Vegan Quorn Nuggets

Mini Beef Burger

Mushroom & Halloumi Burger

Fish Fingers

Mini Sausage Roll

Cheese & Onion Roll

Mini pizzas

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

## LIGHT SELECTION

Simple Ham Sandwiches & Cheese Sandwiches  
on Sliced Bread

Tyrrell's Lightly Salted Crisps

Breadsticks

Vegetable Crudites with Houmous

## DESSERTS

Chocolate Brownie

Waffles with Toppings





# CANAPES

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## HOT

Crispy Korean Fried Chicken With Miso Mayo  
Sesame Prawn Balls With Sweet & Sour Sauce  
Warm Pressed BBQ Chicken Skewer & Pickled Cucumber  
Harissa Pulled Lamb Croquette & Chilli Jam  
Crispy Halloumi With Caribbean Hot Honey (V)  
Quails Eggs with Asparagus & Hollandaise (V)  
Pomme Anna with Parsley & Truffle Oil (Ve)  
Char Sui Pork With Spring Onions  
Pumpkin & Herb Arancini With Sundried Tomato Ketchup (Ve)

## COLD

Chilli Lime Prawns with Tangy Mango Salsa On Croute  
Pear and Goat Cheese Crostini (V)  
Vegan Bruschetta with Balsamic Reduction (Ve)  
Smoked Cheese Pea Panna Cotta Tart (Ve)  
Roasted Beetroot Hummus In a Cone (Ve)  
Beef Carpaccio Riette With Parmesan Cream & Baby Watercress  
Duck Rillettes

## SWEET

Warm Mini Apple Crumble Tart (V)  
Vegan Biscoff Cheesecake (Ve)  
Caramel Apple Filo Parcel (V)  
Lemon Curd Meringue Tart (V)  
Black Forest Chocolate Cup (V)



# BOWL FOOD

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## HOT

Lemon Sea Trout, Samphire, Crushed New Potatoes, Butter Sauce

Pressed Slow Cooked Pork Belly with Port Reduction, Garlic & Chive Mash

Westminster Fish & Chips with Tartar Sauce

Chermoula Cauliflower, Spicy Red Pepper Sauce & Crispy Kale (Ve)

Daube of Beef , Creamy Mash Confit Carrot

## COLD

Crispy Duck & Watermelon Salad with Toasted Seeds, Sticky Honey Soy Sauce

Seared Tuna Nicoise Salad with Soft Egg

Heritage Tomato, Sunflower Seed Basil Pesto & Mozzarella (V)

Butternut with Sticky Sweet & Sour Tamarind, Coconut Butterbean & Chermoula (Ve)

Grilled Mackerel Courgette Spaghetti with Horse Radish Potato Salad

## SWEET

Apple Crumble with Crème anglaise (V)

Crème Brulee (V)

Grilled Pineapple with Whipped Coconut Cream & Pomegranate sauce (Ve)

Chocolate Tofu Mousse with Vegan Matcha Ice Cream (Ve)



# FINE DINING

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## STARTER

### MEAT STARTER

Pressed Coronation Chicken Terrine with Rich Creamy Curry Sauce & Mango Frisée Salad

Crispy Duck & Watermelon Salad with Toasted Seeds & Sticky Honey Soy Sauce

Ham & Cheese Croquette, Smoked Tomato Sauce, Saffron Crème Fraiche & Baby Watercress

Short Rib “Rissole”, Roasted Cherry Tomatoes, Shallot Puree with a herb salad

### FISH STARTER

Pan Fried Mackerel with Beetroot Mousse, Soused Apples, Lemon Crème Fraiche & an Oat Crumb

Prawn & Lobster Bisque with Corn Puree, Lime & Garlic Chargrilled King Prawns

Molasses Marinated Salmon, Radish Salad & Sake Dressing

### VEGETARIAN STARTER

Watermelon Salad with an Apple Cider Tahini Dressing, Mixed Micro Leaf Salad, Jalapeno, Radish & Sesame Seeds

Charred Spiced Aubergine with a Selection of Confit & Pickled Mediterranean Vegetables

Mushroom Carpaccio, Parmesan crisp, Baby Cress Salad & a Truffle Vinaigrette

Fresh Pea & Burnt Strawberry Salad, Lambs' Leaf & Mustard Dressing

# FINE DINING

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## MAINS

### MEAT MAIN

Thyme Roasted Chicken Supreme with Leeks, Miso Tarragon, Mustard Sauce & Girolles Mushroom  
Roast Duck Breast, Duck Fat & Saffron Confit Potato, Orange Spiced Pumpkin Puree, Capers, Rocket Pesto & Green Oil  
Roasted Corn-Fed Chicken, Chicken Leg Parmentier, Pomme Violet Crisps, Green Beans & Herb Jus  
15 hour Pressed Lamb with Deconstructed Scotch Broth, Gremolata, Madeira Jus, Crispy lemon & Thyme Breadcrumbs

### FISH MAIN

Red Mullet, Confit Potato, Lemon & Herb Courgette Spaghetti, Bouillabaisse sauce & Wild garlic oil  
Maple-Mustard Salmon with an Apple, Radish & Celery Salad, Two-Way potatoes & Rosemary Jus  
Sea Bream, Butternut Squash Tortellini, Shaved Fennel, Pink Grapefruit & Dill Emulsion with Pink Peppercorn

### VEGETARIAN MAIN

Sweet & Spicy Aubergine Fries with Rainbow Cabbage Leaves & Slow Cooked Hen's Poached Egg  
Chilli Grilled Tofu, Quinoa Pilaf & an Avocado Sauce  
Mushroom Rib Eye Steak with Creamy Tarragon Sauce, Garlic Mash & Purple Broccoli



## DESSERT

Sesame Panna Cotta, Maple Toffee Crisp, Glazed Crab Apple in Jasmine Tea  
White Chocolate & Matcha Lava Cake with Black Coconut Ice Cream, Lychee, Raspberry Compote, Furikake & Sesame Brittle  
Warm Upside-down Caramelised Banana Tart with White Chocolate Honeycomb, Rum & Raisin Ice Cream  
Raspberry & Mango Couple (Dome) with Raspberry Caramel, Meringue & Fresh Raspberries  
Toffee Cheesecake, Spiced Apple Crumble, Sour Apple Jelly & Brandy Twirl  
Westminster Tropical Cloud, Coconut Jelly, Lime Infused Pineapple, Mango Coulis & Raspberry Caramel Biscuit.

*All menus are accompanied with:*

*Bread Rolls & Salted Butter*

*Fairtrade Tea & Coffee*

*Petit Fours*





# WINE LIST

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## WHITE WINES

### **Domaine de Pellehaut Blanc**

France, 2023; 75cl

### **Post Tree Chenin Blanc**

South Africa, 2022; 75cl

### **Le Vin de Levin Sauvignon Blanc, Loire**

Loire, 2018; 75cl

### **Coastal Chardonnay, Voyager Estate**

W Australia, 2022; 75cl

### **Macon Vergisson, Domaine Simonin**

Burgundy, 2022; 75cl

### **Albarino, Vina Cartin**

Rias Baixas, 2022; 75cl

### **Chateau Argadens Blanc**

Bordeaux, 2019; 75cl

### **Esk Valley Sauvignon Blanc, Marlborough**

New Zealand, 2022; 75cl

### **Sancerre, Domaine des Chasseignes**

Loire, 2022; 75cl

### **Chablis, Domaine Fourrey**

Burgundy, 2021; 75cl

### **Savennieres Clos des Perrieres, Chateau Soucherie**

Loire, 2020; 75cl

## RED WINES

### **Domaine de Pellehaut Harmonie Rouge**

France, 2022; 75cl

### **Post Tree Shiraz Mourvedre**

South Africa, 2022; 75cl

### **Sangiovese Primitivo, Cielo**

Italy, 2022; 75cl

### **El Cipres Malbec, Luis Correas**

Argentina, 2020; 75cl

### **Hesketh Midday Somewhere Shiraz**

Australia, 2019; 75cl

### **Cotes du Rhone, Famille Perrin**

Rhone, 2021; 75cl

### **Pinot Noir Les Chapitres, Maison Jaffelin**

Burgundy, 2022; 75cl

### **Altos do Rioja Crianza, Rioja Alavesa**

Rioja, 2019; 75cl

### **Volano Sangiovese, Molino di Grace**

Tuscany, 2022; 75cl

### **Chateau Argadens Rouge, Bordeaux Superieur**

Bordeaux, 2019; 75cl

### **Chateau L'Etampe, Grand Cru Saint-Emilion**

Saint-Emilion, 2019; 75cl



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Handwritten text on a small card, possibly a name tag or menu item, including the word "König".

# WINE LIST

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## ROSÉ WINES

### **Luberon Rose, Famille Perrin**

France, 2022; 75cl

### **Miraval Rose**

Provence, 2022; 75cl

## SWEET WINES & PORT

### **Les Lions de Suduiraut, Sauternes**

Bordeaux, 2015; 37.5cl

### **Patrimoine Chenin Blanc, Ch Soucherie**

Loire, 2020; 75cl

### **Rozes Tawny/Ruby Port**

Portugal, NV; 75cl

### **Rozes Late Bottled Unfiltered Port**

Portugal, 2017; 75cl

## CHAMPAGNES AND 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

### **Swanford Classic Cuvee**

Devon, 2018; 75cl

### **Swanford Classic Cuvee Rose**

Devon, 2018; 75cl



# DRINKS LIST

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Still & Sparkling Filtered Water

Oranka Pressed Juices (orange or apple)

Sparkling Elderflower

Bottled Lager (330ml bottle)

Bottled IPA (330ml)

0.0% Doom Bar (500ml bottle)



Independent