WESTMINSTER SCHOOL ENTERPRISE

LODESTONE HOUSE

Westminster School

Hospitality Brochure


STAR.CINE

Welcome to Westminster School Hospitality

(November 2025 - April 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


Country
Style
Country
Style
Country
Style


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 Fruit

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 Salad 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

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

Gluten Free Bread and Vegan Options Available on Request

Grand Menu

Sweet Chilli BBQ Chicken

Gourmet Beef Burger

Grilled Fish Sauce Vierge

Plant-Based Burgers

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

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 Salomon 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

Hot Selection

Crispy Fish, Lemon Mayo and Parisian Potato Coconut Saffron

Poached Pollock with Rice, Sesame Choi and Chilli Oil

Salted Cod Fritter with Avocado Purée and Plantain Two Ways

Pork Belly with Champ Mash, Sprouting Broccoli and Jus

Lamb Rump with Celeriac Purée, Maple Baby Carrot, Port Jus and Baby Mint

Tortellini with Basil, Tomato Broth and Olive Crumb

Tandoori Paneer, Spiced Spinach and Potato, Masala Butter Jus and Coriander Cress

Truffled Macaroni Cheese, Shaved Wiltshire Truffle, Wild Rocket and Truffle Dressing

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

Creamy Tarragon Chicken Soup with Glazed Mushrooms and Brioche Croutons

Beef Capriccio with Shallot Textures Caesar Aioli, Blue Cheese and Micro Rocket

Ham Hock Terrine with Port Jelly, Seasoned Broad Beans, Pickled Cauliflower, Sourdough Croute and Honey Wholegrain Mustard Dressing

Chargrilled Peach and Parma Ham Salad with Mozzarella Di Bufala and Raspberry Dressing

Fish

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

King Prawn and Watermelon Salad With Chilli and Mango Dressing

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

Vegetarian

Burnt Feta Salad with Sun-dried Tomato Pesto and Herby Spelt

Wild Garlic Gribiche with Asparagus, Parmigiano Reggiano and Crispy Shallots

Butter Bean Houmous with Harissa Courgettes, Tortilla Chips, Sumac Roasted Seeds and Red Wine Vinaigrette

Fine Dining: Mains

Meat

Chicken Ballotine with Corn Purée, Celeriac Fondant, Maple Baby Carrots and Truffle and Parmesan Cream Sauce

Duck Breast With Smoked Beets, Parsnip Purée and a Cherry and Red Wine Jus

Chargrilled Sage Pork Chop with Champ Mash, Apple Sauce, Braised Leeks, Crackling Crumb and Sautéed Baby Onion Jus

Lamb Rump with Carrot and Orange Purée, Minted Pea, Roasted Baby Turnips and Rosemary Port Jus

Fish

Red Mullet With Ratatouille, Basil Oil and Tomato Butter Sauce

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

Amritsari Hake Goujons with Lime and Coriander Yoghurt and Pease Pudding

Vegetarian

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

Pumpkin Risotto with Chive Crème Fraiche and Baby Rocket

Beetroot Wellington with Beetroot Textures, Sweet Potato Mash, Balsamic Glaze and Gravy

Polenta Chips with Chargrilled Mediterranean Vegetables and Sauce Vierge

Fine Dining: Desserts

White Chocolate and Strawberry Cheesecake with Passion Fruit Coulis and Lime and Strawberry Salad

Hibiscus and Orange Poached Pear with Biscoff Crumb and Vanilla Cream Sauce

Warm Bread and Butter Pudding with Apricot Coulis and Honeycomb Ice Cream

Lemon Posset with Butter Shortbread, Vanilla Cream and Blueberry Compôte

Raspberry Rum Baba with Chantilly Cream and Raspberries

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
Tourraine Loireer, 2018; 75cl

Coastal Chardonnay, Voyager
Estate W Australia, 2023; 75cl

Macon Vernr Gisson
Domaine Simonin, Burgundy, 2023; 75cl

Albarino, Vina Cartin
Rias Baixas, 2023; 75cl

Vermentino, Aia Vecchia
Tuscany, 2023; 75cl

Otuwhere Sauvignon
Malborough 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

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