



Welcome to the Christmas Buffet at The Westminster Bar & Grill. £75p/p

Salad Station

Mixed Leaves, Rocket, Baby Gem Lettuce, Tomato, Cucumber, Sweet Corn, Sliced Red Onion, Mixed Olives

Starters

Potato Salad Beetroot and Goat Cheese Salad Prawn Cocktail Parsnip and Chestnut Soup

Roast Mains

Seabass with Crushed Potatoes Vegetable Wellington Roast Turkey Striploin Roast

Sauces: Gravy, Cranberry Sauce







Brussels Sprouts Yorkshire Pudding Roasted Potatoes Honey-Glazed Parsnip & Carrots Sage Stuffing Pigs in Blankets



Christmas Pudding Berry Cheesecake Mini Mince Pies British Cheese Board Fresh Fruit Salad



Happy Christmas from The Westminster London, your home away from home.

C - Celery | Cr - Crustacean | E - Egg | F - Fish | L - Lupin | G - Gluten | P - Peanut | Nu - Tree Nut | M - Milk | Mo - Mollusc | Mu - Mustard | S - Soy | Se - Sesame | Su - Sulphur Dioxide | V - Vegetarian | Ve - Vegan | A - Alcohol

Please inform a member of the team if anyone in your party has allergies.

A discretionary service charge of 12.5% will be added to your bill.





A Toast to 2025

at

The Westminster Bar & Grill 2 Course £42 | 3 Course £48

Superfood Salad

Quinoa, Kale, Avocado, Ŝweet Potato, King Oyster Mushroom, Miso Glaze, Maple Mustard Dressing Mu | F | Su | S | G

Caesar Salad

Baby Gem Leaves, Croutons, Parmesan, Anchovies F|Su|S|G|Mu
Pea & Mint Soup

Toasted Sourdough, Olive Oil G

Mains
Beer Battered Fish & Chips

Triple Cooked Chips, Mushy Peas, Tartare Sauce F|G|E|Mu|Su

Lamb Rump w/Mashed Potatoes

Green Herb Emulsion M | G

Roasted Chicken Breast

Sweetcorn Purée, Jus M

Rib-eye Steak

Triple Cooked Chips, Peppercorn M | Su

Alittle Treat

Chocolate Brownie

Caramel Ice Cream G | S | Ve

White Chocolate Cheesecake

Blackberry & Sloe Gin Coulis M | G | S | Su | A

British Cheeseboard

Chutney & Crackers M | Su | G | Nu

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Snacks

Marinated Olives 6

Mixed Nuts 4.5

Skinny Fries 5

Vegan Sausage Roll 8.5 *Gherkin Ketchup* Su | Mu | G | Ve

Mozzarella Sticks 8.5 *Tomato Salsa* Mu | M | G | E

Sweet Potato Fries 5

Chicken Goujons 9.5

Chicken Wings 10.5

 $egin{aligned} & \textbf{Nachos 10} \\ & M \mid G \\ & \textit{With beef topping 14} \end{aligned}$

Lamb Samosas 9.5 *Mango Chutney* M | G | E

Plates

Ale Battered Cod & Chips 22.5

Triple Cooked Chips, Mushy Peas, Tartare Sauce F | G | E | Mu | Su

Superfood Salad 13.5

Quinoa, Kale, Avocado, Sweet Potato, King Oyster Mushroom, Miso Glaze, Maple Mustard Dressing $Su \mid G \mid Mu \mid S \mid V$

The Works Smash Burger 21

Double Stacked Smashed Beef Patties, Secret Sauce, Grilled Bacon, Onion Jam, Double American Cheese, Triple Cooked Chips $G \mid M \mid V$

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