



## Lunch Menus

Our lunch menus are designed to suit every delegate's needs using fresh ingredients and creating delicious flavours.

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# Lunch Menus

## Finger Menu B1

£29.00

Selection of sandwiches, baguettes, wraps and bagels

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**Sumac spiced lamb and bulgur wheat koftas**

*served with beetroot hummus*

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**Spiced duck wrap**

*with spring onion, cucumber and plum sauce*

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**Thai prawn and salmon fish cake**

*served with tamarind dipping sauce (gf)*

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**Beetroot gravlax blini**

*topped with lemon cream and dill*

-

**Sun-blushed tomato and mozzarella arancini (v)**

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**Mini lentil and vegetable Cumberland pie**

*topped with mash (v)*

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**Vegetable quesadillas**

*served with guacamole (ve,gf)*

## Finger Menu B2

£29.00

Selection of sandwiches, baguettes, wraps and bagels

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**Teriyaki beef skewers**

*coated with sesame seeds and served with soy and spring onion dipping sauce*

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**Smoked chicken and celeriac and remoulade tart**

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**Roasted fish skewers**

*coated in panche phoran served with mint raita (gf)*

-

**Tuna maki sushi roll**

*served with ginger and wasabi*

-

**Crispy baked cauliflower**

*served with corn and cumin nuggets (v)*

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**Red pepper nigiri (v)**

-

**Handmade vegetable gyoza (ve)**

## Finger Menu Dessert

**Fresh fruit platter**

*Plus, choose 1 item below:*

*Chocolate brownie - Strawberry tart - Pecan pie - Lemon meringue pie*

## Working Lunch 1

£15.00

Selection of freshly made sandwiches, baguettes, and wraps

*Served with vegetable crisps and fresh fruit*

## Working Lunch 2

£18.00

Selection of freshly made sandwiches, baguettes, and wraps

Choose 2 items from below:

*(Served with vegetable crisps and fresh fruit)*

Caramelised red onion sausage roll (ve)

-

Spinach and mushroom sausage roll (ve)

-

Homemade quiche (v)

-

Soup of the day (ve,gf)

-

Crudites with beetroot hummus,

Guacamole and salsa (ve, gf)

-

Caesar salad

-

Niçoise salad (ve, gf)

# In A Bowl Menu £29.00

Select 1 salad, 1 meat or fish, 2 vegetarian

## Salads

**Saffron and orange smoked chicken**  
*herb salad*

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**Tomato, red rice and burrata**  
*garlic and basil oil (v)*

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**Roasted aubergine and cauliflower**  
*cumin dressing topped with pomegranate and toasted cashew nuts (ve)*

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**Hot smoked mackerel**  
*on green bean salad with quails egg, lime, and harissa dressing*

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**Kale, roasted chickpea, tahini caesar**  
*topped with salted rosemary croutons (ve)*

## Vegetarian

**Sweet potato, aubergine, spinach and peanut curry**  
*served on lime scented rice (ve)*

**Orecchiette pasta, carrot and miso sauce**  
*finished with yeast flakes and basil oil (ve)*

**Pumpkin gnocchi, tossed in rocket pesto**  
*topped with toasted pine nuts (ve)*

**Mee goreng**  
*crispy tofu, stir fried bok choy, green beans, bean sprouts and noodles topped with crispy shallots and chilli flakes (ve)*

**Wild mushroom, spinach and spelt risotto**  
*finished with white truffle oil and parmesan (v)*

## Meat

**Chipotle roasted chicken**  
*charred corn and rice, topped with pickled plums and tarragon*

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**Pan-fried tenderloin of pork**  
*with orange and star anise, stir-fried Chinese vegetables*

-

**Confit duck leg**  
*served on braised red cabbage, creamy mash and red wine jus*

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**Vanilla roasted lamb rump**  
*roasted red chicory and butterbean, spinach and pesto mash*

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**Slow-cooked beef and beetroot goulash**  
*celeriac and mustard mash*

## Fish

**Coriander crusted cod**  
*roasted provencal vegetables and butter bean broth*

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**Roast stone bass**  
*topped with cumin seeds served on turmeric potatoes, crispy onions, coriander oil*

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**Chermoula-basted hake**  
*with farro and sautéed green vegetables*

-

**Prawn kabsa- basmati rice**  
*with king prawns scented with turmeric and garam masala and topped with green chillies, coriander and pomegranate*

-

**Pan fried salmon**  
*with pine nut salsa on chive and crème fraiche potatoes*

## Dessert

**Fresh fruit and berry bowls**

**Tart au citron**  
*crème fraiche and raspberry coulis*

**Chocolate torte**  
*served with vanilla cream and cherry compote*

**Orange, passion fruit and prosecco mousse**  
*topped with a shortbread crumb*

**White chocolate, vanilla, and raspberry pannacotta**

# Street Food Menu £29.00

Please choose 1 meat and 1 vegetarian from 2 sections plus a choice of 2 desserts

## Indian

### Chicken tikka kebab

*served with pilau rice and mint raita*

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### Kashmiri lamb

*served with pilau rice slow-cooked lamb marinated in mild spices and finished with ground almonds*

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### Keralan cod (gf) Fillet of cod

*marinated in mild spices served in a creamy coconut sauce with green beans, aubergine and steamed basmati rice creamy butternut squash, and cauliflower curry served with pilau rice (v)*

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### Root vegetable, spinach and black bean dopiazza

*served with pilau rice (v) root vegetables, spinach and black eye beans in a spicy sauce topped with fried onions*

## American

### Southern fried chicken served with pickled coleslaw

*Chicken pieces marinated in buttermilk and coated in panko breadcrumbs and our herbs and spices*

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### Congress Centre burger

*topped with mozzarella and served in a brioche bun. A handmade beef burger topped with mozzarella cheese and bacon jam served in a brioche bun*

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### Shitake mushroom burger

*topped with mushroom ketchup and served in a brioche bun (ve)*

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### Pulled pork served in a brioche bun

*slow cooked shoulder of pork smothered in a barbecue sauce all served with julienne fries*

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**Louisiana seafood jambalaya fragrant rice and seafood**  
*flavoured with cajun and creole spices and finished with lime and fresh oregano*

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### Mac and Cheese topped with herb crumb (v)

*(choose one) plain, chorizo and roasted pepper, smoked haddock and spinach, or broccoli and mushroom*

## Italian

### Braised beef ravioli

*topped with tomato, white wine basil sauce fresh pecorino and focaccia crisps*

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### Pasta carbonara

*smokey pancetta and wild mushrooms in a creamy carbonara sauce with penne pasta*

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### Sautéed prawns, garlic and fresh tomato with conchiglie pasta

*salsa verde topped with fresh chilli*

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### Wild mushroom and arancini

*with a pesto butter sauce (v)*

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### Beetroot gnocchi

*with roasted squash, chilli and tomato sauce topped with toasted pumpkin seeds and basil oil (ve)*

# Street Food Menu £29.00

*Please choose 1 meat and 1 vegetarian from 2 sections plus a choice of 2 desserts*

## Asian

### Prawn Pad Thai

King prawns stir-fried with chilli, spring onion, noodles and pad thai sauce

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### Crispy Asian salmon

*with fried rice, pak choi & sugar snap peas*

-

### Teriyaki chicken donburi

*Chicken marinated in teriyaki sauce and served on sticky rice with grated carrot and pea shoots*

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### Sweet and Sour Korean Pork Balls

*served on sticky rice topped with Asian slaw crispy battered pork balls topped with sweet chilli, lime and honey butter sauce*

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### Tofu and Shitake Mushroom

*Fried rice shitake mushrooms, tofu, edamame beans and spring onions stir-fried with egg fried rice (v)*

## Mexican

### Chicken mole

*served with green rice, chicken in a thick, dark sauce made with a medley of sweet and spicy chillies, finished with bitter chocolate*

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### Chimichangas served with green rice

*choose from the following:*

*Chipotle chicken, roasted corn, refried beans and Monterey jack*

*Sweet potato, bell peppers, roasted corn refried beans and Monterey jack topped with salsa, guacamole and chipotle mayo*

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### Spicy chilli beef

*served with Mexican green rice, chuck steak braised with chilli, smokey paprika, peppers onions and red kidney beans*

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### Fish tacos

*with baja sauce, spiced lemon sole served in soft tortillas with cabbage, red onion, coriander and spicy baja sauce*

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### Vegetable and black bean tostadas

*topped with pico da gallo and guacamole (ve)*

# Street Food Menu £29.00

Please choose 1 meat and 1 vegetarian from 2 sections plus a choice of 2 desserts

## Lifestyle Station

*(all gluten free and nut free)*

### Grilled chicken and avocado

*served on a salad of black-eyed beans and charred corn with peas, fresh mint and mixed leaf salad*

### Roast beef

*served on a salad of capers, olives, green beans, potatoes, sun-blushed tomatoes and rice*

### Thai veg noodle salad

*stir-fried Asian vegetables, rice noodles all served on bitter leaves topped with toasted sesame seeds and tamari dressing (v)*

### Spicy Lebanese vegetables

*pomegranate dressing and rice salad(v)*

### Roasted beets, squash, and broccoli

*served on a bed of puy lentils, quinoa and rocket topped with toasted pumpkin seeds (v)*

## North African / Mediterranean

### Lamb or falafel Shawarma

*(choose one) Moroccan lamb or falafel, served with harissa, hummus, shredded cabbage, carrot and onion wrapped in kohbez bread*

### Moroccan chicken

*served with almond couscous chicken spiced with ras al hanout, sumac, honey, fennel seed and finished with preserved lemons and apricots, pomegranate*

### Spanakopita

*served with green salad crisp filo parcels filled with spinach feta and ricotta scented with mint and lemon*

### Roasted harissa vegetables

*with bulgar wheat pilaff served with beetroot hummus*

## Dessert Station

*Choose 2 desserts (50% of each choice will be served)*

### Chocolate brownies

*served with whipped cream*

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### Assorted tubs of dairy ice-cream

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**Mango and passion fruit dacquoise**  
*with caramelised mango, pineapple and vanilla syrup*

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### Sticky toffee pudding

*served with butterscotch sauce*

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### Basque cheesecake

*served with a compote of fresh berries*  
*Fresh fruit wedges*

# Hot Fork Menu £29.00

Please choose 1 meat or fish, 1 vegetarian, 1 side and 1 salad or veg

## Salad/Vegetables

**Panache of steamed green vegetables**  
*with lemon and mint dressing*

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**Heritage tomato salad**  
*with pickled cucumber, red onion, and pine nuts*

-

**Lime and poppy seed slaw**  
*with roasted cashews and cumin dressing*

-

**Honey-roasted vegetables and potatoes**  
*in caraway seed*

-

**Mixed seasonal leaves**  
*with radish, fennel, citrus and poppy seeds*

## Fish

**Harissa crumbed seabass**  
*served on a ragout of lentils, peppers, and aubergine*

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**Smoked haddock topped**  
*with Welsh rarebit and served on roasted baby potatoes and cherry tomatoes*

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**Salmon, spinach pie**  
*topped with pesto mash*

-

**Cod, prawn and coconut curry**  
*served with rice*

## Meat

**Steak, ale, and wild mushroom pie**  
*topped with shortcrust pastry and served with creamy grain mustard mash*

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**Slow cooked Lebanese lamb**  
*spiced with ras al hanout, sumac garlic, and lemon and served with almond and apricot couscous*

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**Smokey chipotle pork chilli adobe sauce**  
*with pinto beans served with green rice*

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**Chicken arrabbiata with roasted red peppers**  
*topped with parmesan dumplings*

## Vegetarian

**Miso roasted tofu**  
*sweet potato and green beans served quinoa (ve)*

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**Spicy cauliflower**  
*spinach and paneer biryani*

-

**Pumpkin and sage tortellini**  
*served with a tomato and aubergine ragu and topped with basil oil (ve)*

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**Mac and Cheese**  
*topped with crispy broccoli and parmesan florets*

## Sides

**Khobez flatbread**  
*with mint*

-

**Yoghurt and beetroot hummus**

-

**Rosemary focaccia**

-

**Naan bread and raita**

-

**Vegetable gyozas**  
*served with sweet soy sauce*

-

**Homemade smokey tortilla chips**  
*with guacamole*

## Dessert

**Fresh fruit platters**

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**Lemon and raspberry trifle**  
*topped with raspberry crisp*

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**Chocolate and cherry torte**  
*with crème fraiche*

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**Tarte au citron**  
*served with a compote of berries*

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**Tiramisu**



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