A photograph of Southwark Cathedral in London, showing its Gothic architecture with a prominent square tower and spires against a blue sky with light clouds. The building features a mix of light-colored stone and dark, patterned masonry.

Southwark Cathedral  
Hospitality Menu

hospitality  
**menu**

DDR PACKAGE 1  
£22.00 PER HEAD

### Breakfast

Chilled fresh juice selection

Continental Breakfast

### Morning Break

Selection of shortbread and cookies

### Lunch

Chilled selection of cordials

Selection of rustic sandwiches

Crisps

Fruit skewers

### Afternoon Break

Homemade cakes

DDR PACKAGE 2  
£28.00 PER HEAD

### Breakfast

Chilled fresh juice selection

Morning roll filled with choice of grilled bacon,  
Cumberland sausage or scrambled egg

Exotic and seasonal fruit salad with orange and  
lime syrup

Mini Danish pastries

### Morning Break

Selection of shortbread and cookies

### Lunch

Chilled selection of cordials

Selection of rustic sandwiches

Crisps

Fruit skewers

### Afternoon Tea

Selection of Herbal Tea

Homemade scones with clotted cream and jam

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All packages include unlimited tea, coffee, still  
and sparkling water.



DDR PACKAGE 3  
£32.00 PER HEAD

### Breakfast

Chilled fresh juice selection

Morning roll filled with choice of grilled bacon, Cumberland sausage or scrambled egg

Exotic and seasonal fruit salad with orange and lime syrup

Mini Danish pastries

### Morning Break

Selection of shortbread and cookies

### Finger Buffet Lunch

Chilled selection of cordials

Two meat, two fish, two vegetarian items (menu on request or chef choice)

Fruit skewers

### Afternoon Tea

Selection of Herbal Tea

Homemade scones with clotted cream and jam

DDR PACKAGE 4  
£38.00 PER HEAD

### Breakfast

Chilled fresh juice selection

Morning roll filled with choice of grilled bacon, Cumberland sausage or scrambled egg

Exotic and seasonal fruit salad with orange and lime syrup

Mini Danish pastries

### Morning Break

Selection of shortbread and cookies

### Fork Buffet Lunch

Chilled selection of cordials

Two hot dishes with three side dishes (menu on request or chef choice)

Selection of homemade mini cakes

Seasonal fruit salad

### Afternoon Tea

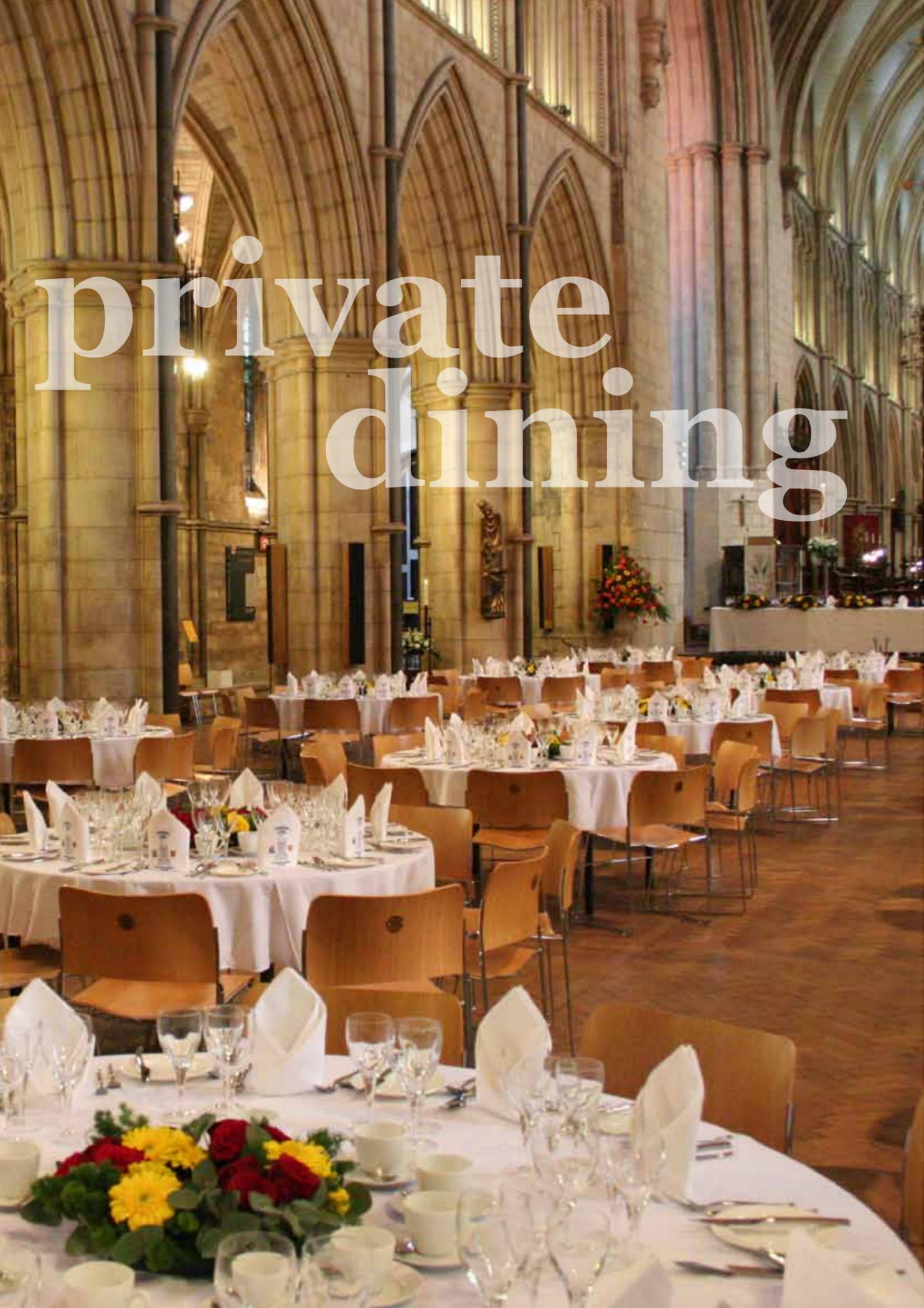
Selection of Herbal Tea

Homemade scones with clotted cream and jam

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All packages include unlimited tea, coffee, still and sparkling water.





# private dining

## EVENING MENU 1 £30 .00 PER HEAD

### Starter

British red apple and Stilton salad with crispy lettuce, walnut and raisins

Sage and Madeira chicken liver parfait with fig chutney and Melba toast

Roasted parsnip and herb velouté with truffle oil crouton (v)

### Main

Seared sea bass fillet with green beans, saffron and chorizo cream

Grilled corn-fed chicken breast with sautéed vegetables, fondant potato and chasseur jus

Sautéed gnocchi with woodland mushrooms, pesto, rocket and parmesan shavings (v)

### Dessert

Passion fruit panna cotta with pistachio shortbread and poached berries

White chocolate cheesecake with raspberry sorbet

Strawberry and peach salad, Chantilly cream and red wine caramel

## EVENING MENU 2 £40.00 PER HEAD

### Starter

Tea infused Severn and Wye salmon with toasted pine nuts, crème fraîche and mustard dressing

Plum tomato, orange and curly endive with avocado and palm hearts, lime and coriander dressing (v)

Broccoli & Stilton soup (v)

### Main

Confit leg of duck with orange braised endive, berry coulis and herb marinated crushed new potatoes

Pan fried Scottish salmon fillet with petit pois and potato purée and seasonal salsa

Risotto with slow roasted cherry tomatoes and caramelised baby onions, balsamic and Granda Padano shavings (v)

### Dessert

Baked lemon tart, glazed meringue with raspberry sorbet

White and dark chocolate mousse and crème Anglaise

Sticky toffee pudding with toffee sauce

## CANAPE MENU £2.95 each (minimum of four)

### Meat Canapés

#### Hot

- Mini steak burger
- Sage marinated pork belly with smoked bacon
- Cured ham and cheese croquettes
- Satay beef
- Hoisin duck spring rolls

#### Cold

- Truffle beef carpaccio
- Bang bang chicken
- Classic chicken Caesar salad
- Crêpe roulade with Parma ham, sun-dried tomato and cream cheese
- Parfait of chicken liver on crostini

### Fish Canapés

#### Hot

- Beer battered king prawns with salsa verde
- Salmon teriyaki skewers with soy sauce
- Shrimp and Devon crab spring rolls
- Spiced crab cake with sweet chilli sauce

#### Cold

- Bloody Mary oyster shot
- Oak smoked salmon florette with crème fraîche
- Prawn cocktail with spicy Marie Rose
- Salt cod fritters

### Vegetarian Canapés

#### Hot

- Mushroom crostini Blue cheese
- Red onion confit quichettes
- Sweet chilli vegetable spring rolls
- Waxy potato and caramelized onion tortilla

#### Cold

- Hummus tartlet
- Classic Caesar tartines
- California rolls with pickled ginger, carrot and cucumber
- Crêpe roulade with spicy vegetables

### Dessert Canapés

- Mango Pavlova
- Fruit brochettes
- Lemon meringue
- Chocolate tart
- Apricot and pecan white chocolate brownie



canape menu

## Additional Charges and Information

### Bookings

We require 3 working days for any event requiring catering at Southwark Cathedral

The client will be charged in full if an event is cancelled less than 3 working days prior to the event date.

Please email or telephone to notify of any changes in time or location

### Staff

Staffing costs are included in all day delegate packages and daytime menu prices but there maybe additional staffing costs for service of drinks, dinner, canapés, bowl food and nibbles. Staff costs will vary depending on the type and size of the event. Events in some parts of the Cathedral require higher staffing levels compared to others, mainly due to the nature of the building.

### Hire Charges

Equipment hire is chargeable for certain events depending on numbers and what is required. This will provide the necessary kitchen and bar equipment as well as furniture, linen and service equipment. This is subject to the location of the event in the Cathedral, the event type, the chosen menu and final numbers.

### Numbers and Choices

We are able to cater for any dietary requirements with at least 72 hours notice. Please ensure you make provisions for any vegetarian guests.

We have a minimum of 5 guests on all packaged menus. Hot Fork Buffet Packages are only suitable if you guests are able to sit for lunch

### Food Safety Policy

Azure catering operates strict procedures in order to ensure that the highest standards of food safety are adhered to. High risk foods provided for events are subject to temperature controls. It is recommended that high risk foods that have been at food temperature for more than 2 hours are not suitable for consumption. Therefore, all function food will be cleared two hours after delivery. If you do not wish your meeting to be disturbed, please discuss options for clearing at the time of your booking. By agreeing to your event sheet, you are accepting these terms.



