

Southwark Cathedral Hospitality brochure



We take pride in presenting innovative and beautifully presented menus to suit all occasions. We aim to provide locally and seasonally sourced ingredients whenever possible. This may mean that some of our menu items are unavailable from time to time but we will always endeavour to provide a closely matched alternative. You can choose any menu from this brochure or we will be pleased to work with you to create your own, bespoke selection.

For any further information please contact our Events Manager.
All contact details may be found at the end of this brochure.

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Beverages

Tea and coffee £3.00

Tea, coffee and biscuits £3.65

Tea, coffee and daily cake special £5.25

Tea, coffee and scones with preserves and clotted cream £5.75

Mineral water per bottle £1.60

Orange juice per litre £7.00

Hydration Station Juices, with fresh fruits per litre £8.00

- Elderflower

- Rhubarb

- Cloudy lemonade



Breakfast

Start your day right with one of our delicious breakfast packages.
From the more traditional to on-trend healthy treats - Prices are per person.

Essential pastries

Tea and coffee

Mini pastry selection with preserves £5.50



Muffins

High energy muffin £2.80

Spiced apple, apricot and muesli muffin £2.80

Banana and chocolate muffin £2.80



Breakfast birchers and yogurts

Energizing breakfast bircher £2.75

Layered fruit yogurt crunch £2.75

Raspberry and apple quinoa yogurt £2.75

Hospitality porridge

Served with honey and toppings

Traditional porridge and toppings £2.00



Hot breakfast

Breakfast baps

Bacon bap £4.50

Sausage bap £4.50

Mushroom and fried egg £3.50

Filled mini croissants

Scrambled egg and chives £4.40

Slow roast tomato, mushroom and feta £4.40

Hot breakfast

We require a minimum of ten people for this offer

Hot fork buffet £15.00

Smoked salmon and scrambled eggs £9.95

Hot cakes, crispy bacon and maple syrup £8.50



Day delegate rates

All day inclusive packages

All day essential £23.50

Breakfast

Chilled fresh juice

Selection of mini croissants and pastries

Mid morning

Shortbread and cookies

Lunch

Chilled selection of cordials

Selection of sandwiches, baps and rolls

Fresh fruit platter

Crisps

Afternoon break

Afternoon treats



All day executive £29.50

Breakfast

Chilled fresh juice

Layered breakfast yogurt

Selection of mini croissants and pastries

Mid morning

Shortbread and cookies

Lunch

Chilled selection of cordials

Deli style sandwiches including baps and wraps

Three delicious finger food items

Fresh fruit platter

Marinated olives, with crudité and dips

Crisps

Afternoon break

Afternoon treats

All day picnic £42

We require a minimum of fifteen people for this offer

Breakfast

Chilled fresh juice

Layered breakfast yogurts

Mini croissants filled with ham, egg and Swiss cheese

Fresh fruit platter

Mid morning

Cake bites and cookies

Lunch

Chilled fruity fizz

Deep filled butter pastry quiche

Roast salmon

Seasonal salads

Marinated olives, with crudité and dips

Crisps

Fresh lemon posset with shortbread crumble

Afternoon break

Mini scones or cakes



Working lunch

Essential sandwich platters £10.00

A varied selection of meat, fish and vegetarian sandwich options

Fresh fruit bowl

Crisps

Executive style sandwich platters £16.00

A varied selection of meat, fish and vegetarian sandwich options

Marinated olives, with crudité's and dip

Crisps

Grazing style premium sandwiches £26.00

A lovely selection of premium meats and cheeses, on artisan bread, make up this grazing style lunch

Chilled fruity fizz

Marinated olives, with crudité's and dip

Cheese platter

Fresh fruit skewers and passion fruit dipping yogurt



Accompaniments to add to any menu

- Fresh fruit bowl (serves six to eight people) £6.00
- Fresh fruit platter (serves six to eight people) £7.50
- Fresh fruit skewers with passion fruit yogurt dip (per person) £4.55
- Classic salted potato crisps £1.00
- Marinated olives, crudité's and dip (per person) £3.50
- Rich chocolate brownie bites (per person) £2.50
- Lemon posset with shortbread crumble £3.50



Finger food

Can be bought separately as an alternative to canapés or as an addition to a working lunch

Please choose a selection of hot and cold items

Meat options

Glazed fig and prosciutto bruschetta with mascarpone £3.10

Asparagus and rocket wrapped in Parma ham £4.70

Cured beef with celeriac remoulade £3.75

Spicy pork empanadas with avocado salsa £1.60

Sausages with honey and mustard £1.60

Meat options hot

Honey, mustard sausages £1.65

Lamb kofta with tahini yogurt and toasted pitta fingers £2.80

Chargrilled beef lollipops with satay sauce £5.35

Peppered lamb with black olive tapenade and pepperonata £8.75



Finger food

Fish options

- Crab sweetcorn and coriander fritters with sweet chilli sauce £6.50
- Smoked mackerel croutes with apple jelly £2.90
- Herb scones topped with salmon gravadlax and beetroot salsa £2.50

Fish options hot

- Grilled lemon and garlic prawn skewers with chive dip £5.50
- Fish soup with saffron aioli and cheese straws £3.75
- Scallop and pancetta skewers with butter sauce £7.00
- Salmon skewers with tomato jam £3.60
- Plaice goujons with minted mushy peas and homemade tartar sauce £4.70



Vegetarian options

- Carrot, feta and mint parcel with coriander chutney £2.05
- Spiced flat breads with hummus smoked aubergine dip £3.00
- Crisp chicory, blue cheese, pear relish and toasted hazelnuts £4.40
- Goats cheese, asparagus and sun-blush tomato filo tart £3.00

Vegetarian options hot

- Mushroom arancini with red pepper and basil dip £1.40
- Spinach, feta and pinenut sambousek £2.40
- Vegetable tempura with lemongrass and soy dip £3.00
- Roasted red pepper, feta and olive tart £2.50

Hot fork buffet

£28.50

Catering for meetings of ten people or more, and served with cordials, mineral water and artisan breads

Please choose two hot dishes, three seasonal salads, and one dessert

Meat

Chicken, smoked bacon with red wine, mushroom and onion casserole
Slow braised shin of British beef, ale and caramelised shallots
Classic shepherd's pie, topped with cheesy colcannon mash
Chicken katsu curry, sticky rice and pickled vegetable salad
Thai red massaman beef curry

Vegetarian

Indonesian aubergine, pepper and potato curry
Harissa roasted vegetable tagine with feta cheese
Courgette and chickpea falafel fritters, jeweled rice, tahini and sumac yogurt



Lentil meatballs and herby green wheat freekeh and pearl barley with tomato and basil sauce
Indian sweet potato, lentil and spinach dhal cottage pie with mint yogurt and mini naan bread
Lentil and field mushroom moussaka

Fish

Salmon and Spring onion fishcakes with lemon and chive mayonnaise, herby diced potatoes and runner beans
Goan fish stew with spiced crushed new potatoes
Lime and coriander catfish in a soft taco
Smoked haddock, salmon and prawn pie, topped with mustard and leek mash
Fennel crusted baked salmon, courgette ribbons and lemon and dill sauce

Sample Salad

Caesar salad
Roasted new potatoes with rosemary and garlic
Sweet potato salad with feta and aubergine
Green bean salad
Puy lentil, beetroot and feta
Roasted Mediterranean vegetable salad with fresh basil

Dessert

Fresh fruit skewers with passionfruit yogurt
Chocolate and raspberry brownie with warm chocolate sauce
Lemon tart
Tiramisu

Canapé menu

£3 per canapé

Canapé events are delivered bespoke to your requirements; please discuss details with the Events Manager. Please choose from the list of hot and cold canapés



Vegetarian

Cold

Bocconcini, pesto and olive skewer
Pesto goats cheese and blush tomato crostini
Beetroot cones with peppered goats cheese
Gruyere and tomato fritters with chive crème fraîche



Hot

Beetroot slider with lemon pickled onions
Grilled polenta and griddled vegetable
Courgette and minted pea frittini
Mint pea and feta jackets
Red pepper soup shot



Meat

Cold

Smoked duck with orange chutney
Ham and mozzarella bruschetta
Hoi sin duck and spring onion roll

Hot

Asian pork belly, pickled radish, mayonnaise and sriracha
Confit lamb with mint and pine nut pesto crust
Spanish chorizo and pork melt
Crispy beef brisket with horseradish cream
Salt beef with celeriac remoulade, deep fried capers
Chicken and leek pie with creamy mash

Fish

Cold

Gravadlax blini with lime mayonnaise
Smoked salmon blini, crème fraiche and dill
Smoked trout, chilli lime and coriander
Sesame crusted tuna, wasabi yogurt, apple, pickled ginger and coriander cress

Hot

Smoked haddock fishcake, curried mayonnaise
Crab cake with mango, chilli and coriander salsa
King prawn skewers with chilli and coriander dip
Scallops with sorrel mayonnaise and bacon crumbs



Bowl food

A modern way to offer your guests a great variety of food for either lunch or dinner that is more than a sandwich lunch, less formal than a sit down dinner and more social than a fork buffet

All bowls are £5.60. We would suggest 4 - 5 bowls for a 2 hour event with a minimum order of three bowls

Farm

Classic sausages, creamy mash and caramelized onion jus
Honey Barbury duck with butternut squash and red quinoa
Sumac spiced lamb rump with smoky grilled aubergine and tahini yogurt
Slow cooked pigs cheek with whitebean puree and crispy chorizo
Malaysian chicken laksa with coconut and sweet potato
Morrocan spiced chicken with date and apricot bulgur wheat, roasted almonds and pomegranate
Meatballs in a roasted vine tomato and pepper sauce on cheesy polenta

Sea

Battered cod with bois boudran dressing, radish and parsley salad
Hake, pepperonata with spring greens and crispy potato
Smoked trout and maple slaw with yogurt dressing
Smoked paprika squid, spanish chorizo, potato bravas and aioli
Crab and chervil risotto, mange tout and pickled lemon
Squid ink tortellini, salmon, prawn and lobster bisque



Soil

Pea, mint basil and broadbean risotto with lemon and sunflower seed granola

Red bean, citrus and cumin chilli with smashed avocado

Feta and puy lentils with shredded spring onion, cucumber and mint salad

Sesame falafel with hummus, red cabbage, tabbouleh and tahini yogurt

Sweetcorn, date and feta fritters with cucumber salad and smoked tomato relish

Wild mushroom and rosemary gnocchi with walnut, rocket and blue cheese

Pea and baby leek fricassee with griddled fennel and pickled shallots



Sweets

Lemon posset, strawberry compote and lemon shortbread

Honey mousse with roast dates, figs and hazelnuts

Yogurt and rhubarb jelly

Pear, date and vanilla pie with dark chocolate sauce

Croissant, chocolate bread and butter pudding

Lemon curd mousse and pistachio biscotti



Dining Menu

Menu prices are on request

We are also pleased to offer bespoke menus

Starters

Ham hock terrine, onion marmalade, parsley, rocket and shallot
Duck egg and asparagus with brown butter, parmesan and crispy sage
Twice baked goats cheese soufflé, roast beetroot and watercress salad
Smoked haddock fish cakes with spinach and watercress salad
Beetroot cured salmon, horseradish and pickled cucumber
Roasted red pepper and vine tomato soup
Chilled gazpacho soup, crayfish and avocado

Mains

Pressed beef blade, roasted shallot, smokey mash, baby vegetables and rich beef jus
Chicken breast with porcini mushroom sauce and roasted vegetables
Sticky glazed pork fillet, charred Romanesco, celeriac and red currant
Honey and cardamom roast duck, peach puree, bok choy and confit duck leg spring roll
Pea panna cotta, crispy quail egg and mushrooms, with brioche and parsley dressing
Spinach and ricotta ravioli with a fresh tomato and smoked garlic sauce
Steamed fillet of plaice with tomato and caper sauce, crushed new potatoes and a pea medley
Grilled salmon, citrus lentil salad and purple sprouting broccoli

Desserts

Rich chocolate slice with rum and crème fraiche
Peach and vanilla mille-feuille, peach sorbet and raspberry puree
Summer berry pudding with clotted cream
Lemon posset, rhubarb compote and polenta shortbread
Treacle tart with vanilla cream
Hand baked cheesecake with fruit compote

Dinner accompaniments

Tea and coffee £2.95
Tea, coffee and mints £3.95
Tea, coffee and petit fours £4.95
Cheese board per person £5.40



Champagnes

Prosecco, Vaporetto (Italy)

Soft and fruity, citrus pear and floral flavours

Laurent Perrier Brut (France)

An elegant fresh style with citrus fruit and toasty notes

De Castellane Croix Rouge Saint Andre Brut (France)

A delight of white flowers, fresh fruit compote and brioche

White

Terre Forti Trebbiano Chardonnay (Italy)

Light, fresh and aromatic

Conto Vecchio Pinot Grigio delle Venezie (Italy)

Crisp, dry, citrus fruits

Kleine Rust Fair Trade Chenin Sauvignon Blanc (South Africa)

Ripe, tropical fruit and zesty citrusy flavours

Rosé

Wandering Bear Rosé (South Africa)

Medium sweet, juicy and light

Red

Acacia Tree Pinotage (South Africa)

Soft, easy drinking and full of blackcurrants, cherries and plums

Bush Telegraph Shiraz Viognier (Australia)

Full bodied with dark fruits and a touch of coffee

Argento, Malbec (Argentina)

Bold with dark fruits, cherries and chocolate notes

Bottle

29.95

60.00

48.00

Bottle

16.50

20.55

23.00

Bottle

20.55

Bottle

16.50

21.00

23.00





To discuss your Catering Requirements please contact

Events Manager

events.southwark.cathedral@elior.co.uk
Tel 02073676738 or 07813520026

To discuss your Rooms Requirements please contact

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www.venue-elior.co.uk

Allergens

Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will aim to meet their needs. All dishes have been prepared in a multi-use environment where they may have been exposed to nuts
Separate menus are available for those following a gluten free, lactose free or vegan diet

Disclaimer

Please note, the images are a visual representation of the dishes and may be subject to alterations and seasonal availability

Terms and conditions

All prices quoted are exclusive of VAT. Other terms and conditions apply - please ask for details

