

Southwark Cathedral Hospitality Menu

Breaks

Tea and coffee **£3.15 per guest**

Tea, coffee and biscuits **£3.80 per guest**

Tea, coffee, orange juice, selection of mini Danish pastries and croissant
£6.50 per guest

Tea, coffee, orange juice, daily cake special or scones with preserves and clotted cream **£7.00 per guest**

Southwark water **£1.65 per bottle**

Orange/Apple juice **£6.00 per litre**

Cordial **£6.00 per litre**

Breakfast

Prices are per person and include one serving of tea, coffee and orange juice

Breakfast baps £8.25

Selection of bacon bap, sausage bap and mushroom and scrambled egg bap

English breakfast buffet £13.75

We require a minimum of ten people for this offer

Free range scrambled eggs, grilled British bacon, Cumberland Sausage, grilled tomato, mushrooms, baked beans and toast

Breakfast Muffins £6.50

Selection of muffins – Double chocolate, Blueberry, Raspberry & white chocolate, Lemon & Poppyseed

Breakfast yogurt £6.75

Layered fruit yogurt crunch or Raspberry and apple quinoa yogurt

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

To discuss your catering requirements please contact
Events Manager
events.southwark.cathedral@elior.co.uk
Tel 020 7367 6738

Southwark Cathedral Hospitality Menu

Day Delegate

These are all day inclusive packages designed to provide your full days meeting requirements. They include three servings of tea and coffee

All day essential £24.65

Breakfast

Chilled fresh juice
Selection of pastries

Mid-morning

Shortbread and cookies

Lunch

Chilled selection of cordials
Selection of sandwiches
Fresh fruit platter
Crisps

Afternoon break

Afternoon treats

All day executive £30.95

Breakfast

Chilled fresh juice
Layered breakfast yogurt
Selection of pastries

Mid-morning

Shortbread and cookies

Lunch

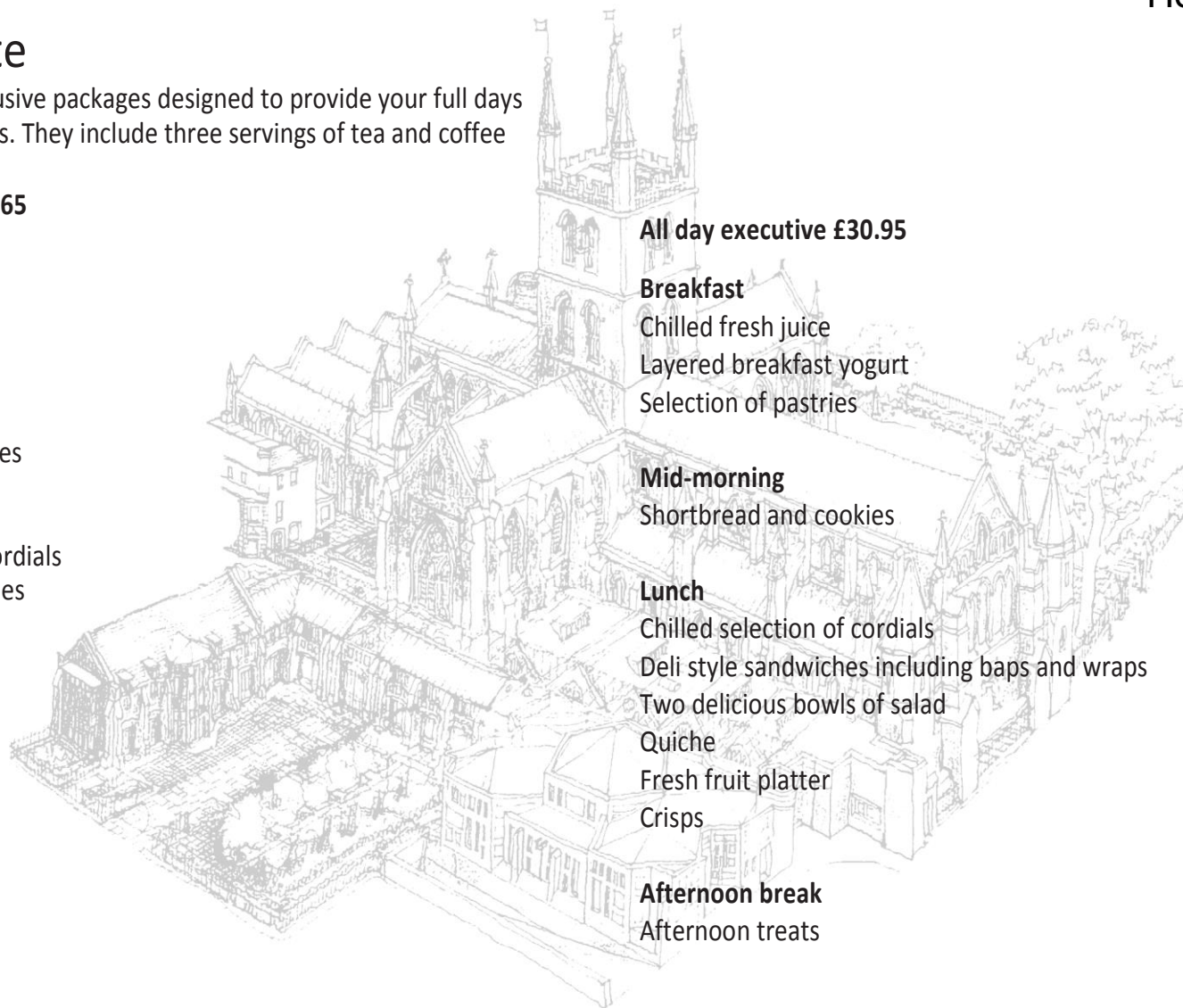
Chilled selection of cordials
Deli style sandwiches including baps and wraps
Two delicious bowls of salad
Quiche
Fresh fruit platter
Crisps

Afternoon break

Afternoon treats

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Southwark Cathedral Hospitality Menu

All day picnic £43

Minimum numbers fifteen people

Breakfast

Chilled fresh juice
Layered breakfast yogurts
Mini pastries
Fresh fruit platter

Mid-morning

Cake bites & cookies

Lunch

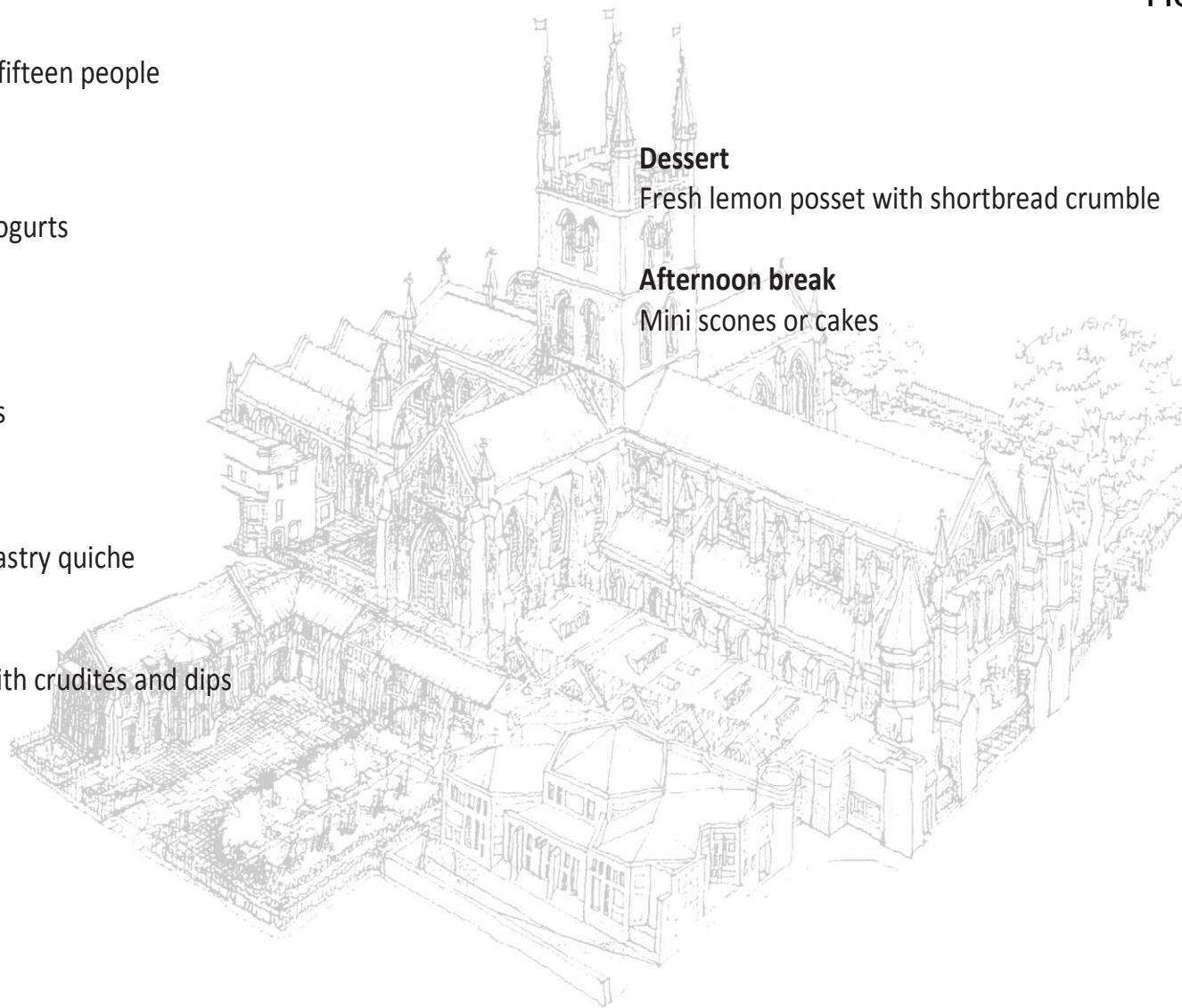
Chilled fruity fizz
Deep filled butter pastry quiche
Roast salmon
Seasonal salad
Marinated olives, with crudites and dips
Crisps

Dessert

Fresh lemon posset with shortbread crumble

Afternoon break

Mini scones or cakes



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Working Lunch

Essential Sandwich platter £10.50 per guest

A varied selection of meat, fish and vegetarian sandwiches
Crisps
Fresh fruit bowl

Executive style sandwich platters £16.80 per guest

A varied selection of deli style meat, fish and vegetarian sandwiches and rolls
Crisps
Fruit platter

Sandwich and soup buffet £14.45 per guest

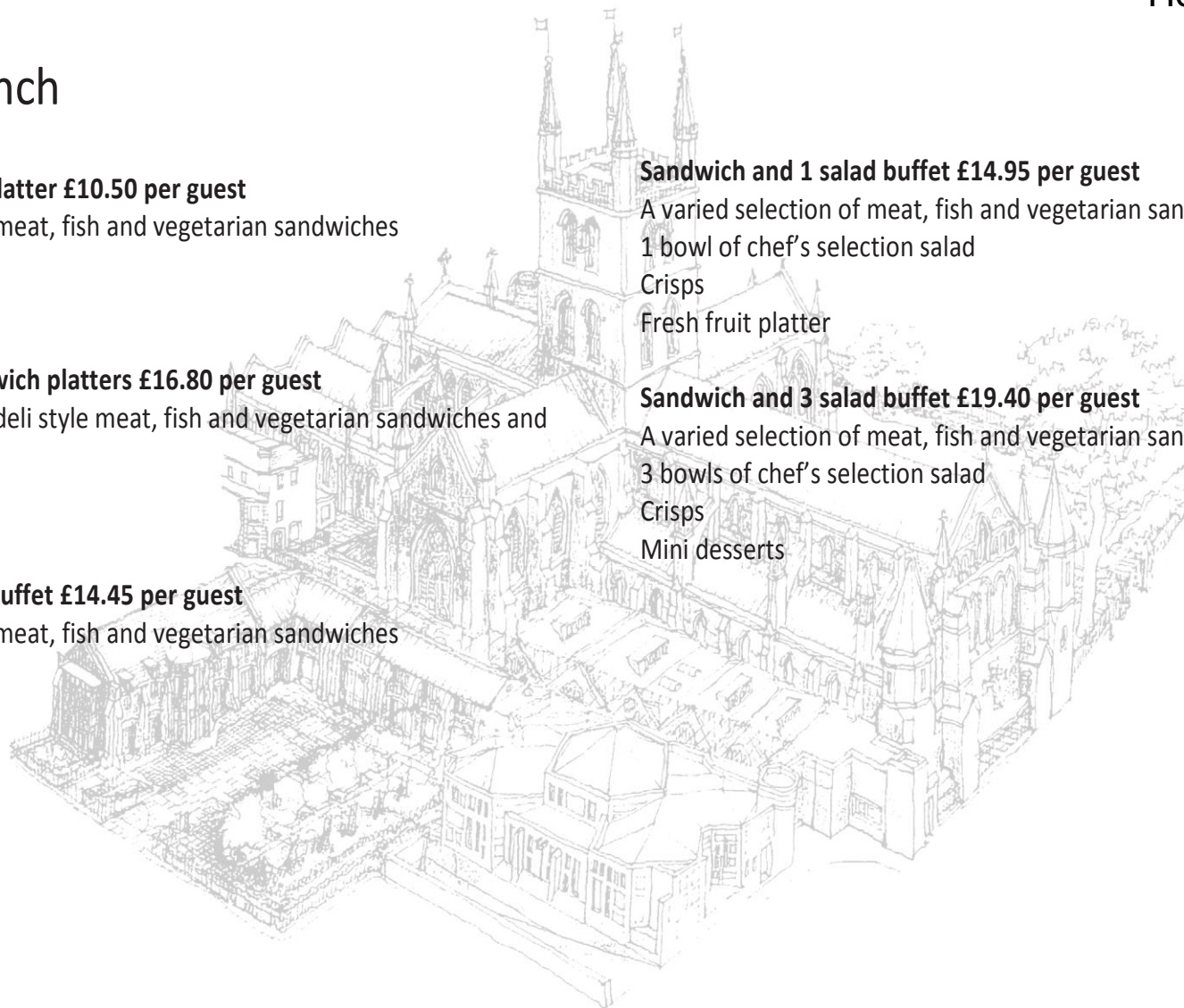
A varied selection of meat, fish and vegetarian sandwiches
Soup of the day
Crisps
Fresh fruit bowl

Sandwich and 1 salad buffet £14.95 per guest

A varied selection of meat, fish and vegetarian sandwiches
1 bowl of chef's selection salad
Crisps
Fresh fruit platter

Sandwich and 3 salad buffet £19.40 per guest

A varied selection of meat, fish and vegetarian sandwiches
3 bowls of chef's selection salad
Crisps
Mini desserts



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Southwark Cathedral Hospitality Menu

Hot fork buffet

We require a minimum of ten people for this offer
Served with cordials and Southwark water

Please choose two hot dishes three seasonal salads and one dessert
£29.95 per guest

Meat

Chicken, smoked bacon with red wine mushroom and olive casserole
Slow braised British beef, ale and caramelized onion
Classic shepherd's pie topped with cheesy mash
Thai red massaman beef curry & steamed rice

Fish

Salmon, and spring onion fishcakes with lemon and chive mayonnaise
Smoked haddock, salmon and prawn pie topped with mustard & leek mash
Fennel crushed baked salmon, courgette ribbons with lemon & dill sauce

Vegetarian

Courgette and chickpea falafel fritters
Leek, wild mushroom and lentil lasagna with feta crumble
Indian sweet potato lentil and spinach dhal cottage pie
Lentil and field mushroom moussaka

Salads

Caesar salad
Roasted new potato with rosemary & garlic
Green bean salad
Puy lentil, beetroot & feta

Desserts

Fruit skewers and yogurt dip
Lemon tart
Chocolate brownie and warm chocolate sauce
Tiramisu

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Canapé menu

Please choose from the list of hot and cold canapés

Meat

Duck Pate on Crostini
Coronation Chicken Cups
Hoisin Duck with Cucumber

Mini Yorkshire pudding with Beef & Horseradish
Honey & Mustard Glazed Mini Sausages
Cajun Chicken Skewer

Fish

Smoked Salmon Roulade with Cream Cheese & Dill
Prawn & Mango Skewer Fennel crushed baked salmon, courgette
ribbons with lemon & dill sauce

Smoked Mackerel with Salsa Verdi

Vegetarian

Tomato, Mozzarella & Basil
Wild Mushroom & Tarragon Tartlets

Asparagus & Red Pepper Quiche

Dessert

Fruit Brochette
Mini chocolate brownie

Selection of 4 canapes per guest £14.50

Selection of 6 canapes per guest £18.90

Selection of 8 canapes per guest £24.95

Selection of 10 canapes per guest £28.95

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Southwark Cathedral Hospitality Menu

Bowl Food

We recommend 3-4 bowls per guest

Meat

Londoner sausage with buttered mash and red onion gravy
Chicken and creamed leeks with crispy potatoes
Persian lamb stew with minted lemon couscous and pomegranate
Thai chicken curry with basmati rice
Chargrilled chicken Caesar salad with quail eggs
Honey roasted ham and potato salad

Fish

Fish and chips with home-made tartar sauce
Fish pie with a cheesy mash topping
Hot smoked salmon and potato salad with pea shoots and lemon oil
Tuna Niçoise salad
Prawn cocktail

Vegetarian

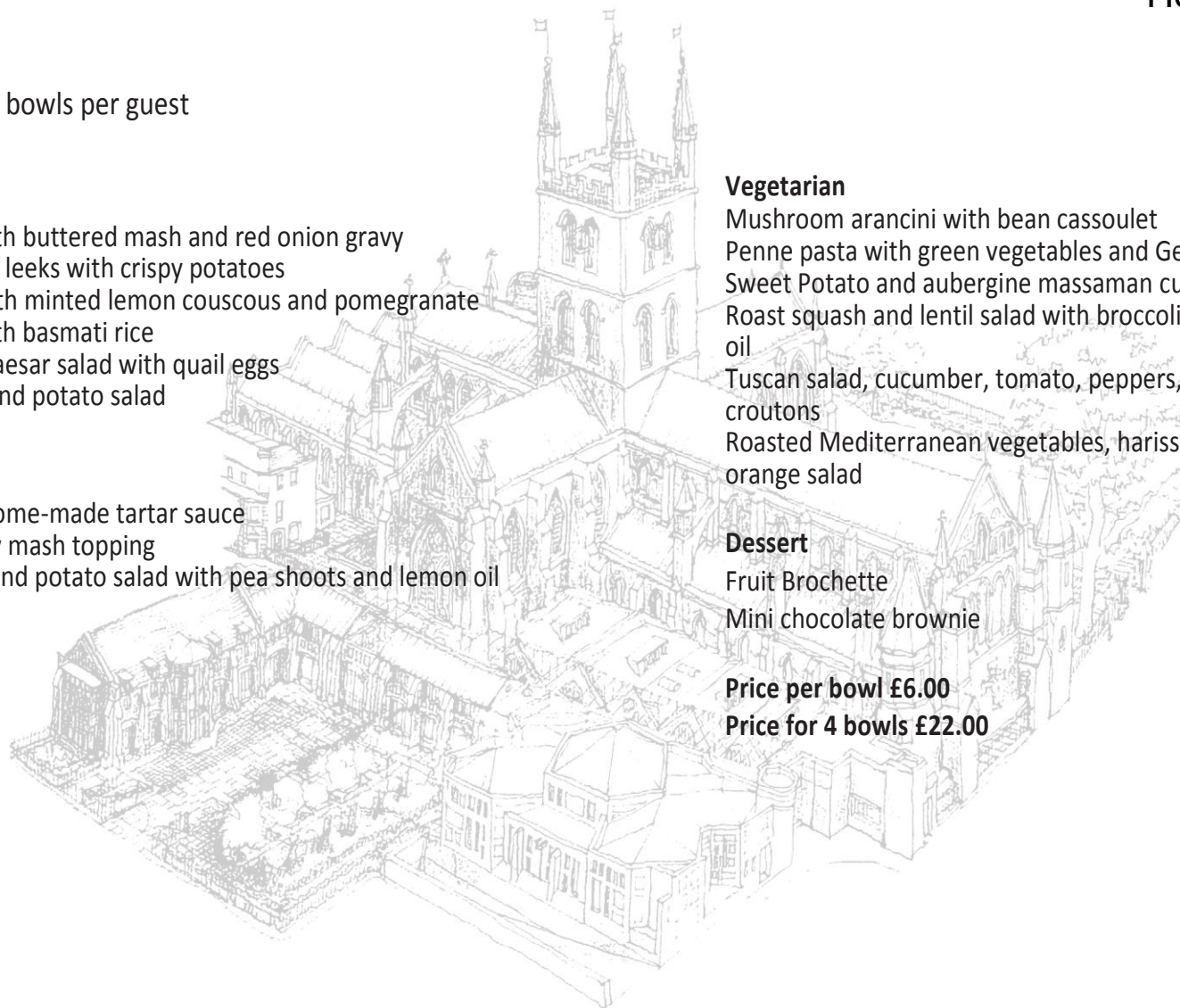
Mushroom arancini with bean cassoulet
Penne pasta with green vegetables and Genovese dressing
Sweet Potato and aubergine massaman curry with basmati rice
Roast squash and lentil salad with broccoli, feta cheese and chilli oil
Tuscan salad, cucumber, tomato, peppers, red onion, capers and croutons
Roasted Mediterranean vegetables, harissa couscous, carrot and orange salad

Dessert

Fruit Brochette
Mini chocolate brownie

Price per bowl £6.00

Price for 4 bowls £22.00



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Private Dining

Evening Menu 1 £30.00 per guest

Starter

Smoked Salmon with dill, red onions, caper berries and horseradish cream
British red apple and Stilton salad with crispy lettuce, walnut and raisins (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 poached berries
White chocolate cheesecake

Evening Menu 2 £40.00 per guest

Starter

Prawn and crayfish Caesar salad
Asparagus and artichoke with quail eggs, vine cherry tomatoes and grain mustard dressing (v)

Main

Fillet of beef with dauphinoise gratin, steamed green beans and wild mushroom jus
Roast salmon fillet with chive mash, roasted red pepper and fennel with spiced tomato sauce
Wild mushroom risotto with rocket and parmesan (v)

Dessert

Baked lemon tart, glazed meringue with raspberry sorbet
Chocolate and orange torte, with salted caramel praline and raspberry puree

Freshly brewed Grand Café fair trade coffee and selection of Twining's teas with petit fours **£3.15**

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