

EVENTS MENU

2019/2020

SOUTHWARK
◆ CATHEDRAL ◆

LEAFI

www.leafi.co.uk



KEY

(GF) Can be made gluten free

(DF) Can be made dairy free

(V) Suitable for vegetarians

For more information contact Rod Kemp: rod@leafi.co.uk

Prices are quoted in net and exclusive of labour, hire, linen and VAT

PRIVATE DINING MENUS

SOUTHWARK
◆ CATHEDRAL ◆

SPRING / SUMMER

£32.00

Grilled asparagus, sherry vinegar and almond dressing, micro-cress
Burrata, roast fennel, piquillo peppers and capers
Woodhalls air dried ham, roast peach and rocket

Roast cod, braised coco beans with tomato, cipolini onions and celery,
parsley pesto

Braised beef with Merlot, tomatoes, celery, anchovies and olives, olive oil mash
Aubergine rolls filled with ricotta, currants and almonds,
tomato and basil sauce

Gooseberry and elderflower jelly

Hazelnut meringue, raspberries and cream

Chocolate and olive oil cake, crème fraiche

£32.00

Baby leek vinaigrette, eggs mimosa and chive flowers

Chapel and Swan smoked salmon, pink grapefruit, shaved fennel and pea shoots

Chicken liver pate, cornichons, sourdough toast

Welsh lamb fillet, braised gem lettuce, peas, new potatoes and mint

South coast plaice, pea and mint puree, new potatoes

Tagliarini, roast cherry tomatoes, yellow and green courgettes, parmesan cream,
chive flowers

Chocolate marquise, raspberries and crème fraiche

Lemon verbena panna cotta, poached nectarine

Eton mess



PRIVATE DINING MENUS

SOUTHWARK
◆ CATHEDRAL ◆

AUTUMN / WINTER

£32.00

Roast squash, cherry vine tomato and thyme with rocket and cob nuts

Caramelised fennel with sherry, Ragstone goats' cheese and orange salad with toasted hazelnut crumbs

Pork and duck rillettes with caperberries, pea shoots and sourdough toast

Roast stuffed quail, wild mushroom and potato gratin and green beans

Slow braised beef cheeks with pancetta, cippolini onions and celery, glazed carrots and horseradish mash

Roast cod with braised Puy lentils and root vegetables

Maple crème caramel

Lemon curd mousse with blueberries and toasted coconut

Warm almond cake with aromatic marinated figs and crème fraiche

£32.00

Honey roasted carrots, dates, dandelion and watercress leaves, Moroccan dressing

Crispy duck, endive and orange salad with spiced paprika croutons

Smoked trout, shaved fennel, radish and red chicory salad

Lamb and aubergine casserole with cumin, tomato and basil, pilaf rice

Pan-fried sea bass, braised saffron potatoes, fennel and spinach leaves, tapenade

Barbary duck breast, roast baby turnips, new potatoes and shallots, damson jus

Lemon posset, fennel shortbread thin

Warm treacle tart with clotted cream

Apple and quince brioche charlotte, vanilla custard



CANAPÉ MENUS

£3.25 EACH

SOUTHWARK
◆ CATHEDRAL ◆

MEAT

Coronation chicken tartlet with mango chutney & coriander
Rose petal crusted chicken skewers, pomegranate seeds (GF DF)
Lemon & saffron chicken skewers with aioli (GF DF)
Mini steak burger, baby gherkin, chilli jam (DF)
Beef fillet strips, English mustard & croustade (DF)
Sticky, sesame soy glazed beef skewers (GF DF)
Cumin scented lamb kofte skewers with minted yoghurt (GF)
Smoked duck, shallot & thyme jam, toasted brioche
Cumberland cocktail sausages, wholegrain mustard & honey (DF)
Baby chorizo with coriander creme fraiche (GF)

FISH

Tiger prawns with chilli & garlic (GF DF)
Tandoori prawns with mint raita (GF)
Prawn cocktail tartlet
Salmon teriyaki skewers (GF DF)
Vodka & beetroot smoked salmon, horseradish creme fraiche, rye (GF DF)
Scottish smoked salmon, lemon creme fraiche, caviar & mini buckwheat blini
Gravadlax on dark rye with dill mustard (GF DF)
Mini smoked haddock & gruyere rarebit
Smoked trout, dill & horseradish cream crostini

VEGETARIAN

Quail's egg celery salt & smoked paprika (GF DF V)
Goats' cheese crostini, pear, chive & toasted walnuts (V)
Polenta crostini, blue cheese & roast red pepper (GF V)
Wild mushroom & thyme tartlet (V)
Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)
White bean & sage crostini (V)
Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

FOR SPRING / SUMMER MONTHS

English asparagus tartlet with Parmesan cream (V)
Chilled vichyssoise soup shot (GF DF V)
Chilled gazpacho soup shot (GF DF V)



BOWL FOOD

£18.25

3 SAVOURY PLUS 1 SWEET FOR HALF-DAY BOOKINGS

MEAT

Mini Cumberland sausage, mustard mash, red onion & thyme gravy	
Thai green chicken curry, jasmine rice	(GF)
Beef stroganoff, wild rice	(GF)
Welsh lamb & rosemary casserole, dauphinoise potato	(GF)
Chicken, pea, mint & lemon risotto	(GF)
Beef, mushroom & ale stew, horseradish mash	(GF)
Chicken, leek & tarragon pie	
Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles	(DF)

FISH

Seafood paella	(GF)
Bouillabaisse with red mullet, cod, mussels & prawns	(GF DF)
Salmon & prawn fish cakes, pea & mint puree	(DF)
Salmon & spinach gratinee	(GF)
Baked haddock with crushed new potatoes, wilted spinach and tomato salsa	(GF DF)
Fish pie	(GF)

VEGETARIAN

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme	(V)
Chestnut mushroom, Dorset blue vinney & parmesan lasagne	(V)
Aubergine, roast red pepper & goats cheese parmigiana	(GF V)
Wild mushroom risotto with parmesan and rocket	(GF V)
Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice	(GF DF V)
Homity pie	(GF V)
Macaroni cheese, toasted walnut, parmesan & breadcrumbs	(V)

DESSERTS

Bramley apple & cinnamon crumble	(V)
Eton mess	(GF V)
Chocolate brownie, clotted cream & raspberries	(GF V)
Raspberry tartlets, rosewater cream	(V)
Seasonal fruit salad	(GF DF V)
English trifle	(V)
English strawberries and cream	(GF DF V)



WINE AND BEVERAGES

WINE

175ml bottle

The Rambler White, Chenin Blanc, South Africa	£5.50	£18.50
Rame Macabeo, Campo de Borja, Spain	£5.95	£19.50
Cuvée Jean-Paul Gascogne Blanc de Blancs Sec, France	£6.50	£21.50
Sharpham Dart Valley reserve, Devon, England		£28.95
Pasquiers Grenache Cinsault Rosé, Pays d'Oc, France	£5.95	£19.50
Fontessa Prosecco Spumante Brut, Italy		£22.50
Henners Brut, East Sussex, England		£42.50
The Rambler Red, Barbera, Vino da Tavola, Italy	£5.50	£18.50
Rame Garnacha, Campo de Borja, Spain	£5.95	£19.50
Prime Cuts Red, Western Cape, South Africa	£6.50	£21.50
Sharpham Estate Pinot Noir, Devon, England		£32.95

BEER

Fourpure Brewing co Bermondsey ale and lager	£4.50
Portobello London Pilsner 330ml	£4.50



DAY DELEGATE PACKAGES

SOUTHWARK
◆ CATHEDRAL ◆

ALL DAY 1

£24.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Sandwich lunch with a choice of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

ALL DAY 2

£27.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Artisan bread sandwich lunch with a choice

of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

DAY DELEGATE PACKAGES

SOUTHWARK
◆ CATHEDRAL ◆

ALL DAY 3

£32.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Savoury tart and salad lunch – choose 2 fillings

Leek, goat's cheese and thyme

Roast butternut squash, feta and rosemary

Red pepper, brie and basil

Spinach, pea and mint

Salads from a repertoire - choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds

Roast baby beets, crème fresh, dill

Fennel, cabbage and apple slaw, toasted walnuts

Baby new potatoes, lemon and chive mayo

Chicory, rocket and pomegranate seeds

Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

DAY DELEGATE PACKAGES

SOUTHWARK
◆ CATHEDRAL ◆

ALL DAY 4

£36.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Cold buffet lunch

Choose two from the repertoire

Poached salmon fillets, lemon & mint salsa

Smoked duck, roast fennel, French beans

Char-grilled chicken, ginger, chilli, garlic, broccoli

Scottish smoked salmon, rye, dill, lemon creme fraiche

Honey & mustard glazed gammon, piccalilli

Smoked mackerel, beetroot, new potatoes, horseradish dressing

Coronation chicken

Spinach and feta puff pastry rolls

Roast pumpkin, red onion and goats cheese wellington

Salads from a repertoire - choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds

Roast baby beets, crème fresh, dill

Fennel, cabbage and apple slaw, toasted walnuts

Baby new potatoes, lemon and chive mayo

Chicory, rocket and pomegranate seeds

Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

DAY DELEGATE PACKAGES

FOR HALF-DAY BOOKINGS

SOUTHWARK
◆ CATHEDRAL ◆

HALF DAY 1

£19.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Sandwich lunch with a choice of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

HALF DAY 2 – £27.50

ARRIVAL

Canton tea

Extract coffee

Mini morning pastries, England Preserves jam or London honey

Fresh orange juice

MID-MORNING

Canton tea

Extract coffee

Biscotti and shortbread

LUNCH

Savoury tart and salad lunch – choose 2 fillings

Leek, goat's cheese and thyme

Roast butternut squash, feta and rosemary

Red pepper, brie and basil

Spinach, pea and mint

Salads from a repertoire - choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds

Roast baby beets, crème fresh, dill

Fennel, cabbage and apple slaw, toasted walnuts

Baby new potatoes, lemon and chive mayo

Chicory, rocket and pomegranate seeds

Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

DAY DELEGATE PACKAGES

FOR HALF-DAY BOOKINGS

SOUTHWARK
◆ CATHEDRAL ◆

HALF DAY 3

£19.50

LUNCH

Artisan bread sandwich lunch with a choice of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites



DAY DELEGATE PACKAGES

FOR HALF-DAY BOOKINGS

SOUTHWARK
◆ CATHEDRAL ◆

HALF DAY 4

£29.50

LUNCH

Cold buffet lunch

Choose two from the repertoire

- Poached salmon fillets, lemon & mint salsa
- Smoked duck, roast fennel, French beans
- Char-grilled chicken, ginger, chilli, garlic, broccoli
- Scottish smoked salmon, rye, dill, lemon creme fraiche
- Honey & mustard glazed gammon, piccalilli
- Smoked mackerel, beetroot, new potatoes, horseradish dressing
- Coronation chicken
- Spinach and feta puff pastry rolls
- Roast pumpkin, red onion and goats cheese wellington

Salads from a repertoire - choose 2 salads

- Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds
- Roast baby beets, crème fresh, dill
- Fennel, cabbage and apple slaw, toasted walnuts
- Baby new potatoes, lemon and chive mayo
- Chicory, rocket and pomegranate seeds
- Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites



FINGER BUFFET SELECTION

(PRICES FOR A MINIMUM OF 10 GUESTS)

SOUTHWARK
◆ CATHEDRAL ◆

HOT MEAT

Lamb kofte, spicy tomato and red pepper dipping sauce	£2.50
Mini chicken fajitas	£1.95
Cumberland sausages, seed mustard and honey	£1.50

COLD MEAT

Pork, apple and rosemary sausage roll	£2.75
Prosciutto wrapped figs	£2.95
'Quails' Scotch egg	£2.50

HOT FISH

Salt cod fritters and aioli	£2.75
Mini smoked haddock fishcakes, tartare sauce	£2.75
Lemon sole goujons, tartare sauce	£3.75

COLD FISH

Prawn skewers with marie rose sauce	£3.95
Smoked salmon and horseradish crème fraiche mini brioche	£3.95
Smoked salmon on rye, cream cheese, lemon dill and black pepper	£3.95

HOT VEGETARIAN

Roast new potatoes and romesco sauce	£1.95
Butternut squash and mozzarella arancini	£1.95
Mini pizza margherita	£1.95

COLD VEGETARIAN

Feta, pea and potato tortilla squares	£1.00
Guacamole bruschetta, diced tomato and dukkah	£1.50
Mini pitta pockets with aubergine caviar and pomegranate	£2.25

Bruschetta:	£2.75
Roast pumpkin, rosemary and goats cheese	
Crushed pea, broad bean, mint and ricotta	
Roasted red and yellow peppers, coriander and garlic	
Guacamole, diced tomato and dukkah	

Savoury tartlets:	£2.50
Leek, cheddar and thyme	
Gruyere, bacon and chive	
Cherry tomato, feta and basil	
Caramelised onion, goats cheese rosemary	
Feta, pea and potato tortilla squares	£1.95
Crispy pitta shards, aubergine caviar and pomegranate	£2.50
Cherry tomato, basil and mini mozzarella skewers	£2.50

DESSERT

Mini brownie bites	£1.50
Seasonal fruit tartlets	£2.50
Almond and blackberry slice	£1.95

INDIVIDUAL PRICING OPTION

Canton tea and Extract coffee	£2.75
Harrogate mineral water 750ml	£2.95
Fresh orange juice per litre	£6.50
Home made cordials per litre	£7.50
Mini pastries	£2.75
Mini flapjack and brownie bites	£2.50
Biscotti and shortbread	£1.75
Fresh fruit pots	£3.25
Mini scones, clotted cream, raspberry jam	£2.75
Kettle crisps	£1.50
Marinated olives	£1.75
Parmesan and rosemary straws	£2.75



BREAKFAST OPTION

1. BREAKFAST £3.50

Canton tea
Extract coffee
Mini croissants and pastries

2. BREAKFAST £4.95

Canton tea
Extract coffee
Mini croissants and pastries
Fresh orange juice (150ml)

3. BREAKFAST £6.50

Canton tea
Extract coffee
Mini croissants and pastries
Fresh fruit pots
Fresh orange juice

4. BREAKFAST £10.75

Canton tea
Extract coffee
Bacon baps
Portobello mushroom and thyme baps
Fresh fruit pots
Fresh orange juice

5. BREAKFAST £14.50

Canton tea
Extract coffee
Greek yoghurt with seasonal fruit compote and granola
Smoked salmon and cream cheese mini bagel
Emmethyl and plum tomato bagel
Fresh orange juice

