

SOUTHWARK
◆ CATHEDRAL ◆

CORPORATE & PRIVATE EVENTS

SOUTHWARK CATHEDRAL

Southwark Cathedral stands at the oldest crossing point of the tidal River Thames. It is believed that there was a community of nuns on the site long before 1066. In 1106, the church was re-founded as a priory, with a hospital created alongside the church.

Now as a Cathedral, Southwark is once again (as in monastic days) a centre for a pattern of daily worship within the English Cathedral music tradition. It continues to serve the people of its parish and the diocese, to be a centre of teaching, of worship, prayer and pilgrimage and offers an open and inclusive welcome to all who come here.

The Conference Centre is located next to London Bridge and sits in the heart of historic Bankside.

Our six conference rooms are located next to London Bridge Station with its many transport connections. Our bright, modern conference rooms offer views of the River Thames and the City and are located within a unique and historic setting.





CANAPÉS

£3.25 each

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 crème 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 crème 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)
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)

VEGAN

Beetroot & walnut hummus, charcoal canapé tartlet, micro cress (VG)
Char grilled asparagus, Maldon sea salt (VG)
Cherry tomato & basil skewers (VG)
Roast cubed butternut squash skewers with thyme & garlic (VG)
Smashed peas with lemon & mint (VG)
White bean & sage crostini (VG)
Smoked aubergine crostini, sesame seeds & pomegranate (VG)

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

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 & tomato salsa (GF DF)
Fish pie (GF)

VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime & tamarind (VG)
Spring risotto, with asparagus, peas, lemon and thyme (VG)
Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

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 & 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 & cream (GF DF V)



PRIVATE DINING



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, cippolini 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



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, cipolini 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 fraîche

£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



DRINKS



WHITE

El Ninot de Paper Blanco, Valencia	£23.95
Los Otros Pinot Grigio, Central valley, Chile	£25.75
Domaine de Vedilhan Viognier, Pays d'Oc, Languedoc	£26.95
L'Ormarine 'Carte Noire', Picpoul de Pinet, Languedoc	£28.50
Vila Nova Loureiro, Portugal	£29.75
The Cloud Factory Sauvignon Blanc, Marlborough, NZ	£32.50
La Battistina Gavi, Piedmont	£34.00

ROSÉ

Pasquiers Grenache Cinsault Rosé, Pays d'Oc, Languedoc	£25.75
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RED

Mantlepiece Cinsault, Coastal Region, South Africa	£23.95
Vega del Rayo Rioja Tempranillo, Rioja	£25.75
Showdown, 'Man with the Ax' Cabernet Sauvignon, California	£26.95
Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon	£28.50
La Ruchette Dorée, Côtes du Rhône Villages Rouge, Rhone	£29.75
Nieto Malbec, Mendoza, Argentina	£32.50
The Black Craft Shiraz, Barossa Valley, South Australia	£34.00

FIZZ

Ceradello Prosecco Spumante Brut [Organic], Veneto	£32.50
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CORKAGE

Bring your own 750ml bottle of white or red wine	£10.00
Bring your own 750ml bottle of sparkling wine	£12.50

BEER

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

SOFT DRINKS

Harrogate mineral water 750ml	£2.95
Fresh orange juice per litre	£6.50
Home made cordials per litre	£7.50

HOT DRINKS

Canton tea and Extract coffee	£2.75
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OUR CATERERS

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

www.leafi.co.uk



CONTACT

Whether your needs are for corporate entertaining, product launches or private parties our dedicated team are here to help you plan the perfect occasion.

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southwarkcathedral.org.uk/venue-hire

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PUBLIC TRANSPORT

Underground: London Bridge, Borough, Monument, Cannon Street (8 min walk)

DLR: Bank Station (15 min walk)

Rail: London Bridge (5 min walk)

Bus: 17, 21, 35, 40, 43, 47, 48, 133, 141, 149, 344, RV1 to London Bridge Station (5 min walk)

PARKING

There is no car parking in the vicinity of the Cathedral. The nearest car park is in Great Suffolk Street and is run by Union Car Parks.

PRICES

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