



WINCHESTER
CATHEDRAL
EVENTS

Hot Fork Buffet Menus 2018/2019

We have a delicious selection of buffet menus that have been prepared by our very own Chef, using fresh locally sourced ingredients

Vegetarian and other dietary requirements should be pre-booked

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All menus are inclusive of VAT



Hot Fork Buffet Menu

Includes Two or Three Main items, seasonal vegetables with either rice, couscous or buttered new potatoes, a selection of freshly baked bread and One Dessert, followed by Freshly brewed Fair trade 'Down to earth' coffee and selection of Char's of Winchester tea including herbal infusions

Two main dishes at £29.50 per person

Three main dishes at £35.50 per person

Meat

Thai green chicken curry with kaffir lime leaves, coriander and coconut milk
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Chunky braised chilli con carne with red and borlotti beans finished with sour cream
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Chicken saltimbocca accompanied with rosemary and lemon roasted new potatoes
~ ~

Romsey beef and chestnut mushroom stroganoff finished with tarragon and gherkins
~ ~

Chicken madras with pilau rice, poppadum's and sambals
~ ~

Moroccan spiced Vinnells farm lamb tagine with dried apricots and coriander
~ ~

Confit Aylesbury duck with a bean cassoulet, seared chorizo and pan fried thyme gnocchi
~ ~

Wok seared chilli Wheatley farm beef, ginger noodles with Asian shreds

Fish

Cajun Scottish salmon fillet with a gremolata dressing
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Baked Brixham cod topped with herb and parmesan crumb and salsa verde
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Cornish red sea bream, cauliflower gratin, roasted plum tomatoes, green basil pesto
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Thai salmon and Cornish crab fishcake with a Thai chilli dressing
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Seared tuna steak with lemon and parsley aioli
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Seared Brixham landed seabass, niçoise vegetables served with salsa verde
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Natural smoked haddock fish pie served with seasonal greens

Vegetarian (V)

Chargrilled vegetables and goat cheese Delice, with a light tomato sauce topped with roasted pine nuts, basil oil and balsamic reduction
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Roasted vegetable, mushroom & spinach lasagne served with garlic bread
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Vegetable and chick pea tagine with Moroccan couscous
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Fire roasted red pepper, chargrilled butternut, spinach and sweet potato frittata served with a baby leaf salad
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Potato gnocchi in a mushroom and baby spinach sauce
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Pithivier of roasted courgette, pepper and buffalo mozzarella
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Chestnut mushroom, pepper and tarragon Stroganoff served with braised rice

Desserts

White chocolate and raspberry crème brûlée with shortbread
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Lemon and ginger posset topped with pecan crumble
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Baked vanilla cheesecake with berry compote
~ ~

Passion fruit and mango mousse with toasted coconut
~ ~

Apple tart with pouring cream
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Sliced fresh fruit platter
~ ~

*A selection of British and Continental cheeses, with chutney, celery sticks & grapes
at £3 per person supplement*