

## **Event Menus**

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Winchester Cathedral's awardwinning catering is celebrated for its creativity and impeccable service.

We are experts in dealing with all kinds of events from corporate meetings and product launches to drinks receptions and private events. We provide catering throughout the Cathedral's venues, including within the Cathedral itself.

We work closely with you, planning every last detail to ensure your event is delivered to meet the highest expectations.









#### **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

## Meat

# Hot Fork Buffet Menu

Two Main dishes menu at £33.50per person

Or

Three Main dishes at £43.50 per person

Thai green chicken curry with kaffir lime leaves, coriander and coconut milk

Chunky braised chilli con carne with red and borlotti beans finished with sour cream

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

Baked Brixham cod topped with herb and parmesan crumb and salsa verde

Cornish red sea bream, cauliflower gratin, roasted plum tomatoes, green basil pesto

Thai salmon and Cornish crab fishcake with a Thai chilli dressing

Seared tuna steak with lemon and parsley aioli

Seared Brixham landed seabass, niçoise vegetables served with salsa verde

Natural smoked haddock fish pie served with seasonal greens



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Hot Fork
Buffet
Vegetarian
Menu

### 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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Two Main dishes menu at £33.00 per person

Fire roasted red pepper, chargrilled butternut, spinach and sweet potato frittata served with a baby leaf salad

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Or

Potato gnocchi in a mushroom and baby spinach sauce

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Three Main dishes at £43.00 per person

Pithivier of roasted courgette, pepper and buffalo mozzarella

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Chestnut mushroom, pepper and tarragon Stroganoff served with braised rice



Hot Fork
Buffet
Desserts

Please select One dessert from the menu

#### **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

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Passion fruit and mango mousse with toasted coconut

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Apple tart with pouring cream

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Sliced fresh fruit platter

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A selection of British and Continental cheeses, with chutney, celery sticks & grapes at £4 per person supplement



# Contact Details

Please be advised that venue hire prices are in addition to the menu prices listed.

For more information please contact:

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