

Event Menus





WINCHESTER
CATHEDRAL
EVENTS

FAMILY | CORPORATE | SEMINARS | CONFERENCES



Private Dining Menus

We have a delicious selection of seasonal Starters, Main courses and Desserts that have been prepared by our very own Chef, using fresh locally sourced ingredients

We are also happy to offer a bespoke menu on request to suit our clients needs.

Three course menu A £35.00 per person

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Three course menu B £42.00 per person

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Three course menu C £48.00 per person

All menu prices include VAT

Please choose one Starter, one Main course and one Dessert from the seasonal menus A, B or C

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Vegetarian and other dietary requirements should be pre-booked

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All our menus include a selection of freshly baked bread

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All Three course menus are followed by Tea and Coffee



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Private Dining Menu A at £35 per person

*Please choose
one Starter, one
Main and one
Dessert*

Starters

Glazed and whipped goats cheese with red and golden beets, candied walnut, baby leaf salad and caramelised apple

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Ham hock, peas, new potatoes and mustard

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Salad of prawn and Cornish crab, lemon and lime, "Bloody Mary", black pepper toast

Mains

Corn fed chicken on a slow roasted shallot Tarte fine, fricassee of wild mushrooms, spinach and white wine sauce

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Line caught Cornish Pollack, samphire butternut squash purée, fondant potato, sherry vinegar dressing

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Warm salad of baby leeks, crispy gnocchi, wilted spinach, roasted pepper topped

Dessert

Nutella bread and butter pudding, orange marmalade jelly

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Greek yogurt, vanilla panna cotta with passion fruit, roasted pineapple, toasted coconut flakes

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Chocolate fondant, carrot caramel, white chocolate purée

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*Seasonal local artisan cheeses served with selected biscuits, homemade fruit chutney, grapes and celery
(£4 supplement pp)*

FOOD ALLERGIES and INTOLERANCES. Please speak to our Team about the ingredients in your menu
All menus include VAT



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Private Dining Menu B at £42 per person

*Please choose
one Starter, one
Main and one
Dessert*

Starters

Salad of chargrilled "Panzanella" vegetables, Laverstoke Park buffalo mozzarella, toasted hazelnut pesto

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Ham hock, peas, new potatoes and mustard

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Confit south coast sea trout, Westcombe ricotta dumplings, fennel, shellfish beurre blanc

Mains

Confit duck, Swiss chard, smoked bacon, baby shallots, slow cooked fig puree, Anya potatoes and thyme infusion

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Pan roasted south coast cod, salt cod bon bon, crispy King Edward potatoes and salsa verde

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Roast fillet of pork, crispy belly, braised cheek, cauliflower, pan roasted potato, calvonero and juniper sauce

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Ravioli of squash, spinach, pine nuts and sage, minestrone and basil oil

Dessert

Pear and almond tarte, pear purée and vanilla ice cream

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Classic glazed lemon tart clotted cream and honeycomb

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Chocolate fondant, carrot caramel, white chocolate purée

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*Seasonal local artisan cheeses served with selected biscuits, homemade fruit chutney, grapes and celery
(£4 supplement pp)*

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Private Dining Menu C at £48 per person

*Please choose
one Starter, one
Main and one
Dessert*

Starters

Confit duck with celeriac remoulade, apple purée, crispy skin and confit duck beignet

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Lime and sugar cured hot Severn and Wye smoked salmon, mirin cucumber, pickled mooli, wasabi dressing

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Ragstone goats cheese and caramelised balsamic red onions tart, candied walnuts, baby roasted roots and crisp apple salad

Mains

Grilled "Cornish" bass, harissa crushed potatoes, shellfish bisque, garlic mayonnaise

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Slow cooked fillet of beef, braised shin with horseradish creamed potato, butternut squash fondant and braised sweet onion, veal jus

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Brixham fried hake, seared scallops with sauté potatoes, Swiss chard, spiced cream and black truffle

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Wild mushroom and truffle risotto, pickled fennel, watercress, topped with parmesan cheese

Dessert

Classic glazed lemon tart clotted cream and honeycomb

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Dark valrhona chocolate delice with white chocolate mousse, raspberry gel, crème fraiche

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Smoked earl grey tea crème brûlée, caramel, toasted marshmallows, shaved hazelnuts

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Seasonal local artisan cheeses served with selected biscuits, homemade fruit chutney, grapes and celery

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Contact Details

**Please be advised that venue hire prices are in addition to the menu prices listed.
For more information please contact:**

The Events Team at Baxterstorey
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