Winchester Cathedral’s award-winning 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.
Event Menus
Healthy Breakfast
at £8.95 per person

Bircher muesli
*Please choose one option from below*

- Fruit of the Forest
- Pineapple, raspberry and coconut
- Orange and sultana

Hand blended Smoothies
*Please choose one option from below*

- Banana and orange
- Fruit of the Forest
- Maple, poppy seed and vanilla
- Hand-baked seeded granola bar

Served with freshly brewed Fair Trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions

Classic Breakfast
at £13.50 per person

A selection of grilled bacon, pork sausage or marinated portobello mushrooms with slow cooked vine tomato and free range scrambled egg

Served with freshly brewed Fair Trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions and freshly squeezed orange juice

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menus prices include VAT.
Continental Breakfast
at £9.50 per person

Mini croissants filled with Severn & Wye smoked salmon, cream cheese and crushed avocado

Served with freshly brewed Fair Trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions and freshly squeezed orange juice

Tea, Coffee and Danish pastries
at £4.50 per person

Mixture of freshly baked Danish pastries, served with freshly brewed Fair Trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menus prices include VAT.
Sandwich Lunch
at £13.50 per person

Freshly made sandwiches on traditional white, wholemeal and granary breads.

Choose a selection of 4 fillings

- Field Place farm ham and mature cheddar
- Bishops Waltham roast beef and horseradish
- Chicken mayonnaise and sweetcorn
- Bacon, tomato and iceberg
- Field Place farm ham, vine tomato, grain mustard
- Chargrilled vegetables with red pepper houmous (v)
- Staveley Farm free range egg mayonnaise and Romsey watercress (v)
- Pole and line caught tuna mayonnaise with spring onion and cucumber
- Atlantic prawn bound in lemon mayonnaise and iceberg

Served with:

- Kettle crisps
- Fruit Skewers
- Fruit juice and mineral water

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu
All menus prices include VAT
Deli Lunch
at £16.50 per person

*A selection of delicious deli style sandwiches including wraps, freshly baked baguettes and speciality breads.*

Choose a selection of 4 fillings

The New Yorker - shaved pastrami, Swiss cheese, gherkin and iceberg

Coronation chicken with mango chutney and coriander

Atlantic prawn mayonnaise, lemon and chive

Pole line caught tuna crunch with peppers and spring onions

Poached Severn & Wye salmon, lime crème fraiche and rocket

Free range chicken and bacon with mayonnaise

Laverstoke mozzarella, beef tomato, rocket and nut free green pesto

Moroccan spiced vegetables withhoumous and baby spinach (v)

Somerset brie with red onion chutney (v)

Served with:

*Kettle crisps*

*Fruit Skewers*

*Fruit juice and mineral water*

FOOD ALLERGIES and INTOXERANCES. Please speak to our team about the ingredients in your menu.  All menus prices include VAT
Mixed Platters

Ploughman’s cheeseboard
at £10.00 per person

Field Place farm ham, farmhouse cheddar and Oxford blue with caramelised tomato and red onion chutney, pickled onions, piccalilli, British butter and chunky cut bloomer bread.

Antipasti sharing platter
at £15.00 per person

Cured meats
Prosciutto, salami, Severn Spots chorizo

Smoked fish
Severn & Wye smoked salmon, smoked mackerel and Severn & Wye smoked eel

Vegetarian
Pesto marinated bocconcini mozzarella, taleggio and Parmesan chunks

Served with
Chargrilled vegetables with feta
Marinated olives and artichokes
Sun blushed tomatoes
Chargrilled ciabatta croutes
Sliced focaccia wedge
Peppery rocket and parmesan salad

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu
All menus prices include VAT
Buffet Menus
Finger Buffet Menu

A delicious Chef’s selection of homemade wraps filled with premium meat, fish and vegetarian fillings

Three items per person, served with a choice of Three, Five or Seven accompaniments:

Three accompaniments at £18.00 per person

Five accompaniments at £25.00 per person

Seven accompaniments at £32.00 per person

Please choose from the Meat and Fish accompaniments menu below

**Meat**

Field Place farm pork, onion and sage roll

Tandoori chicken skewer with a raita dip

Cocktail Cumberland sausage with honey & sesame seeds

Chicken satay with satay sauce dip

Teriyaki Wheatley farm beef and red pepper skewer

Chicken, Severn Spots chorizo and red pepper kebab

**Fish**

Severn & Wye smoked salmon, dill & crème fraiche blini

Japanese tempura prawn with Thai chilli dip

Panko breaded Brixham cod goujons with tartare sauce

Sweet chilli king prawn skewer

Coriander, chilli and lime marinated salmon brochette with a mint yoghurt

Smoked haddock and chive fish balls coated in panko bread crumbs with tartare sauce

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu.
All menu prices include VAT.
Finger Buffet Menu

A delicious Chef’s selection of homemade wraps filled with premium meat, fish and vegetarian fillings.

Three items per person, served with a choice of Three, Five or Seven accompaniments:

Three accompaniments at £18.00 per person

Five accompaniments at £25.00 per person

Seven accompaniments at £32.00 per person

Please choose from the Vegetarian and Dessert accompaniments menu below

Vegetarian (V)

Classic quiche filled with blue cheese, Romsey watercress and tomato

Bocconcini, semi dried tomato & black olive crystal pick

Caramelised peppers and aubergine, crumbled feta, bruschetta and balsamic oil

Sun dried tomato and feta cheese frittata with caramelised onion chutney

Caramelised balsamic onion & mature cheddar tart

Mini Thai vegetable spring roll

Tartlet of feta and sun blushed tomato with amaranth cress

Dessert

Dark chocolate brownie

Mini strawberry cheesecake

Fresh cut seasonal fruit brochette

Vanilla panna cotta with local apple compote

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menu prices include VAT.
Meat

Free range chicken Caesar salad with shaved Parmesan and crispy bacon

Old Spot pork loin marinated in soy and wasabi and served chilled on Asian noodle salad

Marinated harissa corn fed chicken fillets with coriander micro cress, lemon and yoghurt dressing

Leigh farm rare roast beef salad with watercress and creamed horseradish sauce

Field Place farm honey glazed gammon with apple and ale chutney

Thai style rare roasted beef with sweet chilli noodles

Shaved smoked Aylesbury duck with sesame dressed fine noodles, stir-fry of fine vegetables and a soy honey dressing

Parma ham, chorizo, torn Laverstoke buffalo mozzarella, sun blushed tomato served with a rocket pesto

Fish

Seared cured mackerel scented with dill and served on a bed of beans, oyster mushrooms and lemon dressing

Poached marinated Severn & Wye salmon with orange, dill and fennel salad, black rye croute

Tuna nicoise salad with a soft free range Staveley boiled egg and marinated black olives

A trio of roast, hot smoked and marinated Severn & Wye salmon with seasonal leaves and salsa verde

Tiger prawns with iceberg lettuce, cucumber, Marie-rose sauce, smoked paprika, wholemeal croutes and fresh lemon

Poached Scottish salmon, new potato and chive salad, horseradish and watercress

Salmon and market white fish rillette, salad of green beans, shallot, tomato and quails egg

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menu prices include VAT.
Cold Fork Buffet Menu (Vegetarian)

Includes two salads, 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 £25.00 per person

Or

Three Main dishes at £31.50 per person

Vegetarian (V)

Frittata of baby new potatoes, red onion marmalade, sundried tomato, parsley and saffron aioli

Chargrilled vegetables and goat cheese delice with roasted pine nuts, basil oil and balsamic reduction

Roast butternut squash & red onion tart with bishops blue cheese

Orecchiette pasta, bocconcini mozzarella, ruby chard and nut free pesto

Roquefort, spinach and baby onion tart with a plum and apple chutney

Chargrilled courgette tart with lemon emulsion, pecorino and pea shoot salad

Mozzarella and Mediterranean vegetable terrine with rocket, air dried tomatoes and basil, balsamic jelly

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

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menu prices include VAT.
Please select two salads from the options below

**Salads**

- Mixed plum, cherry and heritage tomato salad with torn basil and a balsamic dressing
- Sliced cucumber with gherkin shreds
- Pasta salad with red pesto, chives and rocket
- Roasted butternut squash with garlic, chilli and sage
- Classic Greek Salad
- Golden and red beet salad
- Moroccan spiced tabbouleh with chickpeas and coriander
- Thai coleslaw
- Classic coleslaw
- Isle of Wight pickled potato salad
- Super green couscous salad
- Spiced lentil and tomato salad
- Cauliflower couscous salad
- Orzo pasta with pesto, torn basil and roasted peppers
- Malay aubergine salad
- Quinoa salad with spinach, air dried tomatoes and pistachios

**FOOD ALLERGIES and INTOLERANCES.** Please speak to our team about the ingredients in your menu. All menu prices include VAT
Please select two desserts from the options below

Desserts
White chocolate and raspberry crème brûlée with shortbread
Lemon and ginger posset topped with pecan crumble
Passion fruit and mango mousse with toasted coconut

A selection of British and Continental cheeses, with chutney, celery sticks and grapes at £3.00 per person supplement

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu. All menu prices include VAT.
Meat

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

Two Main dishes
at £29.50 per person

Or

Three Main dishes
at £35.50 per person

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu.
All menu prices include VAT.
Hot Fork Buffet Menu (Vegetarian)

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

Vegetarian (V)

- Chargrilled vegetables and goat cheese Delice with a light tomato sauce topped with roasted pine nuts, basil oil and balsamic reduction

- Roasted vegetable, mushroom & spinach lasagne served with garlic bread

- Vegetable and chick pea tagine with Moroccan couscous

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

- Potato gnocchi in a mushroom and baby spinach sauce

- Pithivier of roasted courgette, pepper and buffalo mozzarella

- Chestnut mushroom, pepper and tarragon Stroganoff served with braised rice

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu
All menu prices include VAT
Please select one dessert from the options below

**Desserts**

- White chocolate and raspberry crème brûlée with shortbread
- Lemon and ginger posset topped with pecan crumble
- Baked vanilla cheesecake with berry compote
- Passion fruit and mango mousse with toasted coconut
- Apple tart with pouring cream
- Sliced fresh fruit platter

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

**FOOD ALLERGIES and INTOLERANCES.** Please speak to our team about the ingredients in your menu.
All menu prices include VAT
Bowl Food Menu

Please select four bowl food items and one dessert or select three bowl food items and two desserts.

£29.50 per person

Mains

- Braised venison sausage with grain mustard mash and crispy onions
- Smoked haddock and leek fish cake with pea puree
- Slow cooked shoulder of lamb pie with crispy herb crumb
- Turkey meatballs with soft herb polenta and ratatouille
- Shredded duck & hoi sin stir-fry
- Mini meat loaf with caramelised shallots, sweet horseradish potatoes
- Coq au vin with steamed rice
- Chicken popcorn with sweet Chilli
- Truffle Mac n cheese with roasted squash and goats cheese
- Wild mushroom risotto
- Tempura halloumi with tomato jam

Desserts

- Smoked earl grey tea crème brûlée, caramel, toasted marshmallows, shaved hazelnuts
- Butter scotch tarts and flaked chocolate
- Mini sherry trifle
- Apple crumble and custard
- Strawberry & vanilla Eton Mess

FOOD ALLERGIES and INTOLERANCES. Please speak to our team about the ingredients in your menu.
All menu prices include VAT.
BBQ Menu

Please select three items from the Grill, three salads and one dessert.

£27.50 per person

Additional items at £3.00 per person.

From the Grill

Gourmet British beef burger
--
Jumbo hot dog sausage
--
Cajun- spiced chicken breast
--
Chilli & Lime Salmon
--
Marinated Halloumi, lime chilli & oregano
--
Vegetable Kebabs

All served with breads, rolls, sauces and relishes

Salads

Mixed plum, cherry and Heritage tomato salad with torn basil and a balsamic dressing
--
Orzo pasta with pesto, torn basil and roasted peppers
--
Malay aubergine salad
--
Quinoa salad with spinach, air dried tomatoes and pistachios
--
Isle of Wight pickled potato salad

Desserts

Zesty lemon and raspberry cheesecake, with crisp honeycomb
--
English Kentish strawberry and vanilla meringue Eaton mess
--
White chocolate and raspberry crème brûlée with shortbread
--
Butter scotch tarts and flaked chocolate

FOOD ALLERGIES and INTOLEARANCES. Please speak to our team about the ingredients in your menu
All menu prices include VAT
Canapés Menu

Selection of Three canapés at £10 per person

Selection of Five canapés at £15.50 per person

Selection of Six Reception canapés at £18.50 per person

Meat

Brochette of tikka chicken with mango salsa
--
Free range coronation chicken puff
--
Honey and grain mustard glazed mini Cumberland sausages
--
Ricotta with Parma ham and figs, sour dough
--
Miniature Yorkshire pudding with fillet of beef and horseradish cream
--
Chicken, chorizo & olive skewers
--
Confit Aylesbury duck croquette with smoked saffron mayo
--
Old Spot ham hock and smoked chicken terrine with piccalilli and crispy skin
--
Crispy tortilla with chilli beef, salsa and guacamole

Fish

Salmon, Cornish crab and spring onion fish cake, chunky tartare
--
Filo wrapped tiger prawn with lemon aioli dip
--
Severn &Wye smoked salmon blini with dill mascarpone
--
Cajun salmon skewer
--
King Prawn with bloody Mary salsa
--
Baby gem seafood cocktail with paprika
--
Ceviche of Cornish seabass with citrus and crème fraiche
--
Severn &Wye hot smoked salmon , apple vanilla purée
--
Thai Cornish crab and chilli beignets
Vegetarian
Canapés Menu

Selection of Three canapés at £10 per person

Selection of Five canapés at £15.50 per person

Selection of Six Reception canapés at £18.50 per person

Vegetarian (V)

Bocconcini, sun blushed tomato and black olive crystal pick

Wild mushroom and Oxford blue cheese arancini

Mini savoury Oxford blue and spinach muffin

Miniature vegetarian quiche

Spinach and onion bhaji swith minted yogurt

Fire roasted pepper and manchego cheese tortilla

(Cauliflower and courgette pakora

Mozarella, tomato and basil terrine with pesto salsa

(v) Crispy mini potatoes with mature cheddar, spring onion and sour cream

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

Three course menu A £35.00 per person

Three course menu B £42.00 per person

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

Vegetarian and other dietary requirements should be pre-booked

All our menus include a selection of freshly baked bread

All Three course menus are followed by freshly brewed Fair Trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions
Private Dining Menu (A)

Please choose one Starter, one Main and one Dessert.

£35 per person

Starters

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

Ham hock, peas, new potatoes and mustard

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

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

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

Dessert

Nutella bread and butter pudding, orange marmalade jelly

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

Chocolate fondant, carrot caramel, white chocolate purée

FOOD ALLERGIES and INTOLERANCES. Please speak to our Team about the ingredients in your menu.
All menus include VAT.
Private Dining Menu (B)

Please choose one Starter, one Main and one Dessert.

£42 per person

Starters

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

Ham hock, peas, new potatoes and mustard

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

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

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

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

Dessert

Pear and almond tarte, pear purée and vanilla ice cream

Classic glazed lemon tart clotted cream and honeycomb

Chocolate fondant, carrot caramel, white chocolate purée

FOOD ALLERGIES and INTOLERANCES. Please speak to our Team about the ingredients in your menu. All menus include VAT.
Private Dining
Menu (C)

Please choose one Starter, one Main and one Dessert.

£48 per person

Starters

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

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

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

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

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

Wild mushroom and truffle risotto, cep purée With pickled fennel and watercress espuma

Dessert

Classic glazed lemon tart clotted cream and honeycomb

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

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

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

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

Classic Afternoon Tea
at £14.50 per person

Freshly brewed Fair trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions
Cucumber, Severn and Wye smoked salmon and free range egg mayonnaise finger sandwiches
Mini cakes, mini fruit scones with clotted cream and strawberry preserve
Still and sparkling water

High Afternoon Tea
at £17.50 per person

Freshly brewed Fair trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions
Coronation Chicken, Severn and Wye smoked salmon, free range egg mayonnaise finger sandwiches
Premium cakes, mini butter scones with clotted cream and preserve, mini fruit tartlets with fresh berries
Still and sparkling water

Vintage Afternoon Tea Party
at £20.50 per person

Freshly brewed Fair trade ‘Down to earth’ coffee and selection of Char’s of Winchester tea, including herbal infusions
Poached Scottish salmon with dill, smoked ham and tomato, free range egg mayonnaise and rocket finger sandwiches
Victoria sponge, Battenberg, Fruit tart
Still and sparkling water

FOOD ALLERGIES and INTOLERANCES. Please speak to our Team about the ingredients in your menu. All menus include VAT.
Please be advised that venue hire prices are in addition to the menu prices listed.

For more information please contact:

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