



WINCHESTER
CATHEDRAL
EVENTS

Private Dining Menus 2018/2019

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

Vegetarian and other dietary requirements should be pre-booked

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All Three course menus are served with a freshly baked bread

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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

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All Three course menus are inclusive of VAT



Private Dining Menu A at £35 per person

Please choose once 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

Desserts

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



Private Dining Menu B at £42 per person

Please choose once 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

Desserts

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



Private Dining Menu C at £48 per person

Please choose once 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, and 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, cep purée with pickled fennel and watercress espuma



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Desserts

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