CONFERENCE AND MEETING PACKAGES AND MENUS

THE REFECTORY

T 020 7407 5740 • southwark@sodexo.com

Thank you for requesting our menu selections

These menus are designed as a guide and can be adapted to suit individual style, taste and budget. We are infinitely flexible and will gladly create a menu for your specific event and dietary requirements.

Staffing costs are included in the day delegate packages and menu prices, but there may be additional staffing costs for service of drinks, dinners, canapés and nibbles.

In most circumstances we can provide refreshments and sandwich lunches up to 2 working days notice. However, to ensure we are able to accommodate your specific request, we ask for a minimum of 3 working days notice, for all other catering requirements. For changes in guest numbers we ask for a minimum of 48 hours notice or we will cater and charge for the original number booked.

To discuss your requirements further please contact our management team on:

T: 020 7407 5740
E: southwark@sodexo.com

Prestige Experience at
Southwark Cathedral
London Bridge
London SE1 9DA

Day delegate packages available for a minimum of 10 delegates

PACKAGE 1
£22.00 PER PERSON
(Excluding VAT)

On arrival and mid morning
Freshly brewed coffee and a selection of organic teas

Meat Platter
Melton Mowbray pork pie
Cold rare roast beef
Baked ham
Coarse chicken liver pate
Home baked pork and sage sausage rolls
Fresh piccalilli
English mustard
Balsamic onions

Cheese Platter
Isle of Mull Cheddar
Shropshire blue
Cornish brie
Green tomato chutney
Grapes
Celery sticks

Served with
Rectory garden leaves
Basket of warm breads
Basket of apples and Clementine's

Afternoon
Freshly brewed coffee and a selection of teas

PACKAGE 2
£26.00 PER PERSON
(Excluding VAT)

On arrival and mid morning
Freshly brewed coffee and a selection of teas with home made shortbread

Finger buffet
Served Hot
Mini cottage pies
Chicken fillet wrapped in bacon with sage butter
Smoked haddock and parsley fishcakes
Onion and Capricorn goat's cheese tart (v)

Served Cold
Batons of vegetables with green tomato chutney (v)
Rectory garden salad (v)
Chef's selection of filled breads
Chef's selection of filled wraps

Dessert
Eton mess

Afternoon
Freshly brewed coffee and a selection of teas with hand made cakes

PACKAGE 3
£32.00 PER PERSON
(Excluding VAT)

On arrival and mid morning
Freshly brewed coffee and a selection of teas with home made shortbread

Fork buffet lunch
Poached délice of salmon over a lemon mayonnaise Waldorf
Char grilled chicken on a bed of minted pea and courgette salad
Roasted Gressingham duck with cherry glaze over puy lentil and pepper salad
Tomato and herb tart drizzled with basil oil
Roasted Jersey Royals with rock salt and rosemary
Snow peas, young carrots and green beans tossed in thyme butter

Strawberry tart with Cornish clotted cream
Bowl of British crisp red and green apples

Afternoon
Freshly brewed coffee and a selection of teas with hand made cakes

PACKAGE 4
£36.00 PER PERSON
(Excluding VAT)

On arrival and mid morning
Freshly brewed coffee and a selection of teas with home made shortbread

3 Course set lunch
Smoked trout and watercress tart with a watercress and orange salad

New season lamb Irish stew with spring vegetables, young carrots and champ potatoes and parsley liquor

Individual English Bramley apple and cinnamon cobbler with vanilla custard

Afternoon
Freshly brewed coffee and a selection of teas with hand made cakes

FINGER BUFFET
£22.00

(Excluding VAT - minimum 8 guests)

Served Hot

Mini cottage pies
Chicken fillet wrapped in bacon with sage butter
Smoked haddock and parsley fishcakes
Onion and Capricorn goat's cheese tart (v)

Served Cold

Batons of vegetables with green tomato chutney (v)
Rectory garden salad (v)
Chef's selection of filled breads
Chef's selection of filled wraps

Dessert

Glazed lemon tart

FORK BUFFET
£25.00

(Excluding VAT - minimum 10 guests)

Poached délice of salmon over a lemon mayonnaise Waldorf
Char grilled chicken on a bed of minted pea and courgette salad
Roasted Gressingham duck with cherry glaze over puy lentil and pepper salad
Tomato and herb tart drizzled with basil oil
Roasted Jersey Royals with rock salt and rosemary
Snow peas, young carrots and green beans tossed in thyme butter

Strawberry tart with Cornish clotted cream
Basket of British crisp red and green apples

DINNER MENUS

(Excluding VAT)

Menu 1 - £24.50

Pea and ginger soup with a parmesan crisp

Griddled breast of free range chicken, potato and spring onion cake, carrot purée with a coriander and rich red wine reduction

Individual vanilla cream Victoria sponge with fresh berry compote

Freshly brewed coffee and a selection of teas

Menu 2 - £29.00

Smooth chicken liver parfait with caramelised onion jam with brioche toast

Steamed lemon sole filled with prawn mousse, served on wilted greens, charlotte baby potatoes and a tarragon beurre blanc sauce

Strawberry shortbread with vanilla ice cream threaded with puree of strawberries

Freshly brewed coffee and a selection of teas

Menu 3 - £35.00

Traditional organic oak smoked salmon tartare garnished with lemon in muslin

Roast rump of Herdwick lamb with gratin potatoes, runner beans and a rosemary port jus

Open caramelised Bramley apple tart with English custard cream sauce

Freshly brewed coffee and a selection of teas
Petits fours

Menu 4 - £45.00

Twice baked Rebelchon cheese soufflé
Roasted pointed peppers and Ebly wheat risotto

Blackened fillet of sea bass, on a sweet potato and coriander mash
with a vegetable tagliatelle with a spring onion and Thai ginger sauce

Chocolate parfait, with a miniature raspberry and cointreau tart

Freshly brewed coffee and a selection of teas
Petit fours

CANAPE MENU
8 PER PERSON - £18.00
(Excluding VAT)

Fish and Shellfish
Parmesan basket filled with baby scallop and lemon thyme risotto
Hand-made anchovy and pesto cheese straws
Crispy filo tiger prawns with a sweet chilli and cucumber dipping sauce
Prawn toasts with spring onion and sesame seeds with a sweet chilli sauce
Herb blinis with smoked salmon and crème frâiche
Tempura prawns with wasabi and soy sauce
Quails egg with smoked salmon and hollandaise sauce on a toasted muffin

Duck
Crispy duck pancakes with spring onion, cucumber and plum sauce
Pink duck breast on a fondant potato with spiced pear chutney
New potatoes with a garlic hoi sin sauce

Chicken
Chicken salsa rolled in flour tortillas with Monterey jack and guacamole
Smoked chicken and red onion marmalade bruschetta
Skewers of jerk chicken and mango dipping sauce
Parmesan basket filled with a smoked chicken and lemon thyme risotto

Beef
Mini Yorkshire puddings with rare beef and horseradish
Baby beef burgers with tomato relish and sesame seed bun
Beef skewers marinated in ginger, kaffir lime and coriander
Bresaola, sun blushed tomato and basil in a parmesan basket
Char grilled asparagus wrapped with bresaola
Air cured cecina and apricot chutney on toasted walnut bread

Lamb

Lamb and mint cocktail sausages with a redcurrant glaze
Spicy Merguez sausage with red onion marmalade on toasted focaccia bread
Seared lamb fillet on a parsnip rosti with a redcurrant glaze
Rosemary lamb kofte with minted yoghurt

Pork

Croque monsieur
Quails egg with toasted muffin, roasted chorizo and hollandaise sauce
Venison sausage and red onion marmalade bruschetta
Oriental dim sum with a hot and sour dipping sauce
Caesar salad with quails egg, Parma ham and anchovy dressing
Serrano ham and parmesan beignets
Cumberland cocktail sausages with mustard and honey

Vegetarian

Mediterranean vegetable bruschetta with pesto and shards of parmesan
Roasted William pear and stilton rarebit
Miniature Roquefort and baby spinach tarts
Zucchini and asparagus bruschetta with shavings of parmesan
Pesto and parmesan straws
Spinach and ricotta tartlets with confit of red peppers
Quails egg Florentine with hollandaise sauce
Confit of peppers and balsamic onions in a parmesan basket
Forme D' Ambert and caramelised figs on walnut bread

LIGHT LUNCHES

(Excluding VAT)

Sandwich lunch
£7.00 per person – minimum 6 people

Selection of sandwiches with vegetable crisps

Jug of orange juice

Working lunch 1
£10.00 per person – minimum 6 people

Hand made miniature savoury pastries

Selection of sandwiches with vegetable crisps

Basket of fruit

Working lunch 2
£15.00 per person – minimum 6 people

Leek and basil tart

Skewers of grilled lemon and thyme chicken

Red lentil and rice salad

Rectory garden salad

Selection of breads

Basket of fruit

EXTRAS

(Excluding VAT)

Dry cured bacon sandwiches	£3.40 – per person
Platter of fruit	£3.50 – per person
Tea and Coffee	£2.95 – per person
Tea, Coffee and biscuits	£3.50 – per person
Tea, Coffee and Fruit Platter	£3.95 – per person
Tea, Coffee and mini Pastries	£4.50 – per person
Tea, Coffee and homemade cakes	£4.75 – per person
Tea, Coffee, Pastries and Fruit Platter	£6.25 – per person
Herbal tea selection	£0.75 – per person

Litres of Strathmore Mineral water	£3.00
Jug of fresh lemonade	£4.00
Jug of Orange or Apple juice	£3.50
Bottle of Elderflower cordial	£4.50
Bottle of summer fruits cordial	£4.50
Budweiser or Becks beer	£3.00

(Charged on consumption)