

SOUTHWARK
◆ CATHEDRAL ◆

DAY DELEGATE PACKAGES

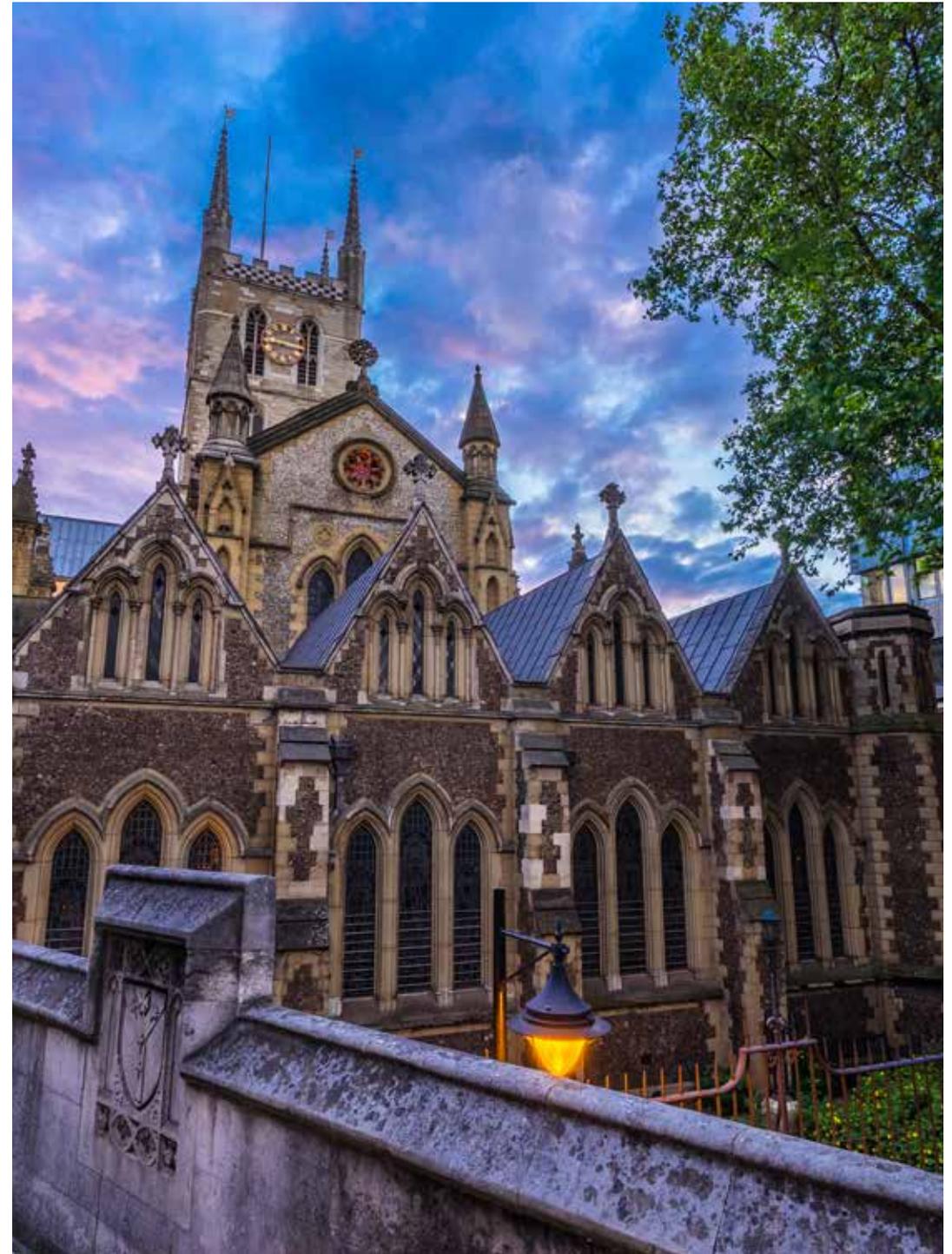
SOUTHWARK CATHEDRAL

Southwark Cathedral stands at the oldest crossing point of the tidal River Thames. It is believed that there was a community of nuns on the site long before 1066. In 1106, the church was re-founded as a priory, with a hospital created alongside the church.

Now as a Cathedral, Southwark is once again (as in monastic days) a centre for a pattern of daily worship within the English Cathedral music tradition. It continues to serve the people of its parish and the diocese, to be a centre of teaching, of worship, prayer and pilgrimage and offers an open and inclusive welcome to all who come here.

The Conference Centre is located next to London Bridge and sits in the heart of historic Bankside.

Our six conference rooms are located next to London Bridge Station with its many transport connections. Our bright, modern conference rooms offer views of the River Thames and the City and are located within a unique and historic setting.





BREAKFAST



1. BREAKFAST £4.50

Canton tea
Extract coffee
Mini croissants and pastries

2. BREAKFAST £5.95

Canton tea
Extract coffee
Mini croissants and pastries
Fresh orange juice (150ml)

3. BREAKFAST £7.95

Canton tea
Extract coffee
Mini croissants and pastries
Fresh fruit pots
Fresh orange juice

4. BREAKFAST £12.75

Canton tea
Extract coffee
Bacon baps
Portobello mushroom and thyme baps
Fresh fruit pots
Fresh orange juice

5. BREAKFAST £15.95

Canton tea
Extract coffee
Greek yoghurt with seasonal fruit compote and granola
Smoked salmon and cream cheese mini bagel
Emmethyl and plum tomato bagel
Fresh orange juice



DAY DELEGATE PACKAGES



ALL DAY 1 £25.75

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Sandwich lunch with a choice of three sandwiches (1.25 rounds per head)
Kettle chips
Seasonal fruit pots
Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea
Extract coffee
Brownie and flapjack bites

ALL DAY 2 £28.50

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Artisan bread sandwich lunch with a choice of three sandwiches (1.25 rounds per head)
Kettle chips
Seasonal fruit pots
Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea
Extract coffee
Brownie and flapjack bites

DAY DELEGATE PACKAGES



ALL DAY 3 £34.50

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Savoury tart and salad lunch – choose 2 fillings
Leek, goat's cheese and thyme
Roast butternut squash, feta and rosemary
Red pepper, brie and basil
Spinach, pea and mint

Salads from a repertoire – choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds
Roast baby beets, crème fresh, dill
Fennel, cabbage and apple slaw, toasted walnuts
Baby new potatoes, lemon and chive mayo
Chicory, rocket and pomegranate seeds
Green salad

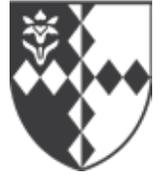
Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea
Extract coffee
Brownie and flapjack bites

DAY DELEGATE PACKAGES



ALL DAY 4 £37.95

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Cold buffet lunch

Choose two from the repertoire

Poached salmon fillets, lemon & mint salsa
Smoked duck, roast fennel, French beans
Char-grilled chicken, ginger, chilli, garlic, broccoli
Scottish smoked salmon, rye, dill, lemon creme fraiche
Honey & mustard glazed gammon, piccalilli
Smoked mackerel, beetroot, new potatoes, horseradish dressing
Coronation chicken
Spinach and feta puff pastry rolls
Roast pumpkin, red onion and goats cheese wellington

Salads from a repertoire – choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds
Roast baby beets, crème fresh, dill
Fennel, cabbage and apple slaw, toasted walnuts
Baby new potatoes, lemon and chive mayo
Chicory, rocket and pomegranate seeds
Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea
Extract coffee
Brownie and flapjack bites



DAY DELEGATE PACKAGES



FOR HALF-DAY BOOKINGS

HALF DAY 1 **£20.95**

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Sandwich lunch with a choice of three sandwiches (1.25 rounds per head)
Kettle chips
Seasonal fruit pots
Canton tea, Extract coffee, mineral water

HALF DAY 2 **£28.50**

ARRIVAL

Canton tea
Extract coffee
Mini morning pastries, England Preserves jam or London honey
Fresh orange juice

MID-MORNING

Canton tea
Extract coffee
Biscotti and shortbread

LUNCH

Savoury tart and salad lunch – choose 2 fillings
Leek, goat's cheese and thyme
Roast butternut squash, feta and rosemary
Red pepper, brie and basil
Spinach, pea and mint

Salads from a repertoire – choose 2 salads
Morrocan spice carrots, cous cous, coriander and toasted pumpkin seeds
Roast baby beets, crème fresh, dill
Fennel, cabbage and apple slaw, toasted walnuts
Baby new potatoes, lemon and chive mayo
Chicory, rocket and pomegranate seeds
Green salad

Seasonal fruit pots
Canton tea, extract coffee, mineral water

DAY DELEGATE PACKAGES



FOR HALF-DAY BOOKINGS

HALF DAY 3 **£22.95**

ARRIVAL

Artisan bread sandwich lunch with a choice of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

DAY DELEGATE PACKAGES



FOR HALF-DAY BOOKINGS

HALF DAY 4 **£31.25**

LUNCH

Cold buffet lunch

Choose two from the repertoire

Poached salmon fillets, lemon & mint salsa

Smoked duck, roast fennel, French beans

Char-grilled chicken, ginger, chilli, garlic, broccoli

Scottish smoked salmon, rye, dill, lemon creme fraiche

Honey & mustard glazed gammon, piccalilli

Smoked mackerel, beetroot, new potatoes, horseradish dressing

Coronation chicken

Spinach and feta puff pastry rolls

Roast pumpkin, red onion and goats cheese wellington

Salads from a repertoire - choose 2 salads

Moroccan spice carrots, cous cous, coriander and toasted pumpkin seeds

Roast baby beets, crème fresh, dill

Fennel, cabbage and apple slaw, toasted walnuts

Baby new potatoes, lemon and chive mayo

Chicory, rocket and pomegranate seeds

Green salad

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

AFTERNOON TEA

Canton tea

Extract coffee

Brownie and flapjack bites

BUFFET

HOT MAINS

- Moroccan lamb tagine (GF DF)
- Thai green chicken curry (GF DF)
- Beef, Guinness & chestnut mushroom casserole (GF DF)
- Chicken, leek & tarragon pie
- Beef bourguignon (GF DF)
- Aubergine, roast red pepper & goats cheese parmigiana (GF V)
- Cod and smoked haddock pie, parmesan mash (GF)
- Salmon & spinach gratinee (GF)
- Pea, mint, broad bean, mint & lemon risotto (GF V)
- Smoked haddock & dill fishcakes (DF)
- Poached salmon fillets, salsa verde (GF DF)
- Thai fishcakes (DF)

VEGAN

- Aromatic butternut squash & spinach curry, roasted coconut, lime and tamarind (VG)
- Spring risotto, with asparagus, peas, lemon and thyme (VG)
- Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
- Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

COLD MAINS

- Poached salmon fillets, lemon & mint salsa (GF DF)
- Smoked duck, roast fennel, French beans (GF DF)
- Char-grilled chicken, ginger, chilli, garlic, broccoli (GF DF)
- Scottish smoked salmon, rye, dill, lemon crème fraiche (GF)
- Honey & mustard glazed gammon, piccalilli (GF DF)
- Smoked mackerel, beetroot, new potatoes, horseradish dressing (GF DF)
- Coronation chicken (GF DF)

£31.50 | 2 mains 2 sides and 1 dessert

HOT SIDES

- Roast new potatoes rosemary & garlic (GD DF V)
- New potatoes, butter & mint (GD DF V)
- Sweet potato & coriander mash (GD DF V)
- Dauphinoise potatoes (GF V)
- Root vegetable mash (GF DF V)
- Summer vegetables with butter & parsley (GF DF V)
- Lemon & mint couscous (GF DF V)
- Pea & mint puree (GF V)

COLD SIDES

- Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander (GF DF V)
- Broccoli, cherry tomato, toasted almonds (GF DF V)
- Roast fennel, French beans & garlic (GF DF V)
- Moroccan spiced carrots, couscous (GF DF V)
- Beetroot, dill, creme fraiche (GF V)
- Puy lentil, celeriac, mint & hazelnut (GF DF V)
- Green beans, mange tout, orange, toasted hazelnuts (GF DF V)
- Butter bean, roast red & yellow peppers, parsley vinaigrette (GF DF V)

DESSERTS

- Lime & ginger posset, hazelnut shortbread (GD DF V)
- Treacle tart, clotted cream (DF V)
- Summer pudding, Jersey cream (DF V)
- Chocolate & sour cherry brownie, vanilla bean ice cream (DF V)
- Bitter chocolate truffle torte, raspberries, crème fraiche (GF V)
- Apple & blackberry crumble, double cream (GF V)



SANDWICH LUNCH ONLY



£14.95

Sandwich lunch with a choice of three sandwiches (1.25 rounds per head)

Kettle chips

Seasonal fruit pots

Canton tea, Extract coffee, mineral water

SANDWICH OPTIONS

Chicken & chorizo

Fiery harissa chicken

Forman's poached salmon & dill cream cheese

Free range chunky egg mayonnaise & slow roasted tomatoes

Mozzarella tricolore

Houmous & falafel

Mexican bean & avocado

British ham, cheddar & pickle

Roast chicken & sweetcure bacon

Coronation chicken

Mature cheddar cheese & spring onion

Classic blt



FINGER BUFFET

(PRICES FOR A MINIMUM OF 10 GUESTS)

HOT MEAT

Lamb kofte, spicy tomato and red pepper dipping sauce £3.50

Mini chicken fajitas £2.95

Cumberland sausages, seed mustard and honey £1.50

COLD MEAT

Pork, apple and rosemary sausage roll £2.75

Prosciutto wrapped figs £2.95

'Quails' scotch egg £2.50

HOT FISH

Salt cod fritters and aioli £2.75

Mini smoked haddock fishcakes, tartare sauce £2.75

Lemon sole goujons, tartare sauce £3.75

COLD FISH

Prawn skewers with marie rose sauce £3.95

Smoked salmon and horseradish crème fraiche mini brioche £3.95

Smoked salmon on rye, cream cheese, lemon dill and black pepper £3.95

HOT VEGETARIAN

Roast new potatoes and romesco sauce £1.95

Butternut squash and mozzarella arancini £1.95

Mini pizza margherita £1.95

COLD VEGETARIAN

Feta, pea and potato tortilla squares £1.00

Guacamole bruschetta, diced tomato and dukkah £1.50

Mini pitta pockets with aubergine caviar and pomegranate £2.25

Bruschetta: £2.75

Roast pumpkin, rosemary and goats cheese

Crushed pea, broad bean, mint and ricotta

Roasted red and yellow peppers, coriander and garlic

Guacamole, diced tomato and dukkah

Savoury tartlets: £2.50

Leek, cheddar and thyme

Gruyere, bacon and chive

Cherry tomato, feta and basil

Caramelised onion, goats cheese rosemary

Feta, pea and potato tortilla squares £1.95

Crispy pitta shards, aubergine caviar and pomegranate £2.50

Cherry tomato, basil and mini mozzarella skewers £2.50

DESSERT

Mini brownie bites £1.50

Seasonal fruit tartlets £2.50

Almond and blackberry slice £1.95



INDIVIDUAL PRICING



Canton tea and Extract coffee £2.95

Harrogate mineral water 750ml £3.95

Fresh orange juice per litre £9.50

Home made cordials per litre £9.50

Mini pastries £2.75

Mini flapjack and brownie bites £2.75

Biscotti and shortbread £1.75

Fresh fruit pots £3.50

Mini scones, clotted cream, raspberry jam £3.75

Kettle crisps £1.75

Marinated olives £2.50

Parmesan and rosemary straws £3.25



DRINKS



WHITE

El Ninot de Paper Blanco, Valencia	£23.95
Los Otros Pinot Grigio, Central valley, Chile	£25.75
Domaine de Vedilhan Viognier, Pays d'Oc, Languedoc	£26.95
L'Ormarine 'Carte Noire', Picpoul de Pinet, Languedoc	£28.50
Vila Nova Loureiro, Portugal	£29.75
The Cloud Factory Sauvignon Blanc, Marlborough, NZ	£32.50
La Battistina Gavi, Piedmont	£34.00

ROSÉ

Pasquiers Grenache Cinsault Rosé, Pays d'Oc, Languedoc	£25.75
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RED

Mantlepiece Cinsault, Coastal Region, South Africa	£23.95
Vega del Rayo Rioja Tempranillo, Rioja	£25.75
Showdown, 'Man with the Ax' Cabernet Sauvignon, California	£26.95
Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon	£28.50
La Ruchette Dorée, Côtes du Rhône Villages Rouge, Rhone	£29.75
Nieto Malbec, Mendoza, Argentina	£32.50
The Black Craft Shiraz, Barossa Valley, South Australia	£34.00

FIZZ

Ceradello Prosecco Spumante Brut [Organic], Veneto	£32.50
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CORKAGE

Bring your own 750ml bottle of white or red wine	£12.50
Bring your own 750ml bottle of sparkling wine	£15.00

BEER

Fourpure Brewing co Bermondsey ale and lager	£4.75
Portobello London Pilsner 330ml	£4.75

SOFT DRINKS

Harrogate mineral water 750ml	£3.95
Fresh orange juice per litre	£9.50
Home made cordials per litre	£9.50

HOT DRINKS

Canton tea and Extract coffee	£2.95
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OUR CATERERS

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

www.leafi.co.uk



CONTACT

Whether your needs are for corporate entertaining, product launches or private parties our dedicated team are here to help you plan the perfect occasion.

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southwark@leafi.co.uk

southwarkcathedral.org.uk/venue-hire

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 [/Southwarkcathed](https://twitter.com/Southwarkcathed)



PUBLIC TRANSPORT

Underground: London Bridge, Borough, Monument, Cannon Street (8 min walk)

DLR: Bank Station (15 min walk)

Rail: London Bridge (5 min walk)

Bus: 17, 21, 35, 40, 43, 47, 48, 133, 141, 149, 344, RV1 to London Bridge Station (5 min walk)

PARKING

There is no car parking in the vicinity of the Cathedral. The nearest car park is in Great Suffolk Street and is run by Union Car Parks.

PRICES

Prices are quoted in net and exclusive of labour, hire, linen and VAT