

MENUConference and Hospitality



We directly support the upkeep of Liverpool Cathedral – the biggest in Britain and 5th largest in the world! Here at Couture at Liverpool Cathedral we aim to offer exceptional service and great food that will be the talking point of your event, conference or party. We create delicious, freshly prepared, locally sourced, traditional British hearty food, home made right here in our kitchens.

Our methods are simple: small seasonal menus and food served with a smile. Our chefs work together to ensure consistency of quality and variation, producing fabulous menus to suit all occasions, backed by excellent customer service.

Perhaps you would like something you don't see here? We can cater for a wide variety of conferences, meetings and events including evening buffet, canapé receptions and fine dining.

For all event and hospitality enquiries please contact our events team on 0151 702 7205 or events@liverpoolcathedral.org.uk

Just get in touch and we'll be happy to help.

Here at Liverpool Cathedral we take pride in our teas and coffees.

Our selection of Earl Grey, Green and Peppermint teas alongside the traditional English Breakfast are all organic fairtrade teas.

The Eros beans that make our coffee are also fairtrade and are slow roasted in drum roasters to develop a unique, optimum and consistent flavour every time.





ALL DAY BREAK SELECTION

Fresh filtered coffee & selection of teas	£1.75
With individually wrapped bisuits	£2.30
With freshly baked cookies	£3.00
With selection of cakes & slices	£3.75
With seasonal sliced fresh fruit platter & cakes	£5.50
750ml bottled water still & sparkling (serves 4)	£3.00
Jugs of premium fresh orange, apple or cranberry	
(serves 5)	£4.50

BREAKFAST

Start your meeting with one of the following breakfast options, all include tea and coffee.

Buttered tea cakes	£3.00
Selection of croissants and pastries	£3.75
Continental breakfast	£7.95
Cheese and meat platter, danish pastries, croissants with butter and professional fresh fruit platter and orange juice.	reserves,
Full English breakfast buffet	£10.95
Sausage, vegetarian sausage, bacon, black pudding, hash browns, scrambled egg, beans, mushrooms, tomatoes and toast.	
Bacon bap	£5.25
Sausage bap (vegetarian available)	£5.25
Toast, butter and jam	£3.25



HOT BUFFET LUNCH

3 options per group @£14.95 per person 4 options per group @£16.95 per person

MAINS COLLECTION

Traditional and hearty

Chicken, leek & mushroom pie with seasonal vegetables

Traditional Liverpool scouse with bread & pickled cabbage

Fisherman's pie topped with cheesy mash & seasonal vegetables

Sausage, mash & onion gravy

Hot with a hint of spice

Slow cooked beef chilli & basmati rice

Chicken Tikka with rice & mini naan bread

Fresh and tasty

Beef Lasagne with garlic bread & salad

Baked fillet of haddock with tomato & barlotti bean & seasonal vegetables

Herb crusted pollock on a bed of curly kale with new potatoes

Crispy fishcakes with tomato & basil crushed new potatoes

Vegetarian

Roast root vegetable crumble

Vegetarian sausage, mash & onion gravy

Vegetarian lasagne with garlic bread & salad

Traditional Liverpool 'Blind Scouse' with crusty bread & pickled cabbage

Thai vegetable green curry with basmati rice & mini naan bread

Creamy broccoli pasta with garlic bread

Add a DESSERT for £4.95 per person, or substitute a mains option

Cheesecake (lemon, strawberry or white chocolate)

Sticky toffee pudding

Apple pie and custard

Chocolate fudge cake

SANDWICH LUNCH MENU

All sandwiches are homemade, prepared by our chefs to order and served on a selection of artisan breads with seasonal cut fruit and bitesize cakes.

£7.50 per person

Choose 4 sandwiches from below:

Ham cheese and coleslaw

Roast beef and horseradish

Tuna mayo with sliced cucumber

Chicken salad

Prawn Marie rose

Cheese and pickle (v)

Free range egg mayo (v)

Houmous and red pepper (v)

DELEGATE LUNCH

Our delegate lunch includes our freshly made sandwiches, a selection of finger food served with seasonal cut fruit and cakes

£11.95 per person

Choose **4** homemade sandwich options from Sandwich Lunch Menu above and **3** finger food options from below:

Lamb Kofta with mint and cucumber yoghurt

Thai vegetable spring rolls

Cumberland sausage & caramelised onion toad in the hole

Fritto Misto (selection of deep fried fish)

Cajun chicken skewers

Thai style king prawns

Pear and stilton Tartlets (v)

Olives with pitta bread and homemade houmous (v)

Cherry tomato and basil bruschetta (v)

Add extra options for £2.00 each per person

ALL INCLUSIVE PACKAGES

Our all-inclusive packages are designed for daytime conferences and events.

All include unlimited jugs of ice water and cordial throughout the day.

SILVER PACKAGE: £15.50pp

On arrival

Filter coffee and selection of teas

Morning refreshments

Homemade cookies with filter coffee and selection of teas

Lunch

Choose any **4** sandwiches from Sandwich Lunch Menu. Includes fresh fruit platter

Afternoon refreshments

Filter coffee and selection of teas with chocolate flapjacks

GOLD PACKAGE: £20.50pp

On arrival

Selection of mini pastries with filter coffee and a selection of teas

Morning refreshments

Homemade cookies with filter coffee and selection of teas

Lunch

Choose any **3** from Sandwich Lunch Menu and any 3 from the Delegate Lunch Menu **OR** choose any **6** from the Delegate Lunch Package.

Includes fresh fruit platter

Afternoon refreshments

Filter coffee and selection of teas with an assortment of cakes

PLATINUM PACKAGE: £26.50pp

On arrival

Selection of Danish pastries with filter coffee, selection of teas and orange juice

Morning refreshments

Homemade flapjacks and cookies with filter coffee and selection of teas

Lunch

Choose any **3** from Delegate Lunch Menu and any **3** from the Hot Buffet Lunch Menu. Includes fresh fruit platter

Afternoon refreshments

Filter coffee and selection of teas with an assortment of cakes

Choices for the All inclusive packages:

Sandwich Lunch Menu

Ham cheese and coleslaw
Roast beef and horseradish
Tuna mayo with sliced cucumber
Chicken salad
Prawn Marie rose
Cheese and pickle (v)
Free range egg mayo (v)
Houmous and red pepper (v)

Delegate Lunch Menu

Lamb Kofta with mint and cucumber yoghurt
Thai vegetable spring rolls
Cumberland sausage & caramelised onion toad in the hole
Fritto Misto
Cajun chicken skewers
Thai style king prawns
Pear and stilton Tartlets (v)
Olives with pitta bread and homemade houmous (v)
Cherry tomato and basil bruschetta (v)

Hot Buffet Lunch Menu

Chicken, leek & mushroom pie with seasonal vegetables
Traditional Liverpool scouse with bread & pickled cabbage
Fisherman's pie topped with cheesy mash & seasonal vegetables
Sausage, mash & onion gravy
Slow cooked beef chilli & basmati rice
Chicken Tikka with rice & mini naan bread
Beef Lasagne with garlic bread & salad
Baked fillet of haddock with tomato & barlotti bean & seasonal vegetables
Herb crusted pollock on a bed of curly kale with new potatoes
Crispy fishcakes with tomato & basil crushed new potatoes
Roast root vegetable crumble (v)
Vegetarian sausage, mash & onion gravy (v)
Vegetarian lasagne with garlic bread & salad (v)
Traditional Liverpool 'Blind Scouse' with crusty bread & pickled cabbage (v)

Thai vegetable green curry with basmati rice & mini naan bread (v)

Creamy broccoli pasta with garlic bread (v)

AFTERNOON TEA

Want to make an impression? Our afternoon tea packages will feel like a treat and are delicately served on a vintage afternoon tea stand

AFTERNOON TEA £9.50

Cucumber, salmon and tomato, houmous and red pepper and
Cheshire cheese with onion jam sandwiches
followed by homemade scones with butter and preserves
and selection of bite size cakes

INDULGENT AFTERNOON TEA £15.95

For the group that wants that little bit extra

Cucumber, salmon and tomato, houmous and red pepper and
Cheshire cheese with onion jam sandwiches
followed by homemade scones with clotted cream and preserves
a selection of bite size cakes
all washed down with a glass of house Prosecco



Terms and Conditions

All prices listed exclude VAT.

Minimum numbers of 20.

Room hire charges may apply and will be detailed on your quotation.

Additional charges for staff and equipment hire may be applicable, but will be detailed on your quotation.

Full terms and conditions are detailed on your quote.

