

LIVERPOOL CATHEDRAL

MENU

Group & Bookings



We directly support the upkeep of
Liverpool Cathedral – the biggest in Britain
and 5th largest in the world!

Are you planning to bring a group to Liverpool Cathedral? Then let us, as the Cathedral's resident caterer look after all your catering needs to help make that visit to this great building that extra bit special.

Our aim is to offer exceptional service and great food that will be the talking point of your visit or event. We create delicious, freshly prepared, locally sourced, seasonal British food. Our expertise is in creating fresh food and excellent customer service.

Our menus are simple but delicious developed in response to what many of our group bookings customers want – excellent value, simple food, presented well with a smile. They can be served in our Sir Giles Gilbert Scott Suite (20-100 people) or for fewer than 20 up to 50 in our Welsford Restaurant.

If you don't see here what you are looking for, we have a conference and hospitality menu, along with a bespoke design service.

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 REFRESHMENTS

Fresh filtered coffee and selection of teas	£1.75
With individual wrapped biscuits	£2.25
With homemade cookies	£2.75
With bite size cakes	£3.25
With scones, butter and preserves	£3.75
With scones, clotted cream and preserves	£4.25
750ml bottled water <i>still and sparkling (serves 4)</i>	£3.00
Orange, apple or cranberry juice (serves 5)	£3.50

BREAKFAST

All breakfasts include tea and coffee

Buttered tea cakes	£3.00
Continental breakfast buffet	£7.50
<i>Cheese and meat platter, danish pastries, croissants with butter and preserves, fresh fruit platter and orange juice.</i>	
Full english breakfast buffet	£10.00
<i>Sausage, vegetarian sausage, bacon, black pudding, hash browns, scrambled egg, beans, mushrooms, tomatoes and toast.</i>	
Bacon bap	£4.75
Sausage bap	£4.75
Vegetarian sausage bap	£4.75
Toast, butter and jam	£2.95

LUNCH MENU

All menus are served buffet style with tea and coffee,
water and cordial

Simple Buffet sandwich lunch £7.50

Egg mayonnaise, cheese, tuna and sliced ham sandwiches served
with fresh fruit platter

Homemade Soup and Sandwich Buffet Lunch £10.00

Chefs soup of the day with a selection of egg mayonnaise, cheese, tuna and
sliced ham sandwiches and bite size cakes

Sandwich and Savoury Lunch £12.50

Selection of egg mayonnaise, cheese, tuna and sliced ham sandwiches

Our Welsford Restaurant quiche (choose from: tomato and cheddar, goats cheese
and caramelised onion or ham and leek)

Sausage rolls made from scratch in our kitchens

Salads (Choose two from: cous cous, mixed leaf, potato salad or pasta salad)

Fruit platter and bite size cakes

Additions

Upgrade to premium breads and fillings for an extra £2.00 pp

Coronation chicken, beef and horseradish, brie and tomato, prawn mayonnaise



HOT BUFFET LUNCHES AND SUPPERS

2 Course Hot Buffet Lunch £12.50

Supper £15.00

Please choose one main and one dessert per group

Mains

Traditional Liverpool scouse (vegetarian option available) served with crusty bread and pickled cabbage

Beef lasagne (vegetarian option available) served with garlic bread and mixed leaf salad

Thai green curry (chicken or vegetable) served with mini naan bread and basmati rice

Homemade fish pie served with seasonal vegetables

Hearty cottage pie served with seasonal vegetables

Chicken pasta bake served with garlic bread

Desserts

Apple pie with custard

Bread and butter pudding with custard

Sticky toffee Pudding

Bakewell tart with cream

All served with tea, coffee and jugs of iced water

HOT SERVED LUNCHES AND SUPPERS

2 Course Hot Plated Lunch £15.00

Supper £17.50

Please choose one main and one dessert

Mains

Homemade Pie of the day (vegetarian option available),
seasonal vegetables and mash potato

Sausage (vegetarian option available), mash and onion gravy

Chicken breast served with a cream sauce, vegetables
and potatoes

Salmon fillet with new potatoes and green beans

Desserts

Choose one from:

Cheesecake (Lemon, strawberry or white chocolate)

Warm chocolate fudge cake with ice cream

Sticky toffee pudding

Apple pie with custard

*Why not add soup and crusty bread to start
for only £2.50 per person*

All served with tea, coffee and
jugs of iced water

CATHEDRAL CARVERY

2 Course Carvery £12.50 per person

This very popular option adds a personal touch as one of our chefs carves you two roasted joints of meat. Simply choose from beef, lamb, chicken or gammon served with all the traditional trimmings.

Followed by a choice of dessert
Please choose one dessert per group

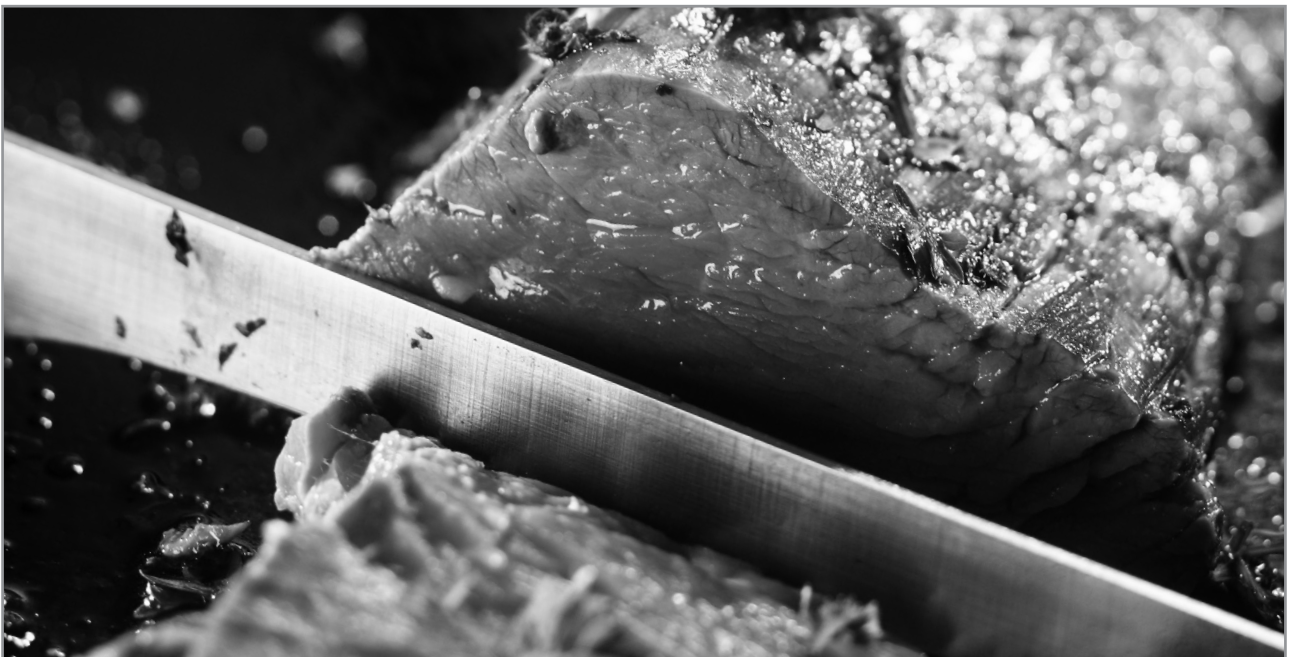
Strawberry cheesecake

Lemon tarte

Bakewell tarte

Chocolate fudge cake and cream

All served with tea, coffee and jugs of iced water and cordial



AFTERNOON TEA

Simple Afternoon Tea Buffet £5.00

Selection of cucumber, salmon and tomato; houmous and red pepper and Cheshire cheese with onion jam sandwiches followed by homemade scones, preserves and butter

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Enhanced afternoon Tea £7.50

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

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Indulgent Afternoon Tea £12.50

For the group that wants that little bit extra.

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

All served with tea, coffee
and jugs of iced water

DINNER

2 courses **£20.00**

3 courses **£25.00**

Please select one starter, one main and one dessert per group

Starters

Soup of the day – choose one from:

tomato and basil, carrot and coriander, broccoli and stilton

Artichoke and parma ham salad with an orange tapenade

Fanned melon laced with ginger syrup served with exotic fruits

Maple ham terrine served with a pickle and tomato salad

Mains

Baked fillet of salmon encrusted with herbs served with new potatoes, sugar snaps and cherry tomatoes with a chili butter

Slow roasted pork belly served with an apple brandy jus with sage mash potato and roasted vegetables

Chicken breast filled with brie and bacon wrapped with leek and vermouth with a mushroom cream sauce

Chicken niçoise – chicken breast with a salad of tomatoes, green beans, red onion and new potatoes, in a light vinegarette

Broccoli and stilton tart served with a red onion relish and a tomato and basil salsa (V)

Wild mushroom risotto with grated parmesan (V)

Desserts

Tangy lemon tart with a raspberry coulis

Poached pear served with a cinnamon sauce

Choux bun filled with crème patissiere and a chocolate glaze

Fruit salad served in an orange and lemon syrup

Followed by tea and coffee

DRINKS PACKAGES

Available in conjunction with any of our menus

Package A @ £7.50

Half a bottle of house wine per guest

Half a bottle of mineral water per guest

Package B @ £12.50

Glass of Prosecco per guest on arrival

Half a bottle of house wine per guest

Unlimited mineral water

Package C @ £25.00

Glass of Prosecco per guest on arrival

Unlimited house wine

Unlimited mineral water

6 bottles of beer per person

*Above served during main event and subject
to agreed time period*

Terms and Conditions

All prices listed include VAT.

Sir Giles Gilbert Scott Suite

Daytime events: Minimum 20 covers. Room hire charge may apply and will be detailed on your quotation. Service provided 8am – 6pm.

Evening events: Minimum 20 covers or £250 spend. Room hire charges may apply and will be detailed on your quotation. Service provided 6pm – 11pm, outside of these hours staffing charges at £10 per hour per staff member will apply.

The Welsford

Book The Welsford between 8am – 11am and 3pm – 6pm with no minimum numbers or minimum spend, or for an intimate evening event space for up to 50 guests (hire charges may apply).

Full terms and conditions are detailed on your quote.

COUTURE