



Liverpool  
Cathedral



# Menu

— The —  
**Welsford**  
B I S T R O



Nestled in the architectural wonder of Liverpool Cathedral, the award nominated Welsford Bistro is a unique restaurant and dining space, well known for its classic, locally sourced menu, and seasonal highlights and events.

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Here 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, canape receptions and fine dining.

For a bespoke menu email:  
[Catering@liverpoolcathedral.org.uk](mailto:Catering@liverpoolcathedral.org.uk)

For all event and hospitality enquiries  
please contact our events team on  
0151 702 7205  
Or  
[events@liverpoolcathedral.org.uk](mailto:events@liverpoolcathedral.org.uk)



— The —  
**Welsford**  
B I S T R O



We are proud to serve **Coffee King**

Founded in 2016 **locally** in the UK by Sean Le Tissier, this **family-run** business has expanded over the years with the help of his two sons, and focuses on sourcing the highest **quality beans** roasted to give a delicious flavour delivered directly to your cup of coffee.

At **The Welsford Bistro** we have decided to offer Coffee King's **Italian Gourmet blend** which is **100% Arabica** originating from **Brazil** and other Central American countries selected yearly to ensure **consistency in taste** and grown at altitudes between 900-1350 meters above sea level, allowing for this heavy bodied coffee to have a syrupy mouthfeel with **milk chocolate, caramel and praline notes.**





# ALL DAY BREAK SELECTION

Fresh filtered coffee and selection of teas	<b>£2.25</b>
With individual wrapped biscuits	<b>£2.75</b>
With freshly baked cookies	<b>£3.25</b>
With a selection of cakes & slices	<b>£4.50</b>
With seasonal sliced fresh fruit platter & cakes	<b>£5.50</b>
750ml bottled water still and sparkling (serves 4)	<b>£4.00</b>
Orange, apple or cranberry juice (serves 5)	<b>£5.00</b>

## Breakfast

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

SELECTION OF CROISSANTS & PASTRIES	<b>£4.50</b>
CONTINENTAL BREAKFAST BUFFET	<b>£9.95</b>
Cheese and meat platter, danish pastries, croissants with butter and preserves, fresh fruit platter and orange juice.	
FULL ENGLISH BREAKFAST BUFFET	<b>£12.95</b>
Sausage, vegetarian sausage, bacon, black pudding, hash browns, scrambled egg, beans, mushrooms, tomatoes and toast.	
BACON BAP	<b>£6.00</b>
SAUSAGE BAP (VEGETARIAN AVAILABLE)	<b>£6.00</b>
TOAST, BUTTER & JAM	<b>£4.50</b>

# LUNCH MENU



*All sandwiches are homemade, prepared by our chefs to order and served on a selection of artisan breads. All menus are served buffet style with tea and coffee, water and cordial.*

Why not add to your buffet with extras from pages 6 or 11

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## SIMPLE BUFFET SANDWICH LUNCH **£8.50**

Selection of sandwiches served with fresh fruit platter

## HOMEMADE SOUP & SANDWICH BUFFET LUNCH **£12.50**

Chefs soup of the day with a selection of sandwiches and bite size cakes

## SANDWICH AND SAVOURY LUNCH **£15.00**

Selection of sandwiches

Our Bistro 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: Couscous, mixed leaf, potato salad or pasta salad

Fruit platter and bite size cakes



# Build your own buffet

Add any extras for £2.50 per person

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Lamb kofta with mint and cucumber yogurt

Crispy cauliflower with Korean bbq sauce 4

Chicken satay skewers

Stornaway black pudding and apple sausage rolls

Burratta and marinated tomatoes with basil  
bruschetta

Goats cheese and baked beetroot tart with thyme and  
honey

Olives, breads, hummus and oils

Vegetable spring rolls with sweet chilli glaze

# HOT BUFFET

## LUNCHES & SUPPERS

2 Course Hot Buffet Lunch **£15.00**

2 Course Hot Buffet Supper **£17.50**

*Please choose one main and one dessert per group*

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Traditional scouse with bread and pickled cabbage

Fish pie with smoked cheddar mash potatoes and mixed seasonal greens

Corned beef hash with roasted root vegetables and onion mustard gravy

Thai chicken curry with jasmine rice

Beef lasagne with garlic bread and mix salad

Smoked haddock fish cakes green beans, mixed leaf salad and dill and tarragon cream

Chicken, ham and mushroom pie with seasonal vegetables

Aubergine dumplings with chilli and black olive sauce with basil toasted almonds (v)

Vegan Thai curry with jasmine rice (v) Vegan

Mushroom and butternut squash pie (v)

Blind scouse bread and pickled cabbage (v)

Three bean chill with basmati rice (v)

## DESSERTS

Apple Pie with custard  
Bread and Butter Pudding  
Sticky Toffee Pudding  
Bakewell tart with cream

*All served with tea, coffee and iced water*



# HOT SERVED

## LUNCHESS & SUPPERS

- 2 Course plated Lunch **£17.50**
- 3 Course plated Lunch **£22.50**
- 2 Course plated Supper **£20.00**
- 3 Course plated Supper **£25.00**

*Please choose one starter, one main and one dessert per group*

### TO START

Soup of the day

Tomato and mozzarella tart with pesto salad

Ham hock terrine with pickled vegetables and sour dough

### MAINS

Chicken and mushroom pie with roasted garlic and Rosemary potatoes

Slow cooked pork collar root vegetables hash cider jus

Grilled polenta with Zata's roasted vegetables (v)

Roasted ratatouille crumble with sauce vierge (v) (Vegan)

Cathedral blend sausage ,champ potatoes caramelised onion  
gravy

### DESSERTS

- Apple Pie and custard
- Cheesecake of the Day
- Sticky Toffee Pudding
- Chocolate Fudge Cake



*All served with tea, coffee and iced water*



# CATHEDRAL CARVERY

2 Course Carvery **£15.50** per person

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

***Beef or lamb can be added for a £2.50 supplement per person.***

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

Cheesecake of the day  
Lemon Tarte  
Bakewell Tarte  
Chocolate Fudge Cake and cream

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



# 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** **£17.50PP**

### **On arrival**

Filter coffee and selection of teas

### **Morning refreshments**

Homemade cookies with filter coffee and selection of teas

### **Lunch**

Selection of sandwiches.  
Includes fresh fruit platter

### **Afternoon refreshments**

Filter coffee and selection of teas  
with chocolate flapjacks

## **GOLD PACKAGE** **£25.00PP**

### **On arrival**

Selection of mini pastries with filter coffee and selection of teas

### **Morning refreshments**

Homemade cookies with filter coffee and selection of teas

### **Lunch**

Selection of sandwiches and any 3 from the Buffet Selection Page 6 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 £30.00**

### **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 Buffet Selection Page 6 and any 3 from the Hot Buffet Lunch optia Menu. Includes fresh fruit platter

### **Afternoon refreshments**

Filter coffee and selection of teas with an assortment of cakes

# HOT BUFFET LUNCH OPTIONS

**£7.50** per head if added to Buffet

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Traditional scouse with bread and pickled cabbage

Fish pie with smoked cheddar mash potatoes and mixed seasonal greens

Corned beef hash with roasted root vegetables and onion mustard gravy

Thai chicken curry with jasmine rice

Beef lasagne with garlic bread and mix salad

Smoked haddock fish cakes green beans and mixed leaf salad and dill and tarragon cream

Chicken, ham and mushroom pie with seasonal vegetables

Baked haddock with herb crumb with Mediterranean vegetables and chorizo stew

Slow cooked beef chilli and rice

Aubergine dumplings with chilli and black olive sauce with basil toasted almonds (v)

Vegan Thai curry with jasmine rice (v) Vegan

Mushroom and butternut squash pie (v)

Blind scouse bread and pickled cabbage (v)

Three bean chill with basmati rice (v)

Stuffed aubergine in curry and coconut dal (v)



# DINNER

2 Courses **£24.95** / 3 Courses **£29.95**

*Please choose one starter, one main and one dessert per group*

## TO START

Whipped truffle goats cheese  
with roasted hasselback  
beetroot and hazel nut  
vinaigrette (v)

House cured hot smoked  
salmon, pickled cumpers,  
potato salad and dill crème  
fraise

Confit chicken and ham hock  
terrine, apple and cider puree  
and thyme crouton

Roasted vine tomatoes and  
red pepper soup with pesto (v)  
(vegan)

Chicken liver parfait with sweet  
and sour red onions and  
toasted brioche

Black sticks blue pear and  
walnut tart with a radish and  
endive salad (v)

## MAINS

Slow cooked pork collar with  
thyme potatoes terrine ,roasted  
apples ,roasted sprouts and  
sage cream

Baked cod with lemon and  
herb crust with white bean and  
sun blushed tomato ragout

Roasted supreme of chicken,  
rosemary and garlic fondant  
potato, green beans and  
roasted shallot jus Shin of beef  
slow cooked in red wine,  
roasted garlic mashed  
potatoes, salt baked carrots  
and roasted beef jus

Slow cooked lamb shoulder  
rosemary creamed baked  
potatoes, salt baked carrots  
(£5 Supplement)

Roasted supreme of chicken,  
rosemary and garlic fondant  
potato, green beans, roasted  
shallot jus

Wild mushroom and  
Jerusalem artichoke risotto (v)

Herb potatoes gnocchi with  
wild mushrooms, spinach and  
tarragon cream (v)

Roasted ratatouille crumble  
with sauce vierge (v) (vegan)

Baked fillet salmon roasted  
courgettes tomato and  
gnocchi with roasted garlic  
parsley sauce

## DESSERTS

Chocolate Tart with Vanilla  
Crème Fraise

White Chocolate Torte with  
Raspberry Compote

Chocolate Honeycomb  
Cheesecake

Mango and Passion Fruit  
Cheesecake

Tart au Citron

Followed by tea and coffee

# DRINKS PACKAGES

*Available in conjunction with any of our menus*

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## **PACKAGE A - £9.95**

Half a bottle of wine per guest  
Half a bottle of mineral water per guest

## **PACKAGE B - £17.50**

Glass of Prosecco per guest on arrival  
Half a bottle of house wine per guest  
Unlimited mineral water

## **PACKAGE C - £30.00**

2 Glasses of Prosecco per guest on arrival  
Unlimited house wine  
Unlimited mineral water

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## **UPGRADES AVAILABLE FOR DRINKS PACKAGES**

Add Lager and Craft ales

Upgrade your Prosecco with a liquor soaked berry of your choice

Champagne Reception

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

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WINES INCLUDE SAUVIGNON BLANC AND MALBEC  
£18.95 per bottle

PROSECCO  
£25.00 per bottle



# AFTERNOON TEA

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## **SIMPLE AFTERNOON TEA £8.50**

Selection of sandwiches followed by homemade scones, preserves and butter

## **ENHANCED AFTERNOON TEA £10.00**

Selection of sandwiches followed by homemade scones with preserves and butter and selection of bite size cakes

## **INDULGENT AFTERNOON TEA £17.50**

For the group that wants that little bit extra.

Selection of 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

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

# CANAPE MENU

*£3.00 per canape*

*We recommend at least 3 canapes per person*

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Mini Beef Burgers on a Brioche Bun

Mini Halloumi and Roasted Peppers on a Brioche Bun (v)

Goats Cheese Gougeres (v)

Pesto Arancini (v)

Spiced Lamb Moroccan Lamb Pasty

Asparagus and Parmesan Truffle Tart (v)

Smoked Salmon Panko with Dill Crème Fraiche

Black Pudding and Ham Hock Bon Bon

Cauliflower Fritter with Mango Chili Relish (v)(vegan)

Spiced Crab Cake with Siracha Mayo





## **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 BISTRO**

Book The Welsford for an intimate evening event space for up to 50 guests (hire charges may apply).

*Full terms and conditions are detailed on your quote*