



# Cloisters

Hospitality Services

Our menus have been specifically prepared to incorporate taste, texture and presentation. However we are also more than happy to tailor make menus to suit both your preferences and budget.

The examples below are taken from the extensive range of menus that we have available. For details of alternative menus or to request a full menu pack please contact Maria Gordon, Booking Administrator 01243 813586 or e-mail [bookings@chichestercathedral.org.uk](mailto:bookings@chichestercathedral.org.uk)

## Menu Selector

### Duck Liver & Orange Parfait

*With a Compote of Red & Yellow Peppers, Served with Toasted Brioche*

### Supreme of Chicken

*Laid on Wilted Spinach with a Paprika Cream, Fondant Potato, Drizzled with a Herb Dressing*

### Espresso Panna Cotta

*Topped with a Hazelnut Praline, Floated with a White Chocolate Coulis & Decorated with a Chocolate Pencil*

Coffee

£28.00



### Avocado Mousse

*With Lemon Dressed Prawns, Cucumber Petals, Topped with Shizo Cress, Drizzled with Lemon Parsley Vinaigrette*

### Breast of Duck

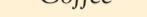
*Coated with 5 Spice Powder, Pan Fried with Baby Pok-Choy, Served with Glazed Sweet Potato*

### Iced Vanilla Parfait

*With Nutmeg, Clotted Cream & Caramelised Apples*

Coffee

£28.00



### Wild Mushroom & Chicken Mousse

*Wrapped in Savoy Cabbage with Walnuts, Poached, Served on a Riesling Sauce*

### Tournedo of Pork

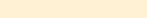
*Topped with a Stilton & Spinach Mousse, Sat on a Horseradish Rosti with a Port Cream Sauce*

### Mango Crème Brulee

*With Vanilla Shortbread Biscuit*

Coffee

£28.60



### Home Cured Chilli Salmon

*With Cucumber Ribbons in a Lemon & Yoghurt Dressing*

### Best End of Lamb

*Coated with a Tomato & Basil Crust, Served with Dauphinoise Potato & a Port Jus*

### French Lemon Tart

*Topped with Chantilly Cream, Garnished with a Compote of Lemon Fragrant Berries in a Raspberry Syrup*

Coffee and Petite Fours

£37.95



## “Something Really Special”

*Reception*

### Champagne and Canapés

*Followed by*

## Grand Gala Cold Buffet

### Whole Dressed Salmon

*With Langoustines, Smoked Salmon & Smoked Halibut*

### Roast Rib-Eye of Scottish Beef

*Carved by our Chef & served with Parsnip Crisp Shavings*

### Home Cooked Honey Glazed Gammon

*With Roasted Peaches & Jam*

### Chaufroid of Chicken

*Topped with Foie Gras Mousse & Asparagus*

### Waldorf Salad

*Roasted Mediterranean Vegetables in Balsamic Jus*

*Potato & Spinach*

*Vine Tomato & Sliced Cucumber in Mint Crème Fraiche*

*Baby Leaf & Pea Shoot Salad*

*Roasted New Potatoes with Sage*

*Nicoise Salad*

*To Finish*

### Croque en bouche

### Chocolate fountain

### Cheese platter

Coffee & Sweetmeats

£58.95 per person

## Canapé Selector

### Fish

### Cold

*Beetroot Rosti with Smoked Trout and Horseradish Mousse*

*Smoked Salmon and Dill Mousseline crouton, topped with Avruga Caviar*

*Lemon Prawns, Pea Guacamole & Pea Shoots*

*Crayfish Tails with Crème Fraiche on Blinis*

*Smoked Salmon Tartar with Shallots, Dill & Sour Cream in spoons*

*Carpaccio of Tuna with Chilli Jam on Brioche*

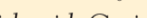
### Hot

*Char-Grilled King Scallop and Chorizo with Saffron Broth in spoon*

*Tempura of Monkfish with Coriander Dipping Sauce*

*Mini Smoked Haddock Fishcake topped with Mango Salsa*

*Scallop, Apple Jam & Black Pudding Bon Bon*



### Meat

### Cold

*Mousse of Foie Gras with Melon Pearle and Truffle on Brioche*

*Onion Scone with Beef Fillet & Stilton Cream*

*Poppy Seed Shortbread, Foie Gras & Blush Tomato*

*Grilled Beef Fillet with Salsa Verde on Herb Croton*

*Filo Tart with Smoked Chicken Mousse & Mango*

### Hot

*Foie Gras and Caramelised Red Onion Tartar Mini Burger*

*Peanut Crusted Satay Chicken*

*Baby Spanish Chorizo and Pesto Mash Potato in Coupelle*

*Rosemary Lamb Fillet Skewers with Raspberry Syrup*

*Asparagus wrapped in Pancetta with Lemon Oil*



### Vegetarian

### Cold

*Sun-dried Tomato, Boursin Mascarpone and Herb Scone*

*Piquillo Pepper filled with Goats Cheese, topped with Tapenade*

*Parmesan & Black Olive Shortbread with Parsley Infused Goats Cheese*

*Sun-Blush Tomato Paste with Asparagus Tips on Crostini*

*Fresh Date filled with Cream Cheese & Walnut*

*Mozzarella & Melon Skewers*

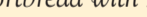
### Hot

*Char-grilled Carrot & Zucchini Tower with Tapenade & Salsa Peppers on Cheese Base*

*Filo Tart filled with Pesto Vegetables & Salsa Peppers*

*Mini Red Onion Tart Tatins*

*Wild Mushroom, Spinach & Mascarpone Pizzette*



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£17.95 per person for 3 hot & 3 cold items

(Supplement of £2.10 per head for each additional item)