

# Buffet Menus

## Snack Buffet

Included in the Silver package:

Bacon or sausage or egg baps with French fried and a selection of sauces

## Finger Buffet

A choice of six items is included in the Gold package, additional items are £2 per person  
Silver package upgrade: £3 per person.

A selection of freshly made sandwiches

Sausage rolls

Cheese & onion rolls

A selection of pizzas

Mini Indian selection, dips and chutneys

Gala pie, pickle

Seasonal pâté, chutney

A selection of crisps

Smoked haddock fish cakes

Barbecue chicken wings

Potato wedges, garlic & herb mayonnaise

Spiral fries, hot salsa

Frites, garlic mayonnaise

Tempura battered chicken goujons

Southern fried popcorn chicken

Cod goujons, tartare sauce

Chicken satay kebabs, peanut dressing

Traditional house salads

Mini burger sliders

## Fork Buffet

Choose two hot dishes and one vegetarian dish with buttered new potatoes, braised rice with herbs, coleslaw, mixed leaves and a tomato, basil & red onion salad  
Silver package upgrade: £8pp, Gold package upgrade: £5pp.

Chilli con carne

Beef stroganoff

Breaded chicken Kiev

Chicken chasseur

Cottage pie

Chicken stir fry with sweet chilli sauce

Steak & kidney pie

Chicken tikka masala, naan bread

Vegetable and mushroom tagine (v)

Roasted vegetable lasagne (v)

Vegetable korma, naan bread (v)

Beef stir fry with black bean sauce

Turkey, ham & leek pie

## Dessert Buffet

Choose any three desserts for £4pp

Vanilla cheesecake

Strawberry Eton Mess

Chocolate tart

Lemon tart

Pecan tart

Raspberry panna cotta

Fresh fruit pavlova

Apple pie

Chocolate brownie

Strawberry cheesecake

Chocolate truffle

Profiteroles, rich chocolate sauce

Oreo cheesecake

Vanilla panna cotta

Crème brûlée

Chocolate fudge cake



 **The CATHEDRAL** Hotel 

Experience the difference

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# Menu Selector

Our most popular dishes are listed on this menu selector but if you have a particular favourite dish you would like to include, we will be happy to help you plan your menu and advise you of any amendment to the costs.

We can cater for special dietary needs with prior notice. For vegetarians, please make one choice from the vegetarian options.

Please note that menu choices are required two weeks prior to your wedding.

Children under 12 are charged at £9.50 per head and a children's menu is available for under 5s. We also offer a selection of canapés which can be served with your arrival drinks if you wish.



For information regarding allergens please ask a member of the team.

All prices include VAT and may be subject to alteration.

## Starters

**Cream of tomato soup (v)**  
basil oil, bread roll

**Pressed ham hock terrine**  
spicy chutney

**Crab fish cakes**  
sweet chilli sauce, baby leaves

**Chicken liver pâté**  
red onion marmalade, Melba toast

**Platter of fresh fruits (v)**  
raspberry sorbet

## Main Courses

Main courses are served with a selection of fresh vegetables and potatoes

**Topside of beef**  
Yorkshire pudding, pan gravy

**Chicken breast**  
leek & mushroom sauce

**Cod supreme**  
lobster bisque sauce

**Salmon supreme**  
prawn and dill cream sauce

**Tagliatelle (v)**  
Pecorino, sun blushed tomatoes, basil

**Wild mushroom risotto (v)**  
rocket, herb oil

## Desserts

**Sticky toffee pudding**  
vanilla ice cream

**Dark chocolate tart**  
orange crème anglaise

**Glazed lemon tart**  
strawberry sorbet

**Triple chocolate fudge brownie**  
pistachio ice cream, chocolate sauce

**Fruits of the forest cheesecake**  
shortbread, blueberry coulis

**A selection of local cheeses** (£2pp supplement)  
crackers, chutney

## Cheese Platter

British cheeses with grapes, celery, walnuts and crackers - £25 per table of 10

Tea or coffee & mints are included