



For more information, please e-mail us
mywedding@winchestercathedral.events
or call 01962 857258

www.winchestercathedral.events

Jane Austen Wedding Package

£119 per person* (inclusive of VAT)

Included in your special day:

- Venue hire – The Garden Marquee and The Refectory (for your evening reception) or The Wessex and The Undercroft (for arrival drinks and cake cutting). Venues available from 10am until 11pm
- Pre-wedding menu tasting for the couple
- Dedicated wedding coordinator to assist with planning your day, events team to run your special day
- Glass of sparkling wine on arrival or alternative beverage (see list overleaf)
- Three course wedding breakfast (BBQ or Hog roast available on request)
- ½ bottle of house wine (wine upgrades available on request)
- A glass of sparkling wine per person for the toast
- Elegant wedding cake stand and knife
- White linen and napkins (alternative colours available on request)
- Tables of 8-10
- Waiting and bar staff
- Fully stocked evening bar and bar team
- Cutlery, crockery and wine glasses
- Easel and frame to display your table plan
- Opportunity to take photos outside the Cathedral

Selection of arrival drinks (you may mix and match your arrival drinks):

- Bottles of beer/cider
- Peach Bellini
- Summer Pimms
- Elderflower & sparkling water

Alternative toast drinks:

- Champagne (+£2.50 per person supplement)
- Prosecco (+£1.50 per person supplement)

**Based on minimum numbers of 60, bespoke packages available for smaller numbers.*

Children's menu available on request for children 12 and under.

Evening reception menus available, please discuss your requirements with the wedding coordinator.

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Jane Austen Wedding Breakfast Menu

Please select one starter, one main and one dessert for your guests. Upgraded menus available on request. Children's menu for the 12 and under available on request. Please advise any food allergies or intolerances these will be catered for in advance.

Starters

Ham hock terrine with parsley jelly, piccalilli vegetables

Hot oak smoked salmon with crayfish, avocado, pickled cucumber and frisée salad

Torn Laverstoke mozzarella salad, fresh basil, confit tomatoes, pesto, olives and focaccia

Confit spiced shredded duck, hoisin sauce, mirin mooli salad, spring onions

Mains

Pan roasted corn fed chicken, sage dauphinoise potatoes, sautéed leeks, baby onion and smoky bacon

Roasted Cornish cod and crispy pancetta with soused beetroot, fine beans, watercress

Field Place Farm pressed crispy pork belly with sage Lyonnaise potatoes, roasted apple, summer greens, red wine jus

Gambledown Farm slow cooked rare fillet of beef, braised shin croquette, squash purée and roasted onions

Wild Mushroom and truffle risotto with pickled fennel, watercress, topped with parmesan cheese

Desserts

New Forest soft berries and elderflower jelly, vanilla shortbread

Chocolate brownie with Bailey's cream and toasted nut praline

Zesty lemon and raspberry cheesecake with crisp honeycomb

White chocolate mousse, cookie crumble, banana and toasted oats

English Kentish strawberry and vanilla meringue Eton Mess

Tea, coffee and mints



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Evening Reception Menus

Finger Buffet Menu - 3 Bites £18.00 / 5 Bites £25.00 / 7 Bites £32.00

A delicious selection of homemade wraps filled with premium meat, fish and vegetarian fillings (3 pieces per person) then choose either 3, 5 or 7 options from the list below

Meat

Field Place Farm pork, onion and sage roll cocktail
Cumberland sausage with honey & sesame seeds

Teriyaki Wheatley Farm beef and red pepper skewer

Chicken, Severn Spots chorizo and red pepper kebab

Fish

Severn & Wye smoked salmon, dill
& crème fraîche blini

Japanese tempura prawn with Thai chilli dip
Panko breaded Brixham cod goujons with
tartare sauce

Newlyn crab cakes with a sweetcorn salsa

Sweet chilli king prawn skewer

Vegetarian

Classic quiche filled with blue cheese,
Romsey watercress and tomato

Bocconcini, semi dried tomato
& black olive crystal pick

Caramelised peppers and aubergine,
crumbled feta, bruschetta and balsamic

Mini Thai vegetable spring roll

Tartlet of feta and sun-blushed

Dessert

Dark chocolate brownie

Mini strawberry cheesecake

Vanilla panna cotta with local apple compote



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Ploughman's cheeseboard - £10.00 per person

Field Place Farm ham, Farmhouse Cheddar and Oxford Blue with caramelised tomato and red onion

Chutney, pickled onions, piccalilli, British butter and chunky cut bloomer bread

Antipasti sharing platter - £15.00 per person

Cured Meat: Prosciutto, salami, Severn Spots chorizo

Smoked Fish: Severn & Wye smoked salmon, smoked mackerel and Severn & Wye smoked eel

Pesto marinated bocconcini mozzarella, tallagio and Parmesan chunks

Served with:

Chargrilled vegetables with feta

Marinated olives and artichokes

Sun-blushed tomatoes

Chargrilled ciabatta croutes

Sliced focaccia wedge

Peppery rocket and Parmesan salad

Bacon rolls - £5.00 per person

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Drinks Menu

From the bar

Wine upgrades *From £3 per person*

Bottled Lager *From £4.50 per bottle*

Bottled Ale or Cider *From £4.50 per bottle*

Prosecco *By the glass £7 per person*

Spirits (Vodka, Gin, Jack Daniels, Bacardi) *Single £6 Double £7*

Cocktails from £6.50pp

Summer Pimm's

Mojito

Peach Bellini

Espresso Martini

Soft drinks

Coke, Diet Coke, Fanta, Sprite, Water *£1.50 per bottle*

Jugs of Orange Juice *£7*

Jugs of Elderflower & Lemonade *£7*



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Wedding Package Enhancers

Canapés menu - 5 Canapés £15.50 per person / 8 Canapés £23.50 per person



Meat

Brochette of tikka chicken, with mango salsa

Free range coronation chicken puff

Honey and grain mustard glazed, mini Cumberland sausages

Miniature Yorkshire pudding with fillet of beef and horseradish cream

Chicken, chorizo and olive skewers

Confit Aylesbury duck croquette with smoked saffron mayo

Fish

Salmon, Cornish crab and spring onion fish cake, chunky tartare

Filo wrapped tiger prawn with lemon aioli dip

Severn & Wye smoked salmon blini with dill mascarpone

King prawn with Bloody Mary salsa

Ceviche of Cornish seabass with citrus and crème fraîche

Severn & Wye hot smoked salmon, apple vanilla purée

Vegetarian

Bocconcini, sun blushed tomato and black olive crystal pick

Wild mushroom and Oxford Blue cheese arancini

Parmesan shortbread with roasted tomato confit and fresh basil

Spinach and onion bhajis with minted yogurt

Mozzarella, tomato and basil terrine with pesto salsa

Crispy mini potatoes with mature Cheddar, spring onion and sour cream

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Cheese course - £8.00 per person

Seasonal local artisan cheeses served with selected biscuits, homemade fruit chutney, grapes and celery

Vintage van - quote on request

Have your wedding in The Wessex and you can hire our vintage van for drinks on arrival or evening catering

Pop up bar - quote on request

Gin or cocktails from your own personalised bar

Late licence - £50

Have your evening reception in the refectory with a late licence until 12 midnight

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