

GATHER

— & —

ENJOY

Christmas
at
The Goldsmiths' Centre

Silver Package

Selected dishes have been designed in collaboration with food historian Tasha Marks from AVM Curiosities, inspired by 600 years of culinary tradition.

Canapés

**Sliced Beef Carpaccio with Diced Mushroom
Tapenade
(£1 supplement per person)**

**Trout mousse in parmesan cone
(£1 supplement per person)**

**Pea Pannacotta Cuillère
(£1 supplement per person)**

Turkey & chestnut scotch egg, spiced plum jam

Smoked farm chicken, grilled brioche,
spiced English apple chutney

Smoked Salmon blini & dill crème fraiche

Truffle honey roasted fig crostini with
gorgonzola

Cranberry & Cornish brie tart

Mini Christmas pudding & baileys tart

Port & Stilton chocolate truffles

Drinks included

1 glass of Prosecco

Gold Package

Served in a buffet style.

Please select 3 hot, 3 cold and 2 dessert options

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Hot

**“Roast chicken with watercress”
and cranberry sauce
(9th of May 1916)**

**“Salmon, sauce hollandaise”
(27th January 1926)**

Rare breed pigs in blankets, honey & mustard dip

Sage, onion & pork kofta, cranberry chutney

Tempura English sprouts, tartar sauce

Roast potato chips with bacon salt, sage & onion
mayonnaise

Cold

**“Pommes de terre parisienne salade”
(12th of December 1951)**

Turkey, sage and cranberry sausage rolls

Whole roasted trout with salsa verde
& preserved lemon

Squash & Cornish brie tart, English beetroot chutney

Woodland mushrooms stuffed with whipped
goats' cheese & truffle

Dessert

“Orange jelly” & Cointreau cream (9th of May 1916)

Mince pies with cinnamon sugar

Mulled pear & custard tart

Drinks included

1 glass of Prosecco,
½ bottle of house wine

Christmas Feast

Please select one menu for the whole table
(Excluding vegetarians)

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Starters

**“Winter mushroom, field mushroom and Brighton blue cheese with pecan”
(7th of December 2017)**

Gravalax of Scottish salmon, soda bread, watercress & horseradish crème fraiche

Potted Devonshire shrimps, baby gem & grilled sourdough

Duck Rilette with confit cranberries & toasted brioche

Mains

**“Dinde Farcie a la bayonne” with roast potatoes, sprout,
pigs in blankets, sage & onion stuffing, port & cranberry
sauce, bread sauce & gravy (minimum 6 people)
(7th of February 1887)**

Porchetta with roast potatoes, braised black cabbage,
pineapple & rum chutney, jus
(minimum 6 people)

Scotch beef & wild mushroom Wellington with mature cheddar
& potato gratin, wilted winter greens & truffle jus
(minimum 10 people, £5 per person supplement)

Nut roast with all the trimmings & vegetarian jus
(vegetarian option)

Dessert

**British cheese board
(£1.50 supplement per person)**

Amaretti trifle

Clementine posset, cranberry compote & cinnamon palmiers
Christmas pudding, spiced brandy custard

Served with tea/coffee & chocolate

**Drinks included
per person**

1 glass of Prosecco,
½ bottle of house wine
Still or sparkling water

Wine list

Sparkling and Champagne

- Chateau de L'Aulee Intense Touraine Brut 75cl, Loire £28.00
- Prosecco Valdobbiadene Brut Crede Bisol £33.00
- Primrose Hill from Chapel Down Brut Prestige 75cl, England £45.00
- Palmer and Co Brut Reserve 75cl, Champagne £55.00

White

- Finca Valero Macabeo D.O. Carinena 75cl, Spain £15.00
- Alto Bajo Chardonnay 75cl, Chile £17.50
- Legato Inzolia IGT Sicilia 75cl, Italy £20.00
- Tokomaru Bay Sauvignon Blanc 75cl, New Zealand £25.00
- Macon Villages Cave de Lugny 75cl, Burgundy £27.50
- Jean Biecher Riesling 75cl, Alsace £30.00
- Mas Puech Picpoul de Pinet Coteaux du Languedoc 75cl, Languedoc £32.50
- Domingo Martin Albarino 75cl, Spain £35.00
- St Veran Domaine Jean Thomas 75cl, Burgundy £40.00
- Sancerre Clos Paradis Domaine Fouassier 75cl, Loire £45.00

Rose

- Sancerre Rose Auspices 75cl, Loire £30.00
- San Abello Rose 75cl, Chile £20.00

Red

- Finca Valero Tempranillo Garnacha 75cl, Spain £15.00
- Alto Bajo Merlot 75cl, Chile £17.50
- Riva Leone Barbera 75cl, Italy £20.00
- Bobal de Sanjuan Tinto 75cl, Spain £25.00
- Tilia Malbec 75cl, Argentina £27.50
- Fratelli Barba Montepulciano d'Abruzzo Colle Morino 75cl, Italy £30.00
- Chiroubles Les Farges Domaine Cheysson 75cl, Burgundy £32.50
- Vallado Douro Red 75cl, Portugal £35.00
- The Colonial Estate Explorateur Shiraz 75cl, Australia £40.00
- Chateau Viramiere St-Emilion Grand Cru 75cl, Bordeaux £45.00

Beer

- Peroni £4.1
- Meantime Pale Ale £4.1

Warm wine

- Festive homemade signature mulled wine,
with red wine, cognac brandy and mulling spices
£20 per litre