

TEXTURES OF SILVER CANAPÉ MENU

EXTRAORDINARY DINING IMMERSSED IN THE EXHIBITION MADE FOR THE TABLE



The
GOLDSMITHS'
Centre

CREATIVITY | CRAFTSMANSHIP | COMMUNITY

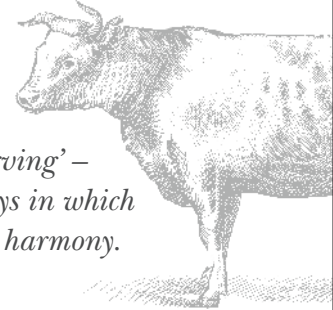
Designed in collaboration with AVM Curiosities, this canapé menu toys with behaviour and ritual, drawing inspiration from the history and culture of cutlery.

MEAT

Chopping and Carving

'There is a gulf between a culture of chopping and a culture of carving' – the esteemed food writer Bee Wilson once wrote. Inspired by the ways in which we wield the knife, these dishes unite these two actions in delicious harmony.

Sliced Beef Carpaccio with Diced Mushroom Tapenade
Carved Lamb with Chopped Mediterranean Garnish

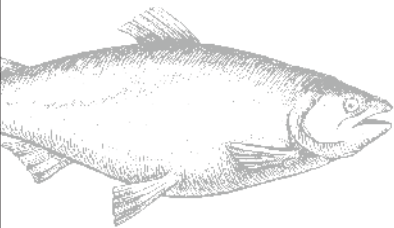


FISH

Before the Fish Knife

Before the invention of stainless steel, acid would tarnish cutlery 'black as ink' – not ideal when serving lemon with fish as is the custom. Luckily, the citrus did not have the same effect on silver, which led to the infamous silver fish knife – introduced as a novelty, but one with functionality and style. The triumph of silver over darkness.

Trout Mousse in a Black Parmesan Cone
Eel Croquette with Preserved Lemon Shavings

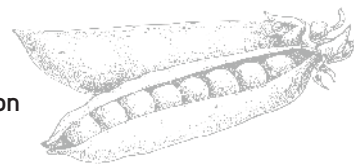


VEGETARIAN

I Eat My Peas with Honey

Etiquette dictates that peas should never be scooped with a fork, but pushed onto the fork tines with a knife. Polite perhaps, but wildly inconvenient, and conceivably the inspiration behind Ogden Nash's 1944 poem: 'I eat my peas with honey – I've done it all my life. It makes the peas taste funny but it keeps them on the knife.'

Pea Pannacotta Cuillère
Silver Honey and Cheese Macaroon



SWEET

Don't Lick the Knife

Human behaviour at the dinner table is a blend of manners and mastication. Food is a great leveller, we all eat, and we all eat differently when on our own compared to when we are in the company of others. A universal rule, instilled in us since childhood, is not to lick the knife. In this most playful of courses, we throw that rule out the window.

Deconstructed Eton Mess



GATHER
— & —
GATHER

AVM CURIOSITIES


SIPSMITH
London

T: 020 7566 7699 | E: events@goldsmiths-centre.org

TASTE OF SILVER FINE DINING MENU

EXTRAORDINARY DINING IMMERSSED IN THE EXHIBITION MADE FOR THE TABLE



The
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Experience over 160 years of luxurious fine dining with a menu adapted from the archives of Goldsmiths' Hall and inspired by the Goldsmiths' Company's world-renowned silver collection.

Menu Designers

AVM Curiosities has been exploring the relationship between art and food through a series of events and edible interventions since 2011. Founded by award-winning food historian Tasha Marks, (Grey Goose Iconoclast of Taste 2013, Selfridges Bright Young Thing 2013 and Young British Foodie 2013 – Experiential Finalist) AVM Curiosities champions the use of food as an artistic medium, with projects ranging from museum exhibitions and sculptural installations to interactive lectures and limited-edition confectionery.

Sipsmith Cocktail

From the first bottle, Sipsmith has championed the belief that making gin by hand, with passion and immense skill, will lead to the most exceptional results. The name Sipsmith was inspired by Fairfax's Father, a famous silversmith who compared the handcrafted processes of making gin to that of crafting silver. This special Sipsmith cocktail is to be appreciated and cherished like the silver beaker that it is drunk from.

Handcrafted Silver Beakers

Silver beakers have been the centre point of our dining tables for centuries. Today, contemporary craftspeople still use the same 'smithing' techniques that were used over 500 years ago. As part of your extraordinary dining experience, emerging silversmiths have been commissioned to design and handcraft one-off beakers inspired by the theme 'Old and New'.

All beakers are for sale as part of the exhibition at goldsmiths-centre.org/shop

STARTERS

Salmon, mousseline sauce

14th July 1919

Bacon and artichoke terrine

4th February 1970

Asparagus with vinaigrette sauce (vg)

2nd July 1969

MAINS

Fillet of sole with parsley

24th November 1890

Roast chicken and watercress

9th May 1916

Saddle of lamb with petits pois

27th January 1926

Goat's cheese mousse with beetroot meringue (v)

15th February 2018

Baked mushroom (vg)

10th December 2002

DESSERTS

Peach Melba

27th January 1926

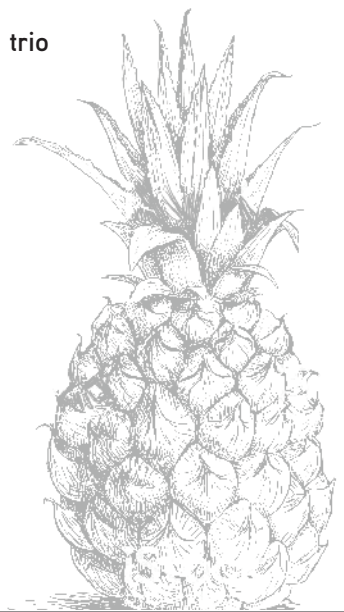
'Pine' [Pineapple] trio

29th June 1855

GATHER
— & —
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