

GATHER

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ENJOY

Hospitality at
The Goldsmiths' Centre

Light Refreshments

- Single origin filter coffee and fresh leaf tea
£3
- Single origin filter coffee, fresh leaf tea and biscuits
£3.30
- Single origin filter coffee, fresh leaf tea and mini cake or handmade cookies
£6
- Still/sparkling natural mineral water 1lt
£3
- Bottles 330ml
Coke, Diet, Zero, Fanta, Sprite
£2.20
- Cans 330ml
San Pellegrino lemon, orange, blood orange, grapefruit
£1.80
- Freshly squeezed orange juice 2lt (7 servings)
£7
- House Cordial 2lt (7 servings)
Elderflower, ginger & lemongrass, pomegranate & elderflower, spiced berry
£10
- House Mocktail 2lt (7 servings)
mint, apple & elderflower; cranberry, pomegranate & elderflower;
ginger beer, ginger & lemongrass; mix berries, elderflower & lime
£15

Breakfast

Continental - £8.50

Classic continental breakfast of mini croissants, danishes & muffins
Served with: tea, coffee, water, orange juice and fresh fruit

Wraps and Butties - £9.50

Select three from: bacon butties; sausage butties; smoked salmon bagel;
smoked salmon on rye bread; egg, spinach, tomato & avocado wrap;
mushroom, tomato & spinach wrap
Served with: tea, coffee, water, orange juice and fresh fruit

Bench - £10.50

Greek yoghurt; granola; gluten free granola; swiss muesli; fruit salad; dried fruit; seeds;
fruit smoothies; savoury pistachio & olive oil muffin;
hazelnut, chocolate & coffee friands; Bench energy balls
Served with: tea, coffee, water and orange juice

Sandwich Lunch

Standard - £10

served with hand cut crisps and seasonal fruit

Ham, coleslaw and leaves
Chicken, mayo and leaves
Poached salmon paté, dill and leaves
Egg, mayo, tomato and leaves
Cheddar cheese, pickle and leaves
Roasted vegetables, hummus and leaves

Gourmet - £12

served with hand cut crisps, seasonal fruit and house cordial

Buttermilk chicken, yoghurt, tomato and leaves in a wrap
Salt beef, goats' cheese, roasted red pepper,
chimichurri sauce and lollo biondo leaves on ciabatta bread
Classic BLT on sourdough
Ham, brie and radicchio leaves on walnut bread
Prawn Marie-rose, tomato and rocket wrap
Tuna, black olives, capers, mayo and rocket on ciabatta bread
Falafel, beetroot hummus and spinach on granary bread
Halloumi cheese, tomato, salsa verde and leaves on sourdough

Premium - £14

served with veggie crisps, cheese twists, hand cut fruit platter and house cordial

Parma ham, Mozzarella, sundried tomato and pesto on olive brioche
Roast beef, horseradish, pickled red cabbage
and lollo rosso leaves on artisan baguette
Bresaola, Manchego cheese and radicchio leaves on olives and red onion focaccia
Beetroot & dill cured salmon, lime soft cheese
and sautéed cucumber ribbons on multi seed bagel
Smoked trout, horseradish cream, pickled cucumber, dill
and lollo rosso leaves on granary bread
Feta cheese, jalapeno chilli, olives, sundried tomatoes
and lettuce on seeded bread
Gorgonzola cheese, grapes, apple chutney and rocket on walnut bread
Mexican tofu, olives paté, mixed roasted vegetables
and lettuce on rosemary bread

Please select five from the options above, three for parties of 10 or smaller
Please ask the events team for any specific requirements

Cold Buffet

Bench Working Lunch - £16

available with gluten free ingredients or vegetarian, minimum order 10 guests

Bench sausage roll (meat or vegetarian)

Vegetable frittata

Savoury Tart

Bench seasonal salads

Mixed leaf salad

Bench raw energy balls

Hand cut fruit platter

Premium Cold Buffet - £22

served with mixed leaf salad and selection of bread, minimum order 10 guests

Select three from:

Smoked duck breast

French Toulouse sausage

Sliced Sirloin steak with Parmesan shavings

Cured meat selection

Salmon Gravavlax

Prawn cocktail

Cheese selection with pickle, celery and crackers

Stuffed roast peppers, cheddar cheese, olive, caper, tomato & spinach

Tomato and basil bruschetta

Select two from:

Quinoa Tabbouleh salad; tomato, cucumber & red onion

Hearty pasta salad; chicken, crispy bacon, cherry tomato, pesto

Veggie pasta salad; olive, sweetcorn, pea, cherry tomato, pesto

Mixed grilled vegetables with balsamic dressing

New potato with mayo and crème fraiche

Select one from:

Cheesecake

Tiramisu

Lemon posset with strawberry

Hand cut fruit platter

Hot Buffet

Build your own buffet - £30

served with mixed leaf salad and a selection of bread, minimum order 10 guests

Select two from:

- Traditional Cottage or Shepherd's pie
- Lemon and thyme chicken with Parmentier potatoes
- Baked Bolognese beef lasagne
- Grilled sea bass with kale and almond sauce
- Salmon and nutmeg béchamel sauce lasagne
- Thai fish cakes with tartar sauce
- Creamy vegetable moussaka
- Baked Aubergine in tomato sauce and mozzarella
- Baked leeks and potatoes with béchamel and parmesan sauce
- Creamy mushroom risotto

Select two from:

- Lentils, carrot and aubergine salad
- Roasted squash, chickpea and chilli salad
- Beetroot and fennel salad
- Cabbage and carrot coleslaw
- Broccoli, chilli and almond salad
- Feta Greek salad
- Quinoa Tabbouleh salad; quinoa, tomato, cucumber & red onion

Select one from:

- Carrot cake
- Orange and almond cake
- Banana and date cake
- Chocolate brownie
- Hand cut fruit platter

Conference Packages

Day Delegate A - £28

First thing

Tea, coffee, water, mini-danishes, mini-muffins, orange juice

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose from our Standard sandwich lunch

Afternoon

Tea, coffee, water and mini-cakes/cookies

Day Delegate B - £32

First thing

Tea, coffee, water, mini-danishes, mini-muffins, orange juice

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose from our Gourmet sandwich lunch, served with selection of Bench salads

Afternoon

Tea, coffee, water and mini-cakes/cookies

Day Delegate C - £36

First thing

Tea, coffee, water, mini-danishes, mini-muffins, orange juice

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose from our Hot buffet lunch,

Afternoon

Tea, coffee, water and mini-cakes

Available for parties of 10 or above

Add-ons

4 choices - £6.50

Healthy snacks

Edamame beans
Homemade energy balls
Roasted mixed nuts
Dried fruit and mixed seeds
Crudité and dips
Seasonal fruit skewers

Dessert bites

Salted caramel brownie, free of gluten ingredients
Classic Macaroons
Orange and polenta cake
Lemon drizzle cake
Carrot and cinnamon cake
Banana and coconut

Afternoon Tea

Classic British afternoon tea - £13

served with tea, coffee, water and orange juice - minimum order 6 guests

Selection of finger sandwiches, cakes, friands,
macaroons, scones with cream and jam

Prosecco and Champagne available from wine list

Street Food

4 choices - £24

6 choices - £34

Select from:

Mexican tacos with beef, spicy tomato sauce, beans and rice (M)

Mini sliders; beef patty, Cheddar cheese and chipotle ketchup (M)

Chicken and leek yakitori skewers (M)

BBQ chicken wings (M)

Swedish style meatballs with gravy sauce (M)

Teriyaki beef with Asian salad (M)

Beef or vegetable pho soup (M), (V) or (Vegan)

Mexican tofu and roasted vegetable open wrap (Vegan)

Sweetcorn fritters with tomato jam (V)

Borek; feta & spinach filo pastry (V)

Tempura prawns and zucchini (F)

Traditional fish and chips (F)

Goan fish curry with steamed rice (F)

Classic crème brûlée (V)

Nutella and banana crêpes (V)

Fruit skewers (Vegan)

Canapés

5 choices - £18

8 choices - £28

any additional choice - £4

minimum order 10 guests

Select from:

Chicken liver parfait with smoked bacon (M)

Teriyaki beef, French beans and pea shoot with sesame seeds (M)

Duck blinis with orange jam (M)

Lamb on sweet potato rosti with salsa verde (M)

Vietnamese Chicken rice paper roll (M)

Crab prawns cocktail (F)

Mackerel tartar with vinaigrette (F)

Smoked trout, lime soft cheese and dill on rye bread (F)

Sea bass ceviche on sweet potato (F)

King prawn with fresh mango and chilli salsa (F)

Goats' cheese cake with red onion jam (V)

Squash puree and Ricotta cheese on artisan bread (V)

Polenta, goats' cheese and red onion jam (V)

Pan the higo (figs bread) with Gorgonzola cheese and honey roasted fig (V)

Pear, blue cheese and walnut (V)

Prosecco bubble (Vegan)

Chocolate brownie with Chantilly crème (V)

Lemon and strawberry cheesecake (V)

Nibbles

4 choices - £6

Select from:

Wasabi peas

Vegetable crisps

Gouda cheese and chilli savoury bites

Mini pretzels

Japanese rice cracker mix

Cheese twists

Tortilla crisps with tomato salsa

Pitta bread with aubergine dip

Tomato and basil mini baguettes

Marcona almonds

Carasao crispy bread with balsamic dip

Nocellara green olives 100g bowl - **£3.5**

Formal Dining

2 courses - £35

3 courses - £42

Starters

Truffle beef carpaccio, pan fried artichoke, roquette,
Parmesan shavings with mustard cream

Beef tartare and egg with lemon dressing

Chicken terrine, wild mushroom, focaccia bread and spicy sauce

Beetroot vodka cured salmon with lime soft cheese and dill brioche crumbs

Tuna tartare, red caviar, roquette and vinaigrette dressing

Sea scallops with pea and mint purée, crispy pancetta

King prawns with avocado, mango and cucumber, pineapple sauce

Goats' cheese and beetroot napoleon with walnuts and balsamic dressing

Mixed roasted vegetables with Carasao flat bread and balsamic reduction

Charred white asparagus, wild mushrooms, quail's egg, yoghurt and truffle dressing

Formal Dining (cont'd)

Mains

Fillet steak with Heritage carrot, nutmeg mashed potatoes and wild mushrooms in red wine sauce

Pork fillet with confit potatoes, caramelised Grelot onions, peppercorn sauce and roasted oats

Green coated rack of lamb with Lyonnaise potatoes, zucchini and chicory in red wine sauce and beetroot jelly

Beef and mozzarella cannellone with nutmeg bechamel sauce

Roasted quail with Parmentier potatoes and rosemary sauce

Gressingham duck breast with poached plums, red wine sauce and strawberry

Sea bass fillet, crunchy fresh fennel salad and saffron sauce

Cod trio, quail egg with tomato, avocado and mango sauce

Sole Veronique with beurre blanc sauce and grapes

Crab raviolo with king prawn and light confit cherry tomato sauce

Saffron risotto with buffalo mozzarella and truffle

Spiced cauliflower steak with caramelised red onion, confit orange segment, aubergine puré and buttermilk kale

Spiced aubergine steak with egg frittata and crispy flatbread

Formal Dining (cont'd)

Dessert

Strawberry delight with mascarpone, pistachio and strawberry sorbet

Mixed berry panna cotta with mint sauce

Mille-feuille with raspberries and Chantilly cream

Chocolate mousse, hazelnuts, meringue and strawberry compote

Wine List

Sparkling and Champagne

- Belstar Prosecco 75cl, Italy - £25
- Chateau de l'Aulee Intense Touraine Brut 75 cl, France - £28
- Prosecco Valdobbiadene Brut Crede Bisol, Italy - £33
- Primrose Hill from Chapel Down Brut Prestige 75cl, England - £45
- Palmer and Co. Brut Reserve 75cl, France - £55

White

- Kudu Plains Chenin Blanc 75cl, South Africa - £16
- Alto Bajo Chardonnay 75cl, Chile - £18
- Legato Inzolia 75cl, Italy - £20
- Toromaku Bay Sauvignon Blanc 75cl, New Zealand - £25
- Domaine Fichet Macon-Ige Chateau London, 75cl, France - £28
- Jean Biecher Riesling 75cl, France £30
- Mas Puech Picpoul de Pinet Coteaux du Languedoc 75cl, France - £32
- Pouilly Fume Les Berthiers Claude Michot 75, France - £35
- St Veran Domaine Jean Thomas 75cl, France - £40
- Domaine Fouassier Clos Paradis Sancerre 75cl, France - £45

Rose

- San Abello Rose 75cl, Chile - £20
- Chateau St Baillon Reserve du Chateau 75cl, France - £30
- Paul Buisse Les Auspices Sancerre Rose 75cl, France - £38

Red

- La Croix Grenache Merlot 75cl, France - £16
- Alto Bajo Merlot 75cl, Chile - £18
- Riva Leone Barbaresco 75cl, Italy - £20
- Bobal de Sanjuan 75cl, Spain - £25
- Tilia Malbec 75cl, Chile - £28
- Domaine Cheysson Chiroubles Clos les Farges 75cl, France - £32
- Journey's End Single Vineyard Cabernet Sauvignon 75cl, South Africa - £35
- The Colonial Estate Explorateur Shiraz 75cl, Australia - £40
- Chateau Viramiere St-Emilion Grand Cru 75cl, France - £45

Drinks (cont'd)

Beer

Peroni Nastro Azzurro Lager 33cl, Italy - £4.1

Meantime London Lager 33cl, England - £4.1

Meantime Pale Ale 33cl, England - £4.1

BrewDog Punk IPA 33cl, UK - £5

Chapel Down Curious Brew Lager 33cl, England - £5

Drinks Packages

1lt house Mocktail and nibbles - £10.5

1 glass of Prosecco and ½ bottle of house wine - £11

2 beers and nibbles - £12