

G A T H E R

— & —

E N J O Y

**Hospitality at  
The Goldsmiths' Centre**

# Beverages

Single origin filter coffee and fresh leaf tea

**£3.20**

Single origin filter coffee, fresh leaf tea and biscuits

**£3.50**

Single origin filter coffee, fresh leaf tea and mini-danishes

**£5.30**

Single origin filter coffee, fresh leaf tea and mini cakes or handmade cookies

**£6.40**

Still/sparkling natural mineral water 1lt

**£3**

Bottles 330ml  
Coke, Diet, Zero

**£2.30**

Cans 330ml  
San Pellegrino lemon, orange, blood orange, grapefruit

**£1.90**

Freshly squeezed orange juice 2lt (7 servings)

**£8**

House Cordial 2lt (7 servings)  
Elderflower, ginger & lemongrass / spiced berry / apple, plum & rhubarb

**£10**

House Refresher 2lt (7 servings)  
Homemade cloudy lemonade; grapefruit-honey & ginger soda,

**£12**

House Mocktail 2lt (7 servings)  
mint, apple & elderflower; cranberry, rosemary-citrus spritzer

**£15**

# Breakfast

## Continental - £9

Classic continental breakfast  
of mini muffins, croissants with jam, Nutella and honey, mini danishes

*Served with: tea, coffee, water, orange juice and fresh fruit*

## Wraps and Butties - £10

Select three from:

Streaky bacon butties

Sausage butties

Veggie/Vegan sausage butties

Herby scrambled egg, smoked salmon and rocket wrap

Broken egg, mushroom, tomato chutney and spinach wrap

Fried egg, feta, tomato and spinach wrap

*Served with: tea, coffee, water, orange juice and fresh fruit*

## Bench - £13

Select three from:

Poached plums, granola and Greek yoghurt

Stewed autumn fruits and chia seeds

Caramelized banana, spiced pumpkin and apple Bircher

Fruit smoothie

Apple, hazelnut and brown butter financier

Coffee, hazelnut and dark chocolate financier

Carrot cake overnight oats (vegan)

*Served with: tea, coffee, water and orange juice*

# Sandwich Lunch

## Gourmet - £13

*Served with crisps, seasonal fruit and house cordial*  
(all sandwiches can be made Gluten Free)

Select five from:

- Coronation chicken on granary bread (M)
- BLT ciabatta baguette (M)
- Wilshire cured ham, cheese and branston pickle on granary bread (M)
- Roasted Beef with kimchi & spicy mayo in a sub roll (M)
- Mexican bean and avocado chicken wrap (M)
- Baby prawn chipotle mayo rocket Baguette (F)
- Tuna hot mayo and black olives mixed leaves Wrap (F)
- Poached salmon and dill cream cheese Polenta bap (F)
- Egg mayo and slow roasted tomato on poppy seed loaf (V)
- Falafel balls with red pepper lightly spiced mayo mixed leaves in pitta (V) (Vegan)

## Premium - £15

*Served with crisps, cheese twists, fruit skewers and house cordial*

Select five from:

- King prawn, garlic aioli and rocket in pitta (F)
- Smoked salmon, caper, lemon and dill cream cheese with rocket in poppy seed bagel (F)
- Tuna Ortiz with spring onion mayo salad in a stone baked baguette (F)
- Roast chicken and avocado with spiced tomato chutney in sesame seed bap (M)
- New York deli in a plain bagel (M)
- Spanish salami with ricotta and pesto in ciabatta (M)
- Chicken Caesar with shaved parmesan cheese in black olive focaccia (M)
- Harissa Aubergine, ricotta and rocket in sun blushed tomato bap (V)
- Smoked tofu burrito with Valencian rice and avocado (V) (vegan)

**Please select three option only for parties of 10 or smaller**  
**Please ask the events team for any specific requirements**

# Buffet Lunch

## Bench Working Lunch - £17

*Available with gluten free and vegetarian ingredients, minimum order 10 guests*

Bench sausage roll  
Harissa chickpea scotch egg  
Vegetable frittata  
Savoury Tart  
Bench seasonal salads  
Mixed leaf salad  
Bench raw energy balls  
Hand cut fruit platter

## Build your own buffet - £32

*Served with mixed leaf salad and a selection of artisan bread, minimum order 10 guests*

*Select two from:*

Meatballs in spiced tomato sauce with parmesan polenta (M)  
Chicken Cacciatore (M)  
Fish pie with parsley crumb (F)  
Smoked haddock Kedgeree (F)  
Mac & cheese (V)  
Chickpea and roasted veg moussaka (V)  
(vegan options available)

*Select two from:*

Aubergine harissa salad (V)  
Squash, red onion and tahini salad (V) (GF)  
Honey glazed carrots (V) (GF)  
Cauliflower cheese (V)  
Fattoush salad (V) (GF)

*Select one from:*

Banana and choc chip bread  
Mandarin and chocolate cake  
Bread and butter pudding  
Fruit Platter

# Conference Packages

## Day Delegate A - £35

*First thing*

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

*Mid-morning*

Tea, coffee, water and biscuits

*Lunch*

Choose five from our gourmet sandwich lunch

*Afternoon*

Tea, coffee, water and mini-cakes/cookies

## Day Delegate B - £40

*First thing*

Tea, coffee, water, mini Danishes, mini-muffins, orange juice and fruit

*Mid-morning*

Tea, coffee, water and biscuits

*Lunch*

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

*Afternoon*

Tea, coffee, water and mini-cakes/cookies

## Day Delegate C - £47

*First thing*

Tea, coffee, water, wraps and butties, orange juice and fruit

*Mid-morning*

Tea, coffee, water and biscuits

*Lunch*

Choose five from our hot buffet lunch, served with house refresher drink

*Afternoon*

Tea, coffee, water and mini-cakes

**Available for parties of 10 or above**

# Add-ons

4 choices - £7

## Healthy snacks

Roasted chickpeas (variety flavors)  
Homemade energy balls (variety flavors)  
Roasted mixed nuts  
Dried fruit and mixed seeds  
Seasonal fruit skewers

## Dessert bites

Salted caramel brownie, free of gluten ingredients  
Classic Macarons  
Strawberry Bakewell cake  
Sticky toffee pudding with Chantilly cream  
Carrot & cinnamon cake  
Coffee & walnut cake

# Afternoon Tea

**Classic British afternoon tea - £20**

*Served with tea, coffee, water and orange juice*

Selection of finger sandwiches

Bakewell tart

Gold macaroons

Scones topped with silver glitter

*Served with strawberry jam & clotted cream*

Prosecco and Champagne available from wine list

**Available for parties of 6 or above**



# Street Food

4 choices - £24

6 choices - £34

*Select from:*

Hoisin duck hirata steamed buns (M)

Middle eastern spiced lamb kebabs (M)

Katsu chicken burger with kimchi and spiced mayo (M)

Chunky beef shin chilli with Mexican rice (M)

Sausage and mash with gravy (M)

Prawn tempura and sweet chilli sauce (F)

Crispy fish taco (F)

Mini crab cakes with spiced tomato salsa (F)

Goan fish curry with jasmine rice and coriander (F)

Tomato and mozzarella arancini (V)

Gnocchi, heritage tomato sauce, black olives and basil (V)

Chickpea and pumpkin curry with mini poppadoms (V) (vegan)

Mini doughnuts with dark chocolate sauce (V)

Sticky toffee pudding & vanilla ice cream (V)

# Canapés

5 choices - £20

8 choices - £30

any additional choice - £5

*Select from:*

Harissa spiced chickpea scotch eggs (V)

Datterini tomato bruschetta (Vegan)

Beetroot roast, whipped goats' cheese and pickled walnut (V)

Wild mushroom and tarragon tart (V)

Pork belly fritters with garlic aioli (M)

Mini rare beef Yorkshires (M)

Pork and black pudding sausage roll (M)

Moroccan chicken pastille (M)

Prosciutto coated scallop with chimichurri (M) (F)

Smoked salmon latkes with horseradish cream (F)

Soy Tuna steak with wasabi and pickled ginger (F)

Lemon curd tart (V)

Chocolate truffles (V)

Mini chocolate mousse tarts (V)

**Minimum order 10 guests**

# Nibbles

4 choices - £6.5

*Select from:*

Wasabi coated peanuts

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

Spicy broad beans

Carasao crispy bread with balsamic dip

Marcona almonds - **30p** extra per person

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

# Formal Dining

2 courses - £40

3 courses - £47

## Starters

### Meat

Duck rilette with pickled cucumber salad

Ham hock terrine with melba toast and piccalilli

Chicken and ham terrine with pickled girolles and tarragon mayonnaise

### Fish

Crab salad, cucumber and avocado

Smoked salmon terrine with leeks and confit potato

Pickled mackerel with buttermilk snow, cucumber and dill

### Vegetarian

Jerusalem artichoke soup with truffle oil and croutons (V)

Polenta chips with baby globe artichokes and sauce vierge (V) (vegan)

Roasted baby beetroots with hazelnut, blue cheese and mustard (V)

## Mains

### Meat

Chicken fricassée with braised buy lentil

Venison with butternut squash, truffle

Duck breast with chicory and potato dauphinoise

Pithivier of game with carrot puree and glazed onions

### Fish

Seared cod with asparagus, samphire and crab beignets

Charred cauliflower steak with tempura broccoli and spinach puree

Pan roast sea bass with jersey scallops and peas

Salmon with braised lettuce, potatoes, samphire and king crab

### Vegetarian

Winter mushroom risotto with parmesan and truffle

Vegetable strudel with celeriac dauphinoise and red wine Jus

## **Dessert**

Pistachio and raspberry bakewell tart with vanilla mascarpone

Pear and star anise tatin, Chantilly and hazelnut praline

Clementine and gingerbread trifle

Dark chocolate mousse, cocoa nibs, passion fruit and chamomile (GF)

Boozy cranberry jelly with shortbread cinnamon pin wheels (GF)

*Served with tea, coffee & chocolates*

# 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

**All drinks are charged on consumption**

# Drinks Package

## Beer & Cider

Peroni Nastro Azzurro Lager 33cl, Italy - £4.3  
Becks blue Nonalcoholic 27.5cl - £4  
Meantime London Lager 33cl, England - £4.3  
Meantime Pale Ale 33cl, England - £4.3  
Bulmers Original Cider 50cl, 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

## Soft Drinks

Still/sparkling natural mineral water 1lt  
£3

Bottles 330ml  
Coke, Diet, Zero  
£2.30

Cans 330ml  
San Pellegrino lemon, orange, blood orange, grapefruit  
£1.90

Freshly squeezed orange juice 2lt (7 servings)  
£8

House Cordial 2lt (7 servings)  
Elderflower, ginger & lemongrass / spiced berry / apple, plum & rhubarb  
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