

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
Selection of mini muffins, croissants & danishes

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

Wraps and Butties - £10

Select three from:

Bacon butties

Sausage butties

Veggie sausage butties

Scrambled egg & smoked salmon wrap

Fried egg, spinach, tomato chutney & avocado wrap

Scrambled egg, mushroom, tomato & spinach wrap

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

Bench - £11

Select two from:

Greek yoghurt, granola & seasonal fruit

Overnight oats pots

Chia seed & yoghurt pots

Fruit smoothies

Goats' cheese & red pepper mini-muffins

Hazelnut, chocolate & coffee friand

Bench energy balls

Served with: tea, coffee, water and orange juice

Sandwich Lunch

Standard - £11

Served on sliced white or granary bread, with crisps and seasonal fruit

Ham & red slaw
Chicken Caesar with rocket
Tuna mayo with cucumber
Egg & cress
Cheese & pickle with mixed leaves
Hummus & roasted courgette with mixed leaves

Gourmet - £13

Served with crisps, seasonal fruit and house cordial

Chicken Goujons with chipotle mayo & leaves in a wrap
Pastrami with red slaw, swiss cheese on sourdough
Ham, baby gem, tomato, cheddar on granary
Baby prawns with chipotle, tomato sauce, lettuce on a baguette
Falafel, romesco sauce, lettuce & tomato in a pitta
Halloumi cheese & mixed roasted vegetables in a wrap

Premium - £15

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

Parma ham, ricotta, tomato with basil oil in ciabatta
Roast beef, celeriac slaw & Swiss cheese in walnut sourdough
Roasted chicken, olive tapenade, yoghurt and rocket in a olive focaccia
Smoked salmon, avocado & dill cream cheese on multi seed bagel
Tuna, black olives, spring onion, rocket in a ciabatta
Falafel, sweet potato & Harissa hummus on granary bread
Smoked tofu, fajita mixed peppers & farro grain burrito

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

Fork Buffet

Bench Working Lunch - £17

Available with gluten free and vegetarian ingredients, 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

Hot Buffet

Build your own buffet - £32

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

Select two from:

Chicken & chorizo Spanish paella (M)

Baked Bolognese lasagna (M)

Fisherman's pie (F)

White fish Thai green curry with Jasmin rice (F)

Baked Aubergine in tomato sauce & mozzarella (V)

Potato gnocchi with almond pesto & cherry tomatoes (V)
(vegan options available)

Select two from:

Steamed broccoli with chili (warm)

Honey glazed carrot with fennel seed (warm)

Giant couscous & butternut squash

Lentils & aubergine, vinaigrette dressing

Beetroot & fennel with red wine vinegar dressing

White & red Cabbage coleslaw

Select one from:

Winter fruit crumble served with custard

Carrot cake

Banana & sultana cake

Chocolate brownie

Hand cut fruit platter

Conference Packages

Day Delegate A - £30

First thing

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

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose five from our standard sandwich lunch

Afternoon

Tea, coffee, water and mini-cakes/cookies

Day Delegate B - £35

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 gourmet sandwich lunch, served with selection of Bench salads

Afternoon

Tea, coffee, water and mini-cakes/cookies

Day Delegate C - £45

First thing

Tea, coffee, water, selection of mini Danish and mini muffins, 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 Macaroons
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 - minimum order 6 guests

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:

Chicken Katsu with fragrant rice (M)

Mediterranean meatballs with parmesan polenta (M)

Beef Sliders with chipotle jam & cheese (M)

Slow cooked Moroccan Lamb, with spiced couscous & harissa (M)

Charred salmon skewers with romesco sauce (F)

Cod Finger Dog with tartare sauce (F)

Tempura prawns with sweet chilli sauce (F)

Thai fish cake with Vietnamese dipping sauce (F)

Chickpea, squash curry with mini poppadum's (V)

Mushroom gnocchi with broccoli in a blue cheese sauce (V)

Mexican tofu and roasted vegetables open wrap (VEGAN)

Fruit skewers (VEGAN)

Mini doughnuts with dark chocolate sauce (V)

Sticky toffee pudding & vanilla ice cream (V)

Canapés

5 choices - £18

8 choices - £28

Any additional choice - £4

Minimum order 10 guests

Select from:

Warm spiced pulled beef brisket on chicory with horseradish (M)

Mini black pudding scotch egg (M)

Moroccan spice chicken pastilla (M)

Carved Lamb with Chopped Mediterranean Garnish (M) (£1 supplement per person)

Eel Croquette with Preserved Lemon Shavings (F) (£1 supplement per person)

Crayfish potato cup with guacamole dip (F)

Smoked salmon, dill and caper blini (F)

Burnt aubergine, red cabbage and coriander tostada (V AND VEGAN)

Mini red onion marmalade tarts with blue cheese & pear (V)

Squash frittata with onion chutney (V)

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

Gold Champagne macaroon (V)

Toffee & chocolate tart (V)

Armagnac poached pear with warm custard & ginger crumb (V)

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

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

Formal Dining

2 courses - £40

3 courses - £47

Starters

(M)

Ham & turkey terrine, spiced plum chutney & micro herbs(M)

Smoked duck & lardons on a fig & watercress salad (M)

14th July 1919 - Salmon, mousseline sauce (F)

Mackerel rilette, pickled cucumber & Rye shards (F)

Marinated beetroot with ricotta, charred spring onions & pine nut dressing (V)

Parsnip & Jerusalem Artichoke soup, herb oil (V)

Mains

Chicken supreme, creamed potato, baby leeks, wild mushrooms & madeira jus (M)

Pork confit belly, braised Puy lentils, crushed swede & savoy cabbage (M)

27th January 1926 - Saddle of lamb with petits pois (M) (£3 supplement per person)

Fillet of Salmon, crushed jersey royals & a chive butter sauce (F)

Grilled Cod, wilted spinach, chorizo (optional) & butterbean winter stew (F,M)

Baked polenta with gorgonzola, leeks, confit onions & roasted chestnuts (V)

Potato rosti with caramelised onion puree, turnips, carrots & parsnips (Vegan)

Dessert

Vanilla set cream, sable biscuit, roasted pear & caramel

Winter steamed sponge, toffee sauce, cinnamon shortbread with Calvados cream

Chocolate tart & raspberry puree

29th June 1855 - 'Pine' [Pineapple] trio

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

All drinks are charged on consumption