



Evening Menu at



The
GOLDSMITHS'
Centre

CREATIVITY | CRAFTSMANSHIP | COMMUNITY

Hospitality

Sample menus combining the best ingredients, flavours and hand-crafted inspiration created by our in-house chef and catering team from Gather & Gather.

Every dish is prepared individually, using locally sourced and seasonal ingredients, sparking new conversation and helping you and your guests to make connections, feel healthier and more productive.

Our events team will advise you on the right package or tailored menu to match your budget and the nature of your event from breakfast pastries, nibbles and mouth-watering canapés to delicious formal dinners. Email events@goldsmiths-centre.org or call 020 7566 7699 to discuss catering options and discover our seasonal menus.



Afternoon Tea

Classic British afternoon tea

Served with tea, coffee, water and orange juice

Selection of finger sandwiches, cakes, friands,
Cupcakes, macarons, scones with cream and jam
Prosecco and Champagne available from wine list

£20

Available for parties of 6 or above

Street Food

Select from:

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

Chicken katsu burger (M)

Honey and mustard glazed chipolatas (M)

Slow cooked lamb shoulder/pork/chicken tacos (M)

Panko prawns with garlic aioli (F)

Whole white bait with tartar (F)

Charred salmon skewer with romesco sauce (F)

Mexican tofu and roasted vegetable open wrap (Vegan)

Halloumi fries with harissa yoghurt (V)

Vegetable tempura with dipping sauce (V)

Greek salad (V)

Mini-doughnuts with chocolate sauce (V)

Fruit skewers (Vegan)

4 choices - £24

6 choices - £34



Canapés

Select from:

Soy glazed pork belly with burnt apple sauce (M)

Mini chorizo scotch egg with paprika mayo (M) (GF)

Chicken pastille parcel (M)

Venison Bolognese fritters with parmesan (M)

Eel croquette (F)

Squid cornets with rosemary mayo (F)

Citrus cured seabass on blinis with caviar and crème fraiche (F)

King prawn with fresh mango and chilli salsa (F)

Fresh salmon tartare (F)

Beetroot, lentil, squash and paneer spring roll (V or Vegan)

Pickled ewes milk cheese and watermelon salad (V)

Stilton beignets with grape jelly (V)

Selection of macarons (V)

Lemon and raspberry tart (V)

Mini banoffie pie (V)

5 choices - £18

8 choices - £28

Any additional choices - £4





Nibbles

Select from:

Wasabi coated peanuts

Vegetable crisps

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 - 30p extra per person

4 choices - £6.50

Nocellara green olives 100g bowl

£3.50



Formal Dining

Starters

Meat

Ham hock and savoy cabbage terrine with golden raisin purée (M)

Chicken Caesar salad croquette (M)

Fish

Cornish crab salad, pink grapefruit, breakfast radish and
frisée with a shallot dressing (F)

Torched trout and oyster cream with watercress and almond pesto
(F)

Vegetarian

Pan roasted asparagus with wild garlic, white bean hummus,
spring onion and hazelnuts pesto (Vegan)

Spiced gazpacho with bocconcini, tomato and pesto salad (V)

White asparagus with Grana Padano cheese aioli (V)

Mains

Meat

Rack of lamb with crushed jersey royal potatoes and green
peppercorn (M)

Confit pork belly with burnt apple purée,

Wilted rainbow charred and pig cheek croquette (M)

En-croute crusted lamb with buttered baby spring vegetables and
pomme purée (M)

Corn fed chicken with wild garlic, asparagus
and wild mushrooms (M)

Beef Wellington with mini fondant potatoes and rosemary jus (M)

Formal Dining



Fish

Cod fillet with poached egg, crushed potato and chive butter sauce (F)

Garlic crusted sea bass with pancetta and potato terrine (F)

Vegetarian

Pea, broad bean and asparagus risotto with pea shoots and truffle (V)

Spinach, ricotta and egg yolk ravioli with burnt butter (V)

Charred cauliflower steak with tempura broccoli and spinach purée (V)

Dessert

Chocolate and malt tart with vanilla crème fraiche

Traditional custard tart with fresh berries

Elderflower jelly with summer berries (Vegan) (GF)

Chocolate and raspberry franboisier

Deconstructed mango and passion fruit cheesecake

Rhubarb and custard panna cotta (GF)

Raspberry crème brûlée and coconut dust (GF)

Lemon and rhubarb posset with pistachio crumb (GF)

2 courses - £40

3 courses - £47

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**

Wine List

Red

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**

Beer & Cider

Peroni Nastro Azzurro Lager 33cl, Italy - **£4.30**

Meantime London Lager 33cl, England - **£4.30**

Meantime Pale Ale 33cl, England - **£4.30**

Bulmers Original Cider 50cl, England - **£5**

Drinks Packages

1lt house Mocktail and nibbles - **£10.50**

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

2 beers and nibbles - **£12**



“The Goldsmiths’ Centre is that rare and perfect venue: informal spaces for classes, sleek boardrooms for VIP sessions, and a modern, professional hall for conferences or exhibitions. It’s all run by friendly and highly competent staff, and topped off with some of the best event catering in London.”

Future of London



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