Conference Menu at The Goldsmiths' Centre
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.
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)

Available for parties of 10 or above
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 Yorkshire (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)

Available for parties of 10 or above
Nibbles

4 choices - £6.50

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
£3.50

Available for parties of 10 or above
Formal Dining

2 courses - £40
3 courses - £47

Starters
Meat
Duck rillette 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 beetroot with hazelnut, blue cheese and mustard (V)

Mains
Meat
Chicken fricassee 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
Formal Dining

Starters

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 75cl, 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

Pink
- 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 Barbarese 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
Wine list

Sparkling and Champagne
The Colonial Estate Explorateur Shiraz 75cl, Australia £40
Chateau Viramieire St-Emilion Grand Cru 75cl, France £45

Beer & Cider
Peroni Nastro Azzurro Lager 33cl, Italy £4.30
Becks blue Nonalcoholic 27.5cl £4
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 ¼ 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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