

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

£2.90

Single origin filter coffee and fresh leaf tea and biscuits

£3.20

Single origin filter coffee and fresh leaf tea and 2 mini Danish

£4.2

Single origin filter coffee and fresh leaf tea and mini cake or

Handmade cookies - £6

House Cordials – £10 per Jug

(serves 5)

Amalfi lemon

Summer Berry

House Mocktails – £15 per Jug

(serves 5)

Iced mint tea with a hint of lemon

Fresh cucumber, mint and

elderflower

Ginger beer, caramel and apple

Bottled Water – £3.00

Orange Juice – £7.00 per jug (serves 5)

Breakfast

Wraps and Butties – £8.95

Smashed avocado, tomato and free range egg wrap

Bacon butty

Sausage sandwich

Mushroom, scrambled egg and watercress roll

Smoked salmon, lemon cream cheese bagel

Please select three from the list, all served with seasonal fruit, tea, coffee, orange juice and water

Continental – £8.95

Classic continental breakfast of mini Croissants and Danish

Fresh fruit

Add: Sliced continental meats and cheeses - £3 per guest

Served with tea, coffee, orange juice and water

Bench – £9.95

Bench granola, roast fruit and Greek yoghurt

Bircher muesli pots

Cut fruit salad bowl

Bench raw energy medallions

Served with tea, coffee, orange juice and water

Sandwich Lunch

Standard – £9.00

Ham and coleslaw (M)
Roast Suffolk chicken and salad (M)
Prawn and dill Marie Rose (F)
Egg and cress (V)
Cheddar and Branston pickles (V)
Roasted vegetables and smoked paprika hummus (V)

Please select five from the list above (three for parties of 6 or smaller),
all served with hand cut crisps and seasonal fruit

Gourmet - £11

Harissa chicken wrap (M)
Salt beef, gherkin and mustard bagel (M)
Smoked ham, egg, tomato and rocket (M)
Classic BLT (M)
Tuna, black olive, caper and spinach (F)
King prawn, avocado, mayo and cos lettuce (F)
Falafel, beetroot hummus and spinach (Vegan)

Please select five from the list above (three for parties of 6 or smaller),
all made with artisan breads from Paul Rhodes Bakery, Greenwich,
and served with home seasoned nuts and seeds, parmesan sticks, and
hand cut crisps

Premium – £13

Italian ham, mozzarella and basil pesto
Free-range Suffolk chicken and bacon
Rare roast beef, horseradish and watercress
Smoked mackerel, spring onion, tomato
Poached salmon, lemon, dill and mixed leaves
Roasted peppers, feta and spinach
Brie, walnuts, celery and grapes

Please select five from the list above (three for parties of 6 or smaller),
all made with artisan breads from Paul Rhodes Bakery, Greenwich, and
served with our raw food graze box, pressed veggie juices and
elderflower and strawberry crush

Cold Buffet

Bench Working Lunch – £15.50

(This menu can be ordered with ingredients free from gluten and/or vegetarian)

Selection of Bench seasonal salads and roasted vegetables bowls

Vegetable Frittata

Savoury tart

Bench sausage roll (meat or vegetarian)

Bench raw energy medallions

Hand cut fruit platter

Minimum order 10 guests

French Picnic – £16.50

Smoked duck breast

French Toulouse sausages

Bayonne ham

French artisan soft and hard cheeses

Pickled vegetables

Vine tomatoes

Baby leaves

Selection of Artisan Breads

Hand cut fruit platter

Minimum order 10 guests

Italian Antipasti – £16.50

Italian cured meats

Italian cheeses

Pickled onions and gherkins,
chutneys, apples and grapes

Individual pannacota with Biscotti

Selection of Artisan Breads

Hand cut fruit platter

Minimum order 10 guests

Premium – £27.50

Hot smoked salmon, pickled cucumber, wild herb and beetroot
crème fraiche

Grilled Suffolk chicken, heritage tomato & basil

Jersey royals with Kentish peas and lemon balm

Heritage carrots, watercress and orange

Quinoa, spring greens and watercress

Lemon drizzle cake

Hand cut fruit platter

Served with mixed leaf salad, selection of granary, whole meal and rye breads.

Prices per guest. Minimum order 10 guests

Hot Buffet

Hot Buffet – £30.00 per guest

Please choose a buffet menu from the choices below

Hot Option 1

Moroccan lamb tagine, warm flat breads, minted yogurt
Spicy white fish Spanish tortilla with watercress
Baked eggs in a fiery tomato sauce with feta and spinach
Roast squash, apricot and chickpea salad
Tomato and cucumber Tabbouleh
Orange and almond cake

Hot Option 2

Polpette - Italian meatballs with fennel and chilli in a rich tomato sauce
Grilled Sea Bass with baked leeks, wilted greens and salsa Verde
Mint, courgette and pecorino frittata
Puy lentils, rocket and green beans
Tomato, basil and olive salad
Pannacota with summer berry compote

Hot Option 3

Lemon and thyme roasted Suffolk chicken breast with parmentier potatoes
Cod, caper and springs greens fishcakes with tartar sauce
Tomato, parmesan and basil tart
Beetroot, apple and red cabbage slaw
Broccoli, chilli and almond salad
Carrot cake

Served with mixed leaf salad, selection of granary, whole meal and rye breads. Minimum order 10 guests

Conference Packages

Day Delegate A – £28.00

First Thing

Single origin coffee and loose leaf tea, mini Danish, water and orange juice

Mid-morning

Single origin coffee and loose leaf tea, biscuits or fruit kebabs and water

Lunch

Choose from one of our three sandwich lunch menus. Served with house cordial

Afternoon

Single origin coffee and loose leaf tea, chef's selection of afternoon cakes from The Bench Café and water

Day Delegate B – £32.00

First Thing

Single origin coffee and loose leaf tea, mini Danish, water and orange juice

Mid-morning

Single origin coffee and loose leaf tea, biscuits or fruit kebabs and water

Lunch

Choose from one of our sandwich lunch menus to be served with a selection of salad bowls
Served with house cordial

Afternoon

Single origin coffee and loose leaf tea, chef's selection of afternoon cakes from The Bench Café and water

Day Delegate C – £36.00

First Thing

Single origin coffee and loose leaf tea, mini Danish, water and orange juice

Mid-morning

Single origin coffee and loose leaf tea, biscuits or fruit kebabs and water

Lunch

Choose from one of our three hot buffet lunch menus
Served with house cordial

Afternoon

Single origin coffee and loose leaf tea, chef's selection of afternoon cakes from The Bench Café and water

Minimum order 6 guests

Afternoon Tea

Classic British afternoon tea

£12.50 per guest

Cucumber, salmon and Wiltshire ham
sandwiches
Gluten free almond and orange tea cakes
Bench Friands
Macaroons
Scones with cream and jam
Fresh leaf tea and fruit juice

Minimum order 6 guests

Energy Boost Snacks

£6.50 per guest

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

(All the above contain ingredients
free from gluten and dairy)

Dessert bites:

Salted caramel brownie
(Contains ingredients free from
Gluten)
Orange and almond cake
(Contains ingredients free from
Gluten)
Lemon Drizzle cake
Macaroons

Select five bite sized
Pieces

Street Food

4 bowls £24

6 bowls £34

Fish taco with cabbage slaw, garlic aioli, jalapeno salsa and coriander cress

Mini sliders: beef patty, Montgomery jack cheese, chipotle ketchup

Grilled cauliflower with tomato relish and caramelized onions

Chicken and leek yakitori skewers

Crispy buttermilk chicken wings

Mini sourdough pizzas

Crispy tofu with tamarind sauce

Rendang curry

Sweetcorn fritters with tomato jam

Saltfish patties

Beef or vegetable pho

Borek – feta and spinach filo pastries

Devilled whitebait

Fruit skewers, Pim's syrup, almond and

Vanilla Chantilly

Apple fritter with salted caramel

Formal Dining

Starter

Cider Ham Hock and Parsley Terrine w Mustard Pickled Salad and Sourdough Toast
Truffle Beef Carpaccio, Pan Fried Artichoke, Rocket, Reggiano Shavings w Mustard Cream
Beetroot Cured Salmon, apple and cucumber Salad with Lovage Puree and Horseradish Cream
Goats Cheese Croquette, Courgette Ribbons w Romesco Sauce and toasted pine nuts

Main

Fennel seeds and lemon scented Essex pork fillet, Puy lentils caramelized red onions, toasted pine nuts with a sage and apricot salsa
Honey Glaze Duck Breast, Grilled Fennel, Poached Plums, Salsa Verde Fregola
Mint and Rosemary Lamb rump, Lyonnais Potato, Spinach, Pea Puree, Baby Carrots, Red wine Jus
Roasted Trout, Grilled New Potatoes, Sapphire, Slow Roasted Cherry Tomatoes & Parsley Sauce
Leek, pea and broad bean risotto, Braised red endive, whipped cheese, dill oil
Spiced cauliflower steak, Caramelized red onions, Confit orange segments, aubergine puree, buttermilk & wilted kale

Dessert

Gooseberry, Apple, English Strawberry and Elderflower Eton Mess
Cherry and almond tart clotted cream
Lemon tart, Macerated Raspberries and Chantilly cream
Chocolate Mousse, Kirsch Cherries and Hazelnut brittle

2 courses £30 / 3 courses £38 – we are happy to accommodate any specific needs and develop menus that suit your specific requirements

Canapés

Sea bass ceviche on a sweet potato crisp

Vietnamese fishcakes with coriander mayonnaise

Smoked trout rilette with pickled cucumber and dill on rye bread

Smoked mackerel on a potato and celeriac rosti

Rosemary skewered lamb with mint and hummus dip

Thai chicken skewers with coconut chili dipping sauce

Lamb pea and potato samosa with Raita

French beans and pea shoots wrapped in teriyaki beef with sesame

Pear walnut and blue cheese tart

Pea and mint frittata with feta

Mini welsh rarebits

Polenta with goat's cheese and red onion jam

Sweetcorn fritters with tomato jam

Wild mushroom Duxelle crostini with thyme and manchego

"Pan de higo" (fig cake) with gorgonzola and honey roasted fig

Salted caramel brownie (Contains ingredients free from Gluten)

Orange and almond cake (Contains ingredients free from Gluten)

5 pp for £18, 10 pp for £30, additional pieces £3 pp

Please choose 5 per person for a short, early evening event, 10 per person for a longer, later evening event

Nibbles

Please choose four from the following options:

Salted, sweet and spicy nut selection

Moroccan seed mini bites

Mini pretzels

Risotto chilli crackers

Tempura seaweed crackers

Japanese mix

Gouda cheese and chilli savoury bites

Wasabi peas

Vegetable crisps

Roast pork crunch

£6 PER GUEST

All prices in this menu are before VAT

Wine List

Sparkling and Champagne

Chateau de L'Aulee Intense Touraine Brut 75cl, Loire £28.00
Prosecco Valdobbiadene Brut Crede Bisol £33.00
Primrose Hill from Chapel Down Brut Prestige 75cl, England £45.00
Palmer and Co Brut Reserve 75cl, Champagne £55.00

White

Finca Valero Macabeo D.O. Carinena 75cl, Spain £15.00
Alto Bajo Chardonnay 75cl, Chile £17.50
Legato Inzolia IGT Sicilia 75cl, Italy £20.00
Tokomaru Bay Sauvignon Blanc 75cl, New Zealand £25.00
Macon Villages Cave de Lugny 75cl, Burgundy £27.50
Jean Biecher Riesling 75cl, Alsace £30.00
Mas Puech Picpoul de Pinet Coteaux du Languedoc 75cl, Languedoc £32.50
Domingo Martin Albarino 75cl, Spain £35.00
St Veran Domaine Jean Thomas 75cl, Burgundy £40.00
Sancerre Clos Paradis Domaine Fouassier 75cl, Loire £45.00

Rose

Sancerre Rose Auspices 75cl, Loire £30.00
San Abello Rose 75cl, Chile £20.00

Red

Finca Valero Tempranillo Garnacha 75cl, Spain £15.00
Alto Bajo Merlot 75cl, Chile £17.50
Riva Leone Barbera 75cl, Italy £20.00
Bobal de Sanjuan Tinto 75cl, Spain £25.00
Tilia Malbec 75cl, Argentina £27.50
Fratelli Barba Montepulciano d'Abruzzo Colle Morino 75cl, Italy £30.00
Chiroubles Les Farges Domaine Cheysson 75cl, Burgundy £32.50
Vallado Douro Red 75cl, Portugal £35.00
The Colonial Estate Explorateur Shiraz 75cl, Australia £40.00
Chateau Viramiere St-Emilion Grand Cru 75cl, Bordeaux £45.00

Beer

Peroni £4.1
Meantime Pale Ale £4.1

Drinks Package

1 glass of Prosecco / ½ bottle of house wine
£10 per guest

All prices before VAT