

Dining Room lunch menu

£18.00 for 2 courses

£23.00 for 3 courses

Nibbles

Roast chestnuts, porcini salt - £2.50

Spelt and sunflower bread, butter - £2.00

Starter

Jerusalem artichoke and vanilla soup

Caramelised parsnips, winter leaf salad, truffle oil, almond lavoush*

Honey roasted ham hock rilette, fennel marmalade

Mains

Textures of winter squash: soup, baklava, risotto, houmous, fritters

Pan fried sea bass, chestnut pasta rags, cavolo nero*

Pot roasted pork belly with dates and pistachios, crackling, white beans, roast fennel*

Sides - £3.50

Vegetables of the day

Potatoes of the day

Satsuma and chilli oil dressed winter leaves

Desserts

Christmas spiced meringue, mulled figs, chocolate red wine sauce

Quince brulee tart, mascarpone yoghurt cream

Chocolate stem ginger malva pudding, ginger spiced chocolate sauce

British cheeses, chutney, biscuits, hazelnut raisin bread* (add £1.75)

Christmas entertaining at the Whitechapel Gallery

The private Library Dining Room provides a beautiful setting for sit-down lunches and dinners for up to 16 guests, while the Dining Room offers an intimate and stylish space for groups of up to 40. Our Christmas package is £65 (including VAT) per guest for an all-inclusive champagne reception, 3-course meal with coffee, wine and luxury crackers.

Private hire of one of the stunning gallery spaces enable you to host much larger gatherings: Canapé receptions for 80 – 500 guests start from £65 (excluding VAT) and includes champagne on arrival, inspired canapés, wine, beer and music.

For more information ask a member of staff or go online whitechapelgallery.org/dine

HEAD CHEF: Maria Elia. Maria's food is always seasonal, sustainable, sourced from quality suppliers using local produce wherever possible and ensures that we only buy from responsible British farmers who make animal welfare a priority. Maria's new book **The Modern Vegetarian**, is out now and available to buy here and at all good retailers.

Child-friendly dishes and portions are available on request. Please inform your waiter if you have nut or other food allergies. * *dish contains nuts*

All prices include VAT at 15%. A discretionary service charge of 12.5% will be added to your bill and is shared fairly amongst the staff.