

— THE —
WHITECHAPEL
REFECTORY

CATERING SPRING/SUMMER 2019

ALWAYS FRESH & ALWAYS SEASONAL



BREAKFAST

Pastries

£2

(Croissant, Pain Au Chocolat, Pain Au Raisin)

Bacon Roll/ Chorizo Roll

£3.50

Granola, Fruit Compote & Greek Yoghurt Pot

£3

Individual Fruit Salad Bowl

£3

(subject to availability)

Coffee & Tea

£2

Mineral Water – Still, Sparkling - 330ml / 750ml

£1.10 / £2.20

Fresh Orange Juice (1L Jug)

£10



SANDWICHES & SALADS

Sandwich only - £4.50 or choose a combination with a sandwich & 2 salads - £12

Sandwich fillings

Salt Beef, Pickles & Watercress

Smoked Chicken, Baby Gem & Cornichon Aioli

Aubergine, Roasted Pepper & Buffalo Mozzarella (V)

Egg & Cress

Smoked Mackerel , Beetroot & Watercress

Tomato, Olive Tapenade & Goats Cheese (V)

Smoked Salmon & Cucumber

Ham & Celeriac Remoulade

Salad selection

Beetroot, Butternut Squash, Lentils & Goats Cheese

Smoked Trout, New Potato & Chives

Kale, Quinoa, Pomegranate & Pumpkin Seeds

Spiced Chickpea, Red Onion, Coriander & Dates

New Potato, Winter Greens & Mint

Broccoli, Almond, Chilli & Preserved Lemon

White Bean, Ham Hock, Celeriac, Mustard & Parsley

*choose 2 fillings for group less than 15 people; up to 3 for larger groups

SAVOURY TART/ TORTILLA & SALADS

Choose 1 tart or tortilla & 2 salads - £12

Tart selection

Goats Cheese & Swiss Chard

Gruyère & Bacon

Spinach, Ricotta & Pine Nut

Smoked Salmon, Lemon, Sorrel & Caper

Tortilla selection

Chorizo, Potato & Pepper

Red Pepper, Potato & Spinach

Miscellaneous pies selection

Spanakopita

Squash & Spinach Frittata

Salad selection

Beetroot, Butternut Squash, Lentils & Goats Cheese

Smoked Trout, New Potato & Chives

Kale, Quinoa, Pomegranate & Pumpkin Seeds

Spiced Chickpea, Red Onion, Coriander & Dates

New Potato, Winter Greens & Mint

Broccoli, Almond, Chilli & Preserved Lemon

White Bean, Ham Hock, Celeriac, Mustard & Parsley

HOT BUFFET & SALADS

Choose 2 mains & 2 salads - £20

Main courses

Gloucester Old Spot Pork

Corn-fed Leg Of Chicken

Aubergine & Spinach Lasagne

Baked Salmon Fillet (portioned)

Steamed Mussels/ Clams with Cider, Bacon & Fregola*

Braised Lamb Shoulder Stew

Chestnut & Radicchio Risotto

Salad selection

Beetroot, Butternut Squash, Lentils & Goats Cheese

Smoked Trout, New Potato & Chives

Kale, Quinoa, Pomegranate & Pumpkin Seeds

Spiced Chickpea, Red Onion, Coriander & Dates

New Potato, Winter Greens & Mint

Broccoli, Almond, Chilli & Preserved Lemon

White Bean, Ham Hock, Celeriac, Mustard & Parsley

PACKAGES

Ask us for bespoke packages to fit your event

OPTION 1 - £9

Breakfast

Teas, coffees

Selection of pastries

Lunch

Sandwiches

Afternoon Break

Teas and coffees

OPTION 2 - £19

Breakfast

Teas, coffees

Selection of pastries

Granola, fruit compote & Greek yoghurt pots

Lunch

Sandwiches & salads

Afternoon Break

Teas and coffees

Cookies or Biscotti

OPTION 3 - £24

Breakfast

Teas, coffees, fresh orange juice

Selection of pastries

Granola, fruit compote & Greek yoghurt pots

Lunch

Tarts or Tortillas & salads

Biscotti

Afternoon Break

Teas and coffees

Brownies

EXTRAS

Brownie	£2.50
Cookie	£2
Portuguese Custard Tart	£2
Biscotti	£1.50
Marinated Olives	£2.50
Salted Almonds	£2.50
Kikos	£2.50
Homemade Lemonade (1L Jug)	£10
Sparkling Elderflower (1L Jug)	£10
Fresh Orange Juice (1L Jug)	£10
Mineral Water – Still, Sparkling - 330ml / 750ml	£1.10 / £2.20



BOWL FOOD

£5 each

Meat

Spiced Lamb, Chickpea & Yoghurt

Cotechino, Lentils & Salsa Verde

Merguez, White Beans & Kale

Braised Beef Shortrib, Potatoes & Black Olives

Fish

Prawns & Baby Gem

Risotto Nero, Braised Cuttlefish & Chilli

Vegetarian

Butternut Squash, Burrata, Radicchio, Sage & Walnuts

Polenta, Wild Mushroom, Rocket & Parmesan

Kale, Feta, Red Onions , Pine Nuts & Crispbread

Bulgur Wheat, Parsley, Pomegranate, Red Onion & Sumac

CANAPÉS

£3 each

Fish

Yellow Fin Tuna, Soy, Ginger, Chives & Sesame

Pickled Herring, Dill & Cucumber

Dorset Crab, Raddish & Pickled Cucumber

Salt Cod Croquette, Lemon Aioli

Cured Salmon & Spring Onion Pancake

Meat

Duck Liver Parfait

Parma Ham, Bocconcini & Basil

Rare Roast Beef, Horseradish & Watercress

Smoked Chicken Rillettes

Vegetarian

Pumpkin Arancini, Taleggio & Radicchio

Fried Polenta, Wild Mushrooms, Rocket & Parmesan

Chicory, Stilton & Walnuts

Fig, Burrata & Chicory

DESSERT CANAPÉS

£3 each

Chocolate Brownie

Orange cake w/ berry compote

Chocolate & Amaretto Truffle

Gorgonzola & Walnuts

SEASONAL FEASTING MENUS



FEASTING MENUS

Sharing platters for £30 per head

Starters

Selection of 4 seasonal starters

Mains (choose 1 option for your group to share)

Brecon Lamb, Mash & Broccoli

Welsh Black Onklet, Duck Fat Potatoes, Shallots, Kale & Horseradish

Confit Duck, Spiced Sweet Potato, Onions & Broccoli

Whole Trout, Radicchio, Preserved Lemon, Fennel, Olives & New Potatoes

Whole Baked Sardines, Pistachio, Chilli, Spinach & Artichokes

Pudding

Chocolate Mousse, Plums & Amaretti

Apple Crumble Tart, Calvados & Crème Fraîche

Buttermilk Tart & Poached Prunes

DRINKS MENU

Sparkling Wine

NV Prosecco Frizzante DOC	£20.00
<i>*Ca' di Alte, Veneto, Italy</i>	
NV Rosato Spumante	£24.00
<i>*Ca' di Alte, Veneto, Italy</i>	
NV Brut, Montes Alpha	£30.00
<i>*Aconcagua Valley, Chile</i>	
NV Classic Cuvee Nyetimber	£42.00
<i>*Southern England</i>	
Brut Premier, Louis Roederer	£55.00
<i>*Champagne</i>	

DRINKS MENU

White Wine

Molino Loco Macabeo	£18.50
<i>*Spain</i>	
Vignes De 'Leglise, Vermentino	£20.00
<i>*Languedoc, France</i>	
Pays D'oc Baron De Baddassiere , Viognier IGP	£23.00
<i>*Languedoc, France</i>	
Ponte Diavolo, Pinot Grigio, Fruli-Venezia	£27.00
<i>*Giulia, Italy</i>	
Tin Pot Hut, Sauvignon Blanc	£35.50
<i>*Marlborough, New Zealand</i>	
`Les Ursulines`, Jean-Claude Boisset, Bourgogne Chardonnay	£46.50
<i>*Burgundy, France</i>	

DRINKS MENU

Red Wine

Molino Loco Monastrell £18.50

**Spain*

Caprichos, Old Vine Garnacha £20.00

**Carinena, Spain*

Il Faggio, Montepulciano D'Abruzzo £23.50

**D'Abruzzo, Italy*

El Coto Rioja Crinza £27.50

**Rioja, Spain*

Altos Las Hormigas, Malbec Clasico £32.00

**Mendoza, Argentina*

Innocent Bystander, Pinot Noir £38.00

**Yarra Valley, Victoria, Australia*

DRINKS MENU

Softs & Beers

San Pellegrino Cans £2.00

(Blood Orange, Grapefruit)

Mineral water

750ml bottles £2.20

330ml bottles £1.20

Schiehallion Lager, Clackmannanshire, Scotland (330ml) £4.00

Braybrooke Beer Co, Keller Lager £4.00

Pressure Drop, Pale Fire, Pale Ale £4.50

Hawkes Urban Orchard Cider £4.50

**All London*

Additional Information

All prices are net of VAT

A minimum spend of £400 is required on Mondays as the Whitechapel Gallery is closed that day

Please let us know any dietary requirement we should be aware of