

— THE — WHITECHAPEL REFECTORY

CHRISTMAS 2019



CANAPE OPTION - £25 per person (ex VAT)

- Choose 5 different canapes
- Glass of Prosecco or beer per guest on arrival
- Catering equipment, linen & transport
- Event catering management & staffing

MENU

SAVOURY

- Game Rillettes
- Venison tartare, truffle
- Pheasant sausage roll
- Rare roast beef, horseradish
- Foie gras, brioche & apple
- Smoked salmon & dill crème fraiche
- Yellow fin tuna, soy, sesame & ginger
- Salt cod croquettes
- Pickled mussel, potato crisp & aioli
- Panella, burrata & wild mushroom
- Chestnut & sage soup
- Pumpkin & taleggio arancini

SWEET

- Mincemeat tart
- Chocolate & chestnut torte, salted caramel cream
- Clementine curd & meringue
- Colston Bassett Stilton & mulled wine poached quince



BOWL FOOD OPTION - £30 per person (ex VAT)

- Choose 4 bowls
- Glass of Prosecco or beer per guest on arrival
- Catering equipment, linen & transport
- Event catering management & staffing

MENU

SAVOURY

- Radicchio & red wine risotto, pecorino
- Gnudi, wild mushrooms & rocket
- Brown shrimp, capers, cabbage & chervil
- Octopus, smoked paprika & dill
- Cod, chorizo & chickpea
- Lamb stew, black olive & rosemary
- Cotechino, lentil & mustard fruits
- Smoked duck, green beans, shallot & cranberry

SWEET

- Chocolate brownie, pomegranate & amaretti
- Christmas crumble, custard
- Quince tart, calvados crème fraîche
- Saffron poached pear, cinnamon & raisins



FEASTING MENU OPTION - £45 per person (ex VAT)

- Glass of Prosecco or beer per guest on arrival
- 3 Course Feasting Menu
- Catering equipment, linen & transport
- Event catering management & staffing

MENU

SELECTION OF SEASONAL STARTERS TO SHARE

- Charcuterie
- Butternut squash, burrata, sage & radicchio
- Smoked fish terrine
- Crumbed lamb, salsa verde

MAINS

(choose one for the party)

- Whole sea bass, Jerusalem artichoke, sea vegetables & lemon butter
- Short rib of beef, root vegetable gratin, broccoli & horseradish
- Pheasant, Brussels sprouts, chestnuts, pancetta, garlic & tarragon bread pudding

DESSERTS

(choose one for the party)

- Chocolate & grillotine cherry roulade
- Pear & almond tart, calvados crème fraîche
- Christmas rice pudding, poached winter fruits & pistachios

Cheeseboard - £10 supplement per guest

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WHITECHAPEL
REFECTORY



OPTIONS

CANAPE OPTION

£25 per head
(ex VAT)

Minimum group size – 20 people

BOWL FOOD OPTION

£30 per head
(ex VAT)

Minimum group size – 20 people

FEASTING MENU OPTION

£45 per head
(ex VAT)

Minimum group size – 8 people

CONTACT DETAILS:

The Whitechapel Refectory
Whitechapel Gallery
77-82 Whitechapel High Street
London
E1 7QX

We are more than happy to provide bespoke packages to suit your needs and to cater for dietary requirements.

Please contact Jasmine on 020 7522 7896 or at refectory@whitechapelgallery.org to discuss further.