



CHRISTMAS

AT

*Gallery
Cafe*

**DULWICH
PICTURE
GALLERY**



Gather & Jingle

FESTIVE LUNCH PACKAGE

In The Linbury Room

INCLUSIONS

Reception drink
Prosecco or mulled wine

CHRISTMAS BUFFET LUNCH

MAINS

Prosciutto wrapped turkey crown,
sausage and cranberry stuffing, pigs in blankets
or
Festive nut roast, chestnut and cranberry stuffing (V)

Accompanied by:

Thyme roasted new potatoes, honey roasted root vegetables,
braised red cabbage and shallot gravy

DESSERTS

Plum pudding cheesecake, crème anglaise
or
Chocolate and coconut tart, cherry and kirsch compote
Tea, coffee and mini mince pies

Bottled mineral water
Festive room decoration
Christmas crackers and table centre pieces

£46.50pp

Includes private hire of the Linbury room and staffing
(Subject to availability and based on numbers between 30 and 50)

We can always cater for special dietary requests;
please let us know of your requirements in advance.

UPGRADES

House wine
£17.00 per bottle

Premium wine from
£20.00 per bottle

Additional main course option **£3.95pp**

Baked salmon, fennel and herb butter - same accompaniments as above
Please ask our hospitality team for more information on our upgrades

Gather & Jingle

FESTIVE DINNER PACKAGE

In the Linbury Room or Gallery Café

INCLUSIONS

RECEPTION DRINK

Prosecco or mulled wine

3 course menu, coffee & mini mince pies
(1 menu per group, aside from dietary requirements)

Bottled mineral water
(topped up throughout dinner)

Festive room decoration
Christmas crackers and table centre pieces

Private hire of the Gallery Café or Linbury Room
Bottle bar facility available
(Subject to availability and based on numbers between 25 and 50)

£58.00pp

(Hire of the Soane Gallery available; additional fee applies)

PLEASE SEE OVERLEAF FOR MENU

UPGRADES:

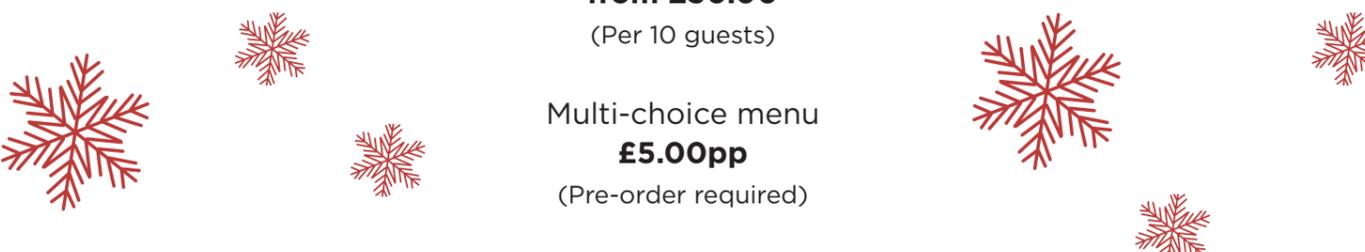
Unlimited drinks for 1-hour reception
Bottled beers, ales, Prosecco, sparkling elderflower & mint
£8.95pp

Unlimited table wine;
served throughout dinner
House **£8.95pp**
Premium **£10.95pp**

Christmas canapés
from £8.25pp

Festive platters
from £30.00
(Per 10 guests)

Multi-choice menu
£5.00pp
(Pre-order required)





Gather & Jingle

FESTIVE DINNER MENU

Sliced sourdough & granary bloomer, virgin olive oil,
balsamic, whipped salted butter

STARTERS

Grilled goat's cheese, mulled pears, pecan, Belgian endive (V)

Home gin cured salmon, cucumber and dill oil

Ham hock terrine, fig jam, rocket, toasted brioche

MAINS

Prosciutto wrapped turkey crown, sausage and cranberry stuffing,
sprout tops, red cabbage, parsnip, goose fat potato fondant, bread sauce
royale, warm cranberry and port jelly, gravy

Roast chestnut and comte loafsprout tops, red cabbage, parsnip, potato
fondant, bread sauce royale, warm cranberry and port jelly (V)

Lemon and black pepper chalk stream trout, creamed spinach, pimento
& tarragon risotto cake, herb and pine kernel salad

DESSERTS

Traditional christmas pudding clotted cream ice cream,
spiced biscuit crumb and brandy sauce

Chocolate and coconut tart, cherry & kirsch compote

Clementine and cinnamon cream pavlova

English cheeses, luxury crackers, sticky onion jam and grapes

Coffee, tea and mini mince pies



BOOKING INFORMATION:

For anymore information please contact
Agnieszka PintoDaSilva by email at
agnieszka.pintodasilva@gatherandgather.com
or phone: 07825327875

Dulwich Picture Gallery, Gallery road, Dulwich, London, SE21 7

