



GATHER
— & —
GATHER

HOSPITALITY MENU

*Gallery
Cafe*

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*Gallery
Cafe*

**DULWICH
PICTURE
GALLERY**

HOSPITALITY AT DULWICH PICTURE GALLERY

Whatever the scale of your event, be it corporate meetings to large dinners, the food, drink and service you receive plays an integral part in making your event a success.

Our delicious menus offer a superb choice, from canapés to a formal dining.

As with all of our products, we endeavour to source responsibly from the best local suppliers in the country. Our belief is that food should be fresh, uncomplicated and contemporary.

Our experienced team will guide you every step of the way and ensure that the right menu is chosen to complement your event.

OUR FOOD

Our menus although modern and British can be adapted to suit every type of event. Whatever

the occasion let us surpass your expectations and create an exquisite culinary experience that you will be proud of.

Our friendly and professional event team will be with you every step of the way providing you with ideas, advice and first-class service; ensuring that we exceed your expectations from start to finish.

WHAT'S INCLUDED

Our menu prices include a standard range of suitable crockery, cutlery and glassware; however these items are subject to availability and there may be an additional charge for any equipment items.

We are happy to arrange all your catering requirements from tables, chairs, linen and other event furniture. We work with a number of specialist equipment companies who know our venues and offer competitive pricing.

STAFFING CHARGE

A set staffing fee of 10% is added to your event to cover full service of your chosen menu and drink requirements.

BOOKING PROCESS

We like to meet our clients, face to face, where we can talk through your event requirements to ensure we have everything taken care of.

PLEASE GET IN TOUCH

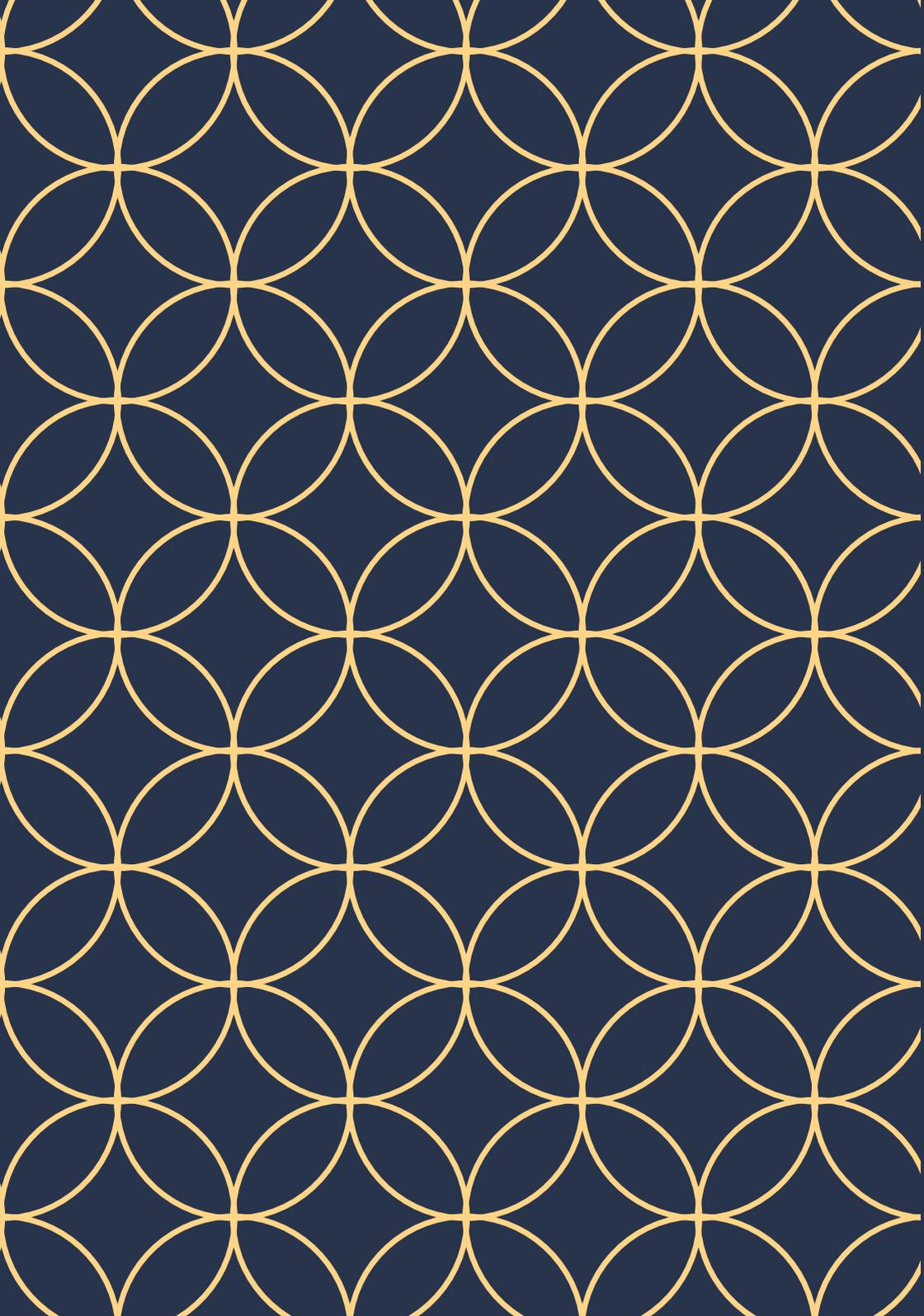
Our hospitality team:

Tel: 07890 317 647

Email: hospitality@gatherandgather.com

To secure a catering booking a deposit of 25% is required. Final numbers with catering choices and any additional requirements is needed 14 days prior to the event. At this stage we ask for a pro-forma invoice payment.

Please note all prices are subject to VAT.



HOSPITALITY

Menus

LIGHT REFRESHMENTS

All prices are quoted per person unless otherwise stated

Freshly brewed coffee or Organic tea

£2.30

Freshly brewed coffee or Organic tea + biscuits

£3.00

Freshly brewed coffee or organic tea + mini pastries

£4.00

Freshly brewed coffee organic tea + mini cake or handmade cookies

£5.00

Still/sparkling natural mineral water 1lt

£3.35

Pepsi, Diet

£2.40

Franklin & Sons:

Lemonade & elderflower | Apple & rhubarb | Ginger beer

£2.75

Freshly squeezed orange juice 1.2lt

(4 servings)

£9.00

House Cordial 1lt

(4 servings)

Elderflower & mint

£5.10





GATHER
— & —
GATHER

BREAKFAST

All prices are quoted per person unless otherwise stated

WRAPS & BUTTIES

(2 per person)

Ginger pig bacon butties **£5.95**

Cumberland sausage butties **£5.95**

Vegetable sausage butties **£4.95**

Scrambled egg & smoked salmon wrap **£5.50**

Fried egg, spinach, tomato chutney & avocado wrap **£5.50**

Scrambled egg, mushroom, tomato & spinach wrap **£5.95**

CONTINENTAL

Exotic fruit skewers, mini muffins, croissants, pastries, butter & jams

£5.75

LONDON DAY BREAK

Free range scrambled eggs on sourdough toast, half a smashed avocado,
grilled tomato

£7.50

(Vegan option available)

Add smoked salmon **£2.00**

FULL DULWICH

Free range scrambled eggs on sourdough toast, ginger pig bacon,
Cumberland sausage, filed mushroom, grilled tomato, baked beans

£8.95

POTTED BREAKFAST

Choose 3:

Poached strawberries fruit, pecan granola, Greek yoghurt

Stewed rhubarb fruit, chia seeds & goji berries

Caramelized banana, spiced pumpkin & apple Bircher

Vegan soy yoghurt, damson & elderberries, toasted coconut

Compressed seasonal fruit, lemon & mint

£7.95

Tea, coffee, water, freshly squeezed orange juice **£2.95**

WORKING LUNCH

All prices are quoted per person unless otherwise stated

LIGHT SANDWICHES

Served on sliced white or granary bread,
with crisps and seasonal whole fruit

Choose 4:

Ham, cheese and mayo

Pastrami and mustard mayo

Roast chicken and stuffing

Smoked salmon and soft cheese

Classic BLT

Tuna and sweetcorn

Falafelicious (V)

Mozza Ella Ella (V)

Cheddar Ploughman's (V)

Double egg mayo and cress (V)

(Vegan & Gluten Free options available by request)

£9

GOURMET SANDWICHES

Served with Cajun potato wedges,
cheese twists and fruit skewers

Choose 4:

Chicken Caesar, shaved parmesan & Apollo leaves wrap

Roast Beef and horseradish rolls

BLT on sourdough

Poached salmon & dill cream cheese bagels

Tuna Nicoise in a baguette

Chunky egg mayo with slow roasted tomato & spinach (V)

Hummus & falafel with mixed leaves in a flatbread (V)

£12.50





LIGHT FINGER FOOD

All prices are quoted per person unless otherwise stated

SANDWICH PLATTERS

Minimum order is for 15 guests

(Choose 4 options from light option above)

Served with crisps and your choice of 4 options below:

Lamb koftas, mint yoghurt and gem lettuce

Merguiz sausage, apple puree

Organic pork sausage roll, comte cheese and caramelised onions

Hirata steamed buns, confit duck, green onions, cucumber

Pressed ham hock, piccalilli, watercress, brioche

Salmon rilette, choux bun, pickled mooli

Cod dog, pickled slaw, tartare sauce, crispy shallots

Scorched mackerel, olive oil toast, horse radish crème fraîche, pickled shallots

Mini hand-picked crab cakes, spiced tomato salsa

Smoked haddock kedgeree arancini, raison and caper mayonnaise

Roasted courgette and ricotta tart (V)

Pea & pecorino arancini

Truffle mac and cheese slider, pecorino

Grilled tempeh, avocado slaw, vegan mayonnaise

Courgette & grace burn cheese fritters, dill yoghurt (V)

£16.95

Add an extra option for **£2.25**

SWEET FINGER FOOD

Choose 2:

Chef's individual tartlets

Lemon cheesecake squares

Mini artisan bakes

Seasonal fruit skewers

£3.50

CASUAL DINING

All prices are quoted per person unless otherwise stated

HOT FORK BUFFET

Minimum order is for 20 guests

Sweet and sour pork, prawn crackers

Slow braised beef stroganoff

Thai green chicken or vegetable curry

Lamb dhansak, mango chutney, raita

Field mushroom stroganoff (V)

Baked sweet potato gnocchi, chargrilled asparagus, Provençal sauce (V)

*Accompanied with braised rice

Braised beef and London ale pie

Chicken Marengo

Classic Cog au vin

Oven baked salmon, baby spinach, pesto dressing

Classic Fisherman's pie

Accompanied with buttered new potatoes and seasonal vegetables

£17.95

DESSERT

Choose 2:

Apple and wild berry crumble, vanilla custard

Gooey warm chocolate brownie, crème Chantilly

Lemon and maple syrup pudding, vanilla cream

Berry Eton Mess cheesecake

£3.95

CASUAL DINING

All prices are quoted per person unless otherwise stated

COLD FORK BUFFET

Minimum order is for 20 guests

CHEF'S TABLE

Choose 3:

Rare roast beef, aged parmesan shavings, pickled mushrooms

Finest British Charcuterie

Garlic & thyme roasted chicken

Salmon rillette, crème fraîche, Pumpernickel

Chilli and mango shrimps

Vegetable quiche and tartlets (V)

Selection of British cheeses, pickles and chutney (V)

COMPOSITE SALADS

Choose 2:

Heritage tomato, pickled red onion, green olives

Panzanella

Freekah, wild rice and herbs

Butternut, pumpkins seeds, spinach and red onion

Classic mixed leaves, tomato, cucumber

Includes artisan breads and dips

£17.95

DESSERT

Choose 2:

Natures seasonal fruit platter

Warm salted caramel chocolate brownie and whipped cream

Eton Mess cheesecake

£3.95



BOWL FOOD

All prices are quoted per person unless otherwise stated

Minimum order is for 30 guests

Choose 3 mains and 1 dessert:

MAINS

Toulouse sausage cassoulet

Confit duck, thyme scented Parmentier potato, broad beans
and red currant jus

Slow cooked braised beef stew, creamed mash

Grilled chicken supreme, potato gratin, herb and mustard sauce

Rabbit and chorizo risotto, saffron and chive sauce

Searred sesame and rolled tuna, chow mein noodles, oriental vegetables

Steamed salmon, broccoli, sugar snap peas, Choron sauce

Risotto nero, squid, prawns, lemon and truffle oil

Roast sweet potato, Goat's cheese, baby spinach, spiced seeds,
herb dressing (V)

Fried gnocchi, butternut squash puree, roasted pine kernels,
saige beurre noisette (V)

Wild mushroom stroganoff, braised coriander rice (V)

DESSERT

Lemon posset, strawberry and mint salsa

Classic Eton Mess

Rhubarb and dark chocolate pots

Apple and cinnamon crumble

£25.00



AFTERNOON TEA

All prices are quoted per person unless otherwise stated

CLASSIC

A selection of finger sandwiches:

Smoked salmon and cream cheese

British ham, English mustard

Egg mayonnaise & cress (V)

Mini butter scones, strawberry jam, clotted cream

Choose 2:

Victoria sponge

Dark chocolate cake

Carrot & walnut cake

Unlimited speciality organic tea or filter coffee

£13.00

BEST OF BRITISH

Choose 3 finger sandwich fillings:

Cajun chicken, cucumber, crème fraîche

Roasted beef, horseradish

Smoked salmon, lemon pepper cream cheese, cucumber

Prawn, roasted garlic, parsley mayonnaise

Grilled courgette, hummus (V)

Egg, sun-dried tomato, watercress (V)

Chef's mini quiche selection

Sultana scones, strawberries preserve & clotted cream

Choose 3:

Victoria sponge

Chocolate fudge cake

Lemon drizzle cake

Coffee & walnut cake

Dark chocolate & caramel tart

Lemon & raspberry tart

Unlimited speciality organic tea or filter coffee

£17.00

Minimum order 12 guests

CANAPÉS

All prices are quoted per person unless otherwise stated

Choose 3: **£11.50**

Choose 5: **£16.50**

Choose 7: **£22.50**

Minimum order is for 30 guests

Dill cured salmon, pumpernickel, wasabi crème fraîche, burnt orange

Citrus cured seabass, lemon crème fraiche, blini and caviar

Mackerel tartare, toasted sourdough, fennel fronds

Crab, watermelon, avocado puree and sea vegetable

Seared scallops crushed peas and marjoram

Toasted olive bread, spiced coppa and Graceburn cheese

Lamb belly fritters, sauce paloise

Caraway biscuit, peach and venison

Crispy chicken, rosemary and thyme, ricotta

Raw courgette, cashew nut hummus, pickled baby carrots (V)

Wild mushroom palmiers, green olive and truffle (V)

Pea and pecorino arancini

Dauphine potato, crème fraîche and chive (V)

Kohlrabi, apple vinegar and marigold (V)

Courgette, mint and Graceburn cheese beignets (V)



FORMAL DINING

All prices are quoted per person unless otherwise stated

2 Courses: **£36.50**

3 Courses: **£42.50**

Minimum order is for 10 guests

Includes bottled mineral water, organic tea
or filter coffee and chocolate truffles

TO START

Carrot tartare with carrot tops, clementine and marigold (V)

Crushed pulses with barbecued chicory and fresh ricotta (V)

Cured salmon with cucumber, horseradish and crème fraîche

Cornish crab, heritage beetroot, raw apple, wasabi yoghurt

Silverside bresaola, truffle pecorino, fresh blackberries

Organic chicken terrine, cured ham, tarragon mayonnaise

TO FOLLOW

Pan seared salmon fillet, roast fennel, samphire, tomato and caper vinaigrette

Roasted cod fillet, cauliflower and brown shrimps

Barbecued Ibérico pork with sweetcorn and butter beans

Seared lamb rump, crushed green herbs and Violette mustard

Grilled cauliflower steak, rosemary polenta, pickled mushrooms (V)

Pan roasted corn fed chicken, sundried tomato farce, dauphinoise potatoes,
sautéed fine greens and chicken jus

Seared tempeh, courgette salad, cherries, pistachio and marjoram (V)



TO FINISH

Scottish raspberries, yoghurt and barley

Tonka Bean custard, soaked apricots and marigold

Avocado & white chocolate mousse, pistachio and sorrel

Pecan brioche Caramelised banana, toffee and banana ice-cream

Paxton & Whitfield's cheese board, quince and oat crackers

1 menu per group, aside from any dietary requirements

ADD A CHEESE COURSE

British cheese boards, chutneys, fruits bread and biscuits

£29.90 per table

Up to 10 guests

CHILDREN'S MENU

All prices are quoted per person unless otherwise stated

FORMAL DINING

2 courses: **£20.00**

3 courses: **£25.00**

We offer the same sit-down menu range for children with smaller appetites aged 12 and under

TINY TOTS MENU

Designed for children 6 years and under

£15.00

Includes a juice pack with the meal

Please choose one from the below:

MAIN

Pork sausages, mash, garden peas, gravy

Macaroni cheese, broccoli, carrots (V)

Mini margarita or peperoni pizza

DESSERT

Jelly, vanilla ice cream

Warm chocolate brownie, vanilla ice cream

Fruit salad





DRINKS

Pimm's and lemonade	2 Pt	£18.50
Sparkling elderflower and mint	1LT	£5.15
Virgin fruit punch	1L	£5.50
Hendricks Elderflower Collins	2PT	£23.50

Bel Star Prosecco, NV	750cl	£24.95
Chapel Down English sparkling wine	750cl	£41.95
Henri Benoit Champagne, NV	750cl	£35.95
Lauren Perrier, La Cuvee Brut, NV	750cl	£48.95

WINES

WHITE

Alto Bajo, Sauvignon Blanc	Chile	£16.95
Il Conto Vecchio Pinot Grigio	Italy	£19.95
Ceps du Sud Viognier	France	£24.95
Petit Chablis, La Chablisienne	France	£29.95

ROSE

La Maglia Rosa Pinot Grigio Blush	Italy	£19.95
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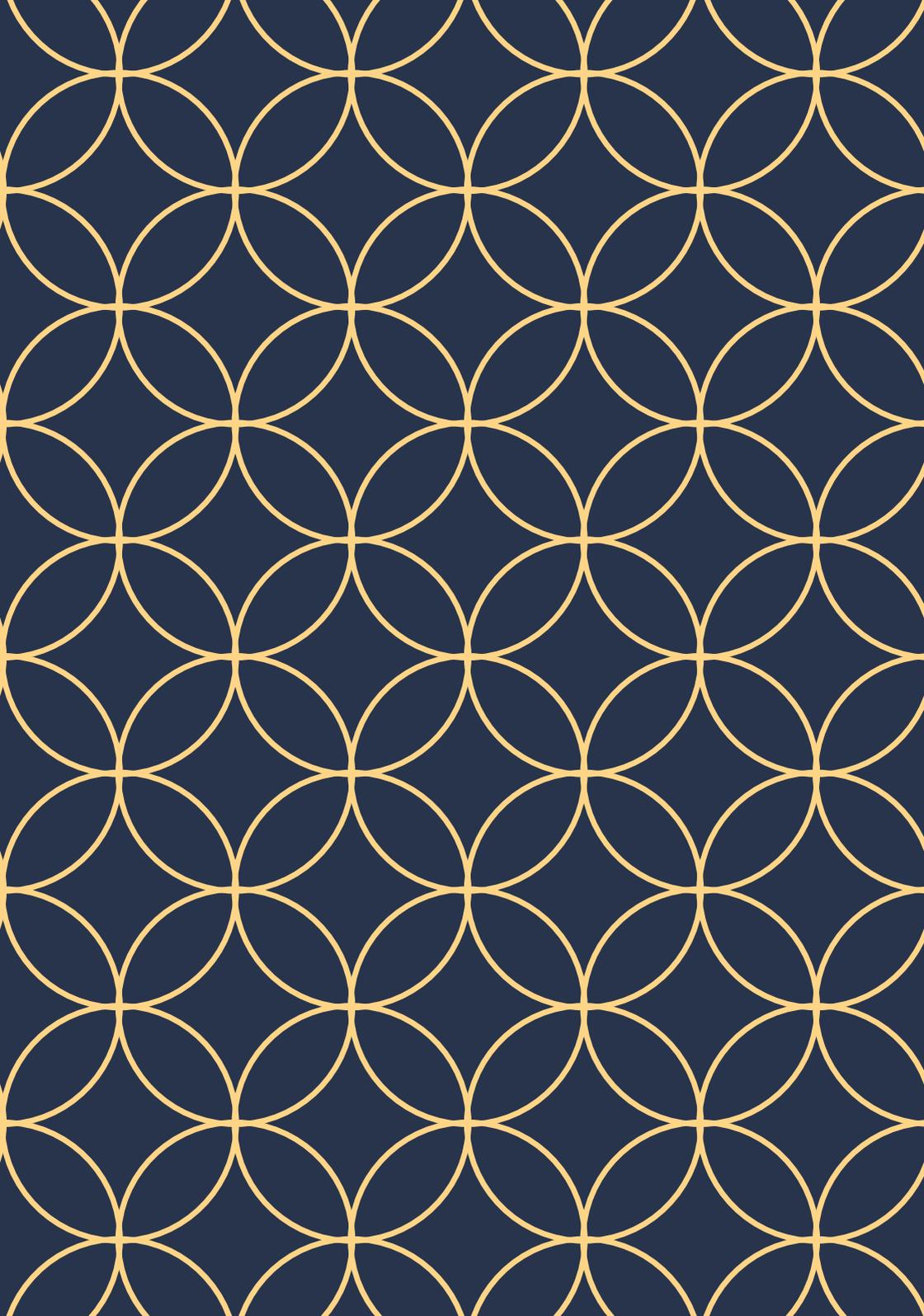
RED

Alto Bajo Merlot	Chile	£16.95
Argento Malbec	Argentina	£22.95
Les Versant Pinot Noir	France	£24.95
Castillo Clavijo, Rioja Reserva	Spain	£26.95

BOTTLED DRINKS

Peroni	330ml	£3.95
Meantime London larger/ ale	330ml	£3.95
Stowford Press apple cider	330ml	£3.75
Becks Blue (non-alcoholic)	330ml	£2.50
Franklins Ginger Beer	330ml	£2.75

ABV levels available for all drinks.



HEALTH & SAFETY
Policy

HEALTH & SAFETY

All food should be consumed within two hours of set-up. A card will accompany each order clearly displaying the time of delivery and the time the food must be consumed by.

For due diligence, these cards should be retained by the hospitality team for a minimum of three months

GATHER — & — GATHER	Food Quality	GOOD	AVERAGE	POOR
	Presentation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Service	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Date	<input type="text"/>		
	Time arrived	<input type="text"/>		
	COMMENTS	<input type="text"/>		

Enjoy this food at its best & eat within two hours.





FEEDBACK



FEEDBACK

Any feedback please contact:

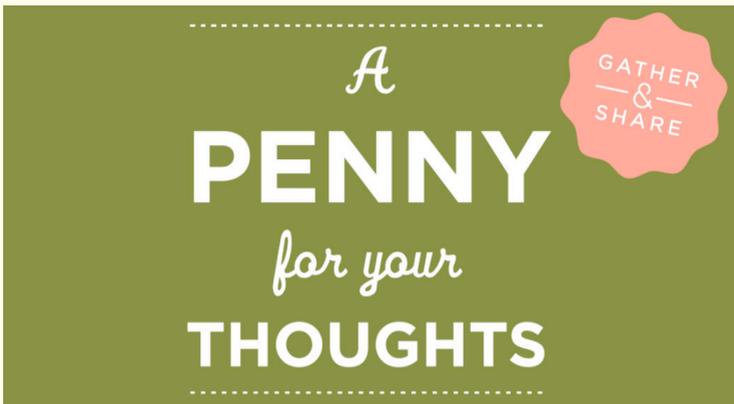
Hospitality Sales Team

Tel: 07890 317 647

Email: hospitality@gatherandgather.com

You can also leave feedback using our 'A penny for your thoughts' card.

GATHER — & — GATHER		GOOD	AVERAGE	POOR
	Food Quality	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Presentation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Service	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Date	<input type="text"/>		
	Time arrived	<input type="text"/>		
	COMMENTS	<input type="text"/>		
<p>Enjoy this food at its best & eat within two hours.</p>				



OUR FOOD

Philosophy

SALT & SUGAR

We cook with minimal salt and sugar where possible, preferring to use herbs, spices, marinades or natural sweeteners to give our food flavour.

FAT

We cook using fats that are low in saturates: olive oil for dressings and salsas: rapeseed oil for frying (when grilling or baking is not possible). We also source products that are lower in saturated fat and use leaner cuts of red meat.

COOKING METHODS

We steam and grill; steaming locks in flavour and retains key nutrients, and grilling uses less fat.

SOURCING

Regional, seasonal food is always best - so we source our ingredients with this in mind. When sourcing from further afield, we try to minimise our environmental impact as much as possible.

DIETARY INFORMATION

We provide menu options to suit various diets including (but not exclusive to) low GI, low fat, wheat free, dairy free and vegan. Nutritional information supplied in addition to manufacturers' information is always vetted by us before being advertised.



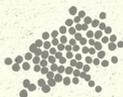
ALLERGENS

DID YOU KNOW

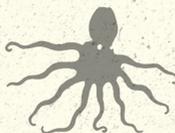
*there are 14 recognised
food allergies?*



Lupin



Mustard



Molluscs



Nuts



Peanuts



Crustaceans



Fish



Egg



Celery



Sulphur dioxide



Soybean



Milk



Sesame



*Cereals containing
gluten*



**ASK OUR TEAM FOR FURTHER INFORMATION
ABOUT THE ALLERGENS IN OUR DISHES**



**FURTHER
INFORMATION**

For anymore information please contact the Hospitality Sales Team
via email at hospitality@gatherandgather.com
or Telephone: 07890 317 647



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