




# OSTERIA

— WINE • FOOD • COCKTAILS —

## CELEBRATIONS


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Every year Osteria transforms into a sparkling Christmas party venue and this year we have a choice of new and exciting Christmas packages to choose from.

We can host a dazzling seated dinner for up to 70  
or a standing reception for up to 100.

Start your soiree with one of our mixologist's favourite themed cocktails or prosecco, along with amazing dishes from our bar menu. A dedicated restaurant manager will work with you to deliver your bespoke Christmas party.



### KEY FEATURES

Flexible and attractive packages

Capacity of up to 100 guests

Exceptional food and drink offering

Festive theming included



Please do get in touch by email at  
[osteria@barbican.org.uk](mailto:osteria@barbican.org.uk)  
or call 020 7588 3008



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## Christmas Menu

Festive three-course menu with a glass of prosecco  
or aperitivo mezzo e mezzo £39.95

### STARTERS

Pumpkin soup, toasted pumpkin seeds (VE)

Burrata, shaved chestnuts, pomegranate, winter leaves (V)

Radicchio, poached pears, Gorgonzola, walnuts (V)

### MAIN COURSES

Slow cooked shin of beef, soft polenta, grilled onions

Salt baked sea bass, roasted squash, sea greens

Courgette spaghetti, sundried tomatoes, rocket pesto, pine nuts (VE)

### SIDES TO SHARE

Selection of greens and roasted potatoes

### PUDDINGS

Warm pear and almond tart, spiced gelato (V)

Vanilla panna cotta, clementines (VEO)

Osteria signature sorbets (VE)

(Prosecco, Negroni, Aperol Spritz)

V = Vegetarian | VE = Vegan | VEO = Vegan option

We want everyone to be able to enjoy our menus, so please let us  
know if you have any dietary requirements.