




OSTERIA


CELEBRATIONS



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 get in touch with Monika Slazak
at monika.slazak@barbican.org.uk
or call 020 7588 3008



OSTERIA

Christmas Menu

Festive three-course menu with a glass of prosecco
or aperitivo mezzo e mezzo £44.75

STARTERS

Salt-baked celeriac soup, toasted hazelnut, truffle oil (V)
Fennel and citrus cured salmon, pomegranate seeds, horseradish cream
Parma ham, poached pear, ricotta, rocket

MAIN COURSES

Seared corn-fed chicken breast, artichoke puree, salsify, wild mushrooms
Pan-fried stone bass, potato terrine, braised fennel, lobster cream
Pearled barley, winter squash, sage risotto (VE)

SIDES TO SHARE

Winter greens and roast potatoes

PUDDINGS

Honey and star anise panna cotta, spiced poached pear (VEO)
Cranberry and almond tart, green apple gelato (V)
Osteria signature sorbets (VE)
Prosecco / Negroni / Aperol spritz
Italian cheese selection, sea-salt crackers, quince (4.50 supplement)

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.