




OSTERIA

— WINE • FOOD • COCKTAILS —


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 do get in touch by email at
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.