



GARDEN MUSEUM

Event Catering from the Garden Café

“The restaurant
London never
knew it needed”

**JAY RAYNER,
THE OBSERVER**

Since opening in summer 2017, our kitchen here at the Garden Café has become known and loved as one of London’s best lunch spots.

Led by head chef Myles Donaldson (formally Noble Rot & St. John), we cook with the seasons, with the utmost respect for our ingredients, with care and with love.

Our suppliers are the cornerstone of what we do; our meat, fish, fruit and vegetables

are of the highest quality and are sourced with a view to cooking in the most sustainable way possible.

Together we create dishes that are sometimes innovative, sometimes traditional, but always full of flavour and incredibly delicious.

GARDEN MUSEUM
5 Lambeth Palace Rd,
South Bank, London
SE1 7LB

gardenmuseum.org.uk

All enquiries to:
cafeevents@gardenmuseum.org.uk
020 7401 8865



“A leafy
enclave to treasure in
Lambeth... brilliant”

EVENING STANDARD

Our approach to cooking for large groups is led by how we work day to day in the Café – the same care, love and attention – but with a celebratory flourish.

A good party should be centred around good food, a feast to enjoy together. With that as our guiding principle we’ve created sharing menus for all seasons.

We bring our signature style of service to events as well – conscientious, knowledgeable and enthusiastic – our parties are staffed by people who know and love the Café and its food.

Our catering service is bespoke and party-planning is a conversation.

Our Menu

All dishes to be shared by the table
Those with allergies or specific dietary requirements catered for individually

SNACKS

Bread & Butter
Maldon Oysters & Mignonette
Coppa



TO START

Choose 1 or 2 dishes for the table
Battered Cod Cheeks & Tartare Sauce
Smoked Mackerel Pâté & Pickled Red Cabbage
Skate, Dill & Kohlrabi

Pork & Prune Terrine
Salt Beef, Parsley & Shallot Salad
Herb Fed Chicken Caesar Salad

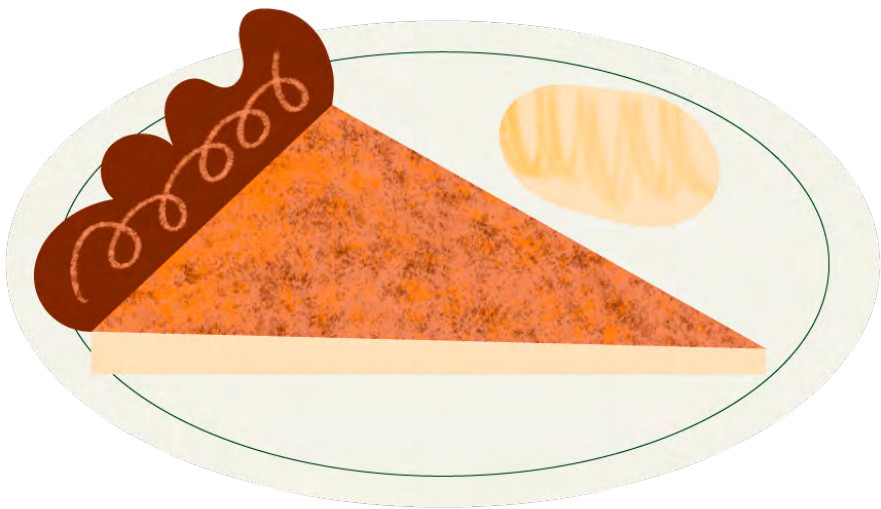
Leeks Vinaigrette & Cacklebean Eggs
Baked Beetroot, Watercress & Pickled Walnut
Burrata, Rocket & Olive Oil

MAINS

Choose 1 or 2 dishes for the table
All served with potatoes & seasonal greens
Braised Lamb Shoulder & Mint Sauce
Rolled Middle White Pork Loin & Mustard Sauce
Chicken & Wild Mushroom Pie
Roast Longhorn Beef Rump & Horseradish Sauce

Baked Brill & Green Sauce
Poached Trout & Chive Velouté
Smoked Haddock Gratin & Frisée
Turbot & Beurre Blanc

Salt Baked Celeriac,
Goat’s Curd & Hazelnuts
Spinach & Feta Pie
Vegan Cassoulet



PUDDING

Choose 1 for the table
Seasonal Fruit Frangipane Tart & Crème Fraiche
Chocolate Mousse & Brandy Prunes
Pavlova with Seasonal Fruit
Double Lemon Pudding
Hazelnut Cake & Chantilly Cream
Treacle Tart & Clotted Cream

Canapés

All subject to seasonal availability
Please ask for allergy information



VEGETARIAN

Devilled Eggs
Burrata & Basil on Focaccia
Gougère
Wild Mushroom Croquettes
Grand Aioli

VEGAN

Gordal Olives
Crispy Polenta & Romesco
Breakfast Radishes & Fava Bean Purée
Cauliflower fritters & Ras-el-Hanout
Beetroot & Horseradish Crouton

FISH

Maldon Oysters & Mignonette
Pissaladière
Salt Cod Fritters & Tartare Sauce
Cured Herring & Sorrel on Soda Bread
Brown Crab Mayo & Baby Gem
Smoked Salmon, Chicory & Crème Fraiche

MEAT

Coppa
Finocchiona
Chicken Liver Pâté on Toast
Rabbit Brochettes & Mustard
Crumbed Lamb Belly & Mint Sauce
Salt Beef & Pickled Cucumber
on a Rye Cracker
Hot Chorizo in Red Wine



Drinks



FIZZ

- NV Pago de Tharys
Parellada Blend, Penedes
- NV Entre Vinyes
Xarel-lo Blend, Penedes
- NV Jean-Paul Deville
Champagne

WHITE

- 2021, Valdibella
Cataratto, Sicily (BIB)
- 2021, Les Petit Clements
Sauvignon Blend, Gaillac
- 2021, Gran Cerdo Blanco
Viura Blend, Rioja
- 2021 Grange des Rocs
Picpoul de Pinet, Languedoc
- 2021 Azul y Garanza
Garnacha Blanca Blend, Navarra
- 2021 Turi Marino
Inzolia Blend, Sicily

RED

- 2021, Valdibella
Nero d’Avola, Sicily (BIB)
- 2021, Les Petit Clements
Merlot Blend, Gaillac
- 2021, Gran Cerdo Tinto
Tempranillo, Rioja
- 2020, D’Estezargues
Grenache Blend, Rhone (BIB)
- 2021 Azul y Garanza
Tempranillo Blend, Navarra
- 2021 Fattoria di Sammontana
Sangiovese Blend, Tuscany

BEER

- Villages Brewery
Please ask for the current selection



COCKTAILS

We’ve stuck to the classics but if there’s a specific cocktail you would like please just ask and we will do our best to source the ingredients

- Negroni
- Campari / Aperol spritz
- Margarita
- Old fashioned
- Moscow / Jamaican mule

SOFT DRINKS

- Gimlet Bar Cordials
- Wildpress Apple Juice
- Mineral water, mixers & other soft drinks available on request



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