



GARDEN MUSEUM



Garden Café catering

gardenmuseum.org.uk
020 7401 8865

GARDEN CAFÉ CATERING



“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 George Ryle (formerly of Primeur and Padella), 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 CAFÉ CATERING

“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.

Whether it's a wedding, a birthday celebration, or just a party for a party's sake, we offer menu and wine list tastings, find what it is you're looking to create, and then use our knowledge and expertise to make it happen.



GARDEN CAFÉ CATERING

SAMPLE MENUS

Our seasonal feasting menus
start at £50 per head + VAT.



“A green-fingered
treat... and truly
seasonal food”

– THE WEEK

SPRING / SUMMER

.....
Four seasonal canapés chosen from the list
Then all dishes to be shared
.....

Asparagus & hollandaise

Raw courgettes & Pecorino

Salted pollock, tomatoes & black olives
.....

(CHOOSE ONE)

Poached sea trout, chard & watercress mayonnaise

Or

Slow roast lamb shoulder, peas,
broad beans & mint

Or

Chickpea panisse, sweet and
sour peppers & cow's curd

Served with buttered Jersey Royals
and a garden salad for the table.
.....

(CHOOSE ONE)

Chocolate mouse, boozy prunes

Or

Sherry trifle
.....

Coffee and chocolate truffles

GARDEN CAFÉ CATERING

SAMPLE MENUS

AUTUMN WINTER

.....

Four seasonal canapés chosen from the list
Then all dishes to be shared

.....

Roast beetroot, goat's curd and hazelnuts

Duck rillettes, toast and cornichons

Cured sea trout, celeriac remoulade

.....

(CHOOSE ONE)

Roast herb fed chicken, baked roscoff onions and watercress

Or

Slow roast lamb shoulder, braised lentils and salsa verde

Or

Artichoke and cavolo nero lasagne

Served with buttered Cornish new potatoes and
a bitter leaf and walnut salad for the table.

.....

(CHOOSE ONE)

Chocolate mouse, boozy prunes

Or

Sherry trifle

.....

Coffee and chocolate truffles



"a bit of
everyday magic"

- LONDONIST

GARDEN CAFÉ CATERING

Our wine list represents producers who adhere to the principles of low-intervention winemaking. Their grapes are harvested by hand, they use only naturally occurring yeasts in the process of fermentation, and they use no pesticides or other chemicals in growing and processing of their grapes. Their styles vary greatly so there's something for everyone.

These are wines that represent their true terroir and are made by people whose values we feel are concurrent with our own.

Our suppliers have broad portfolios so if there is something of a particular grape variety or region you would like then please don't hesitate to ask and we will do our best to source it for you.

Our wine packages start at £15 per head + VAT (2 glasses of house fizz and ½ bottle of house red or white per person).

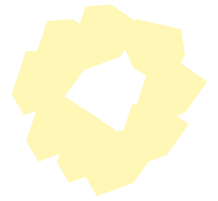


“Transcendent comfort food...
innovative but unfussy”

– LONDON ECONOMIC

GARDEN CAFÉ CATERING

SAMPLE DRINKS LIST



FIZZ

Pago de Tharys cava, Penedes, Spain, Parellada and Macabeo

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Chateau Tours de Gendres Pet Nat, Bergerac, Sauvignon Blanc and Chenin Blanc

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Entre Vinyes Funambul Cava, Penedes, Spain, Xarelo, Macabeo Parellada

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WHITE

Ciello bianco, Sicily, Catarrato

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Gran Cerdo blanco, Fuenmayor, Spain, Viura blend

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Entre Vinyes Oniric, Penedes, Spain, Xarelo.

-

La Biancara Maule Maisieri Bianco, Italy, Gargenaga blend

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RED

Ciello rosso, Sicily, Nero D'avola

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Valli Unite Alessandrino, Barbera blend, Piedmont, Italy

-

Aroa Laia, Garnacha, Navarra, Spain

-

Fattoria di Sammontana, Sangiovese, Tuscany



BEER

Villages Brewery 330ml cans - Pilsner / Pale Ale / Session IPA. £3.

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SPIRITS

Prices for bottles of spirit available on request.

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COCKTAILS

Our house cocktails are £8.50 per glass (50ml of spirit). 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

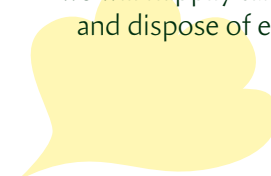
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SOFT DRINKS

Gimlet Bar Cordials 500ml bottle (25ml per glass). £10.

Prices for mixers, mineral water, additional tea and coffee available on request.

If you would like to provide your own drinks for your event, we will happily take delivery, provide overnight storage and chilling, and dispose of empty bottles for a £12 per bottle service charge.



GARDEN CAFÉ CATERING

As much as possible we like to staff our events with members of the café team rather than rely on agency staff. These are people who work in the café everyday, who know the Garden Museum inside out and will be on hand to help with anything that arises on the day. Our rates reflect the advantage of having knowledgeable, enthusiastic and capable team members.

We staff our events according to the specific type of event, the number of guests and the length of time. If there's something specific you would like from the team staffing your event – e.g. a more extensive or specialised cocktail list – please so let us know and we will find the right people.

Our staffing rates start at £1,050.00 + VAT for an event of up to 50 people.

We use a trusted hire company to provide all additional crockery, cutlery, glassware, bar and kitchen equipment.

Rates start at £18 per head + VAT.





GARDEN MUSEUM



get in touch
with us



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

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All enquiries to
albert@gardenmuseum.org.uk
020 7401 8865