



THE GARDEN CAFE

SET MENU

Available for groups of 13 and over

3 courses £45 / 2 courses £37

All dishes to be shared by the table

Please ask for allergy information. Those with specific dietary requirements can be catered for individually.

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SNACKS

Bread & Butter **£2pp** | Maldon Oysters & Mignonette **£3 each** | Coppa **£3pp**

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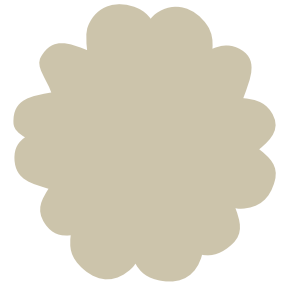
TO START

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 Egg
Baked Beetroot, Watercress & Pickled Walnut
Burrata, Rocket & Olive Oil



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MAIN COURSES

Choose 1 or 2 dishes for the table

All served with potatoes & seasonal greens

Braised Lamb Shoulder & Mint Sauce
Rolled Middlewhite Pork Loin & Mustard Sauce
Chicken & Wild Mushroom Pie

Roast Longhorn Beef Rump & Horseradish Sauce (**£5pp supplement**)

Baked Brill & Green Sauce
Poached Trout & Chive Velouté
Smoked Haddock Gratin & Frisée
Turbot & Beurre Blanc (**£10pp supplement**)





THE GARDEN CAFE

SET MENU

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

PUDDING

Choose 1 dish for the table

Seasonal Fruit Frangipane Tart & Crème Fraîche
Chocolate Mousse & Brandy Prunes
Pavlova with Seasonal Fruit
Double Lemon Pudding
Hazelnut Cake & Chantilly Cream
Treacle Tart & Clotted Cream

CHEESE

£3pp supplement or **£9pp** as an extra course



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THE GARDEN CAFE

CANAPÉS

Canapés are charged at **£3.60** each

MEAT

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

FISH

Maldon Oysters & Mignonette
(£1.20 supplement per person)
Pissaladière
Salt Cod Fritters & Tartare Sauce
Cured Herring & Sorrel on Soda Bread
Brown Crab Mayo & Baby Gem
Smoked Salmon, Chicory & Crème Fraîche

VEGETARIAN

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

VEGAN

Gordal Olives **(£2.50 Per Person)**
Grilled Onions & Romesco
Breakfast Radishes & Fava Bean Purée
Cauliflower Fritters & Ras-el-Hanout
Beetroot & Horseradish Crouton


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GARDEN MUSEUM



WEDDING
CATERING
from the Garden Café

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 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 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.



GARDEN CAFÉ CATERING

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 Egg
Baked Beetroot, Watercress & Pickled Walnut
Burrata, Rocket & Olive Oil



MAIN COURSES

CHOOSE 1 OR 2 DISHES FOR THE TABLE

All served with potatoes & seasonal greens

Braised Lamb Shoulder & Mint Sauce
Rolled Middlewhite 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 dish 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



GARDEN CAFÉ CATERING

CANAPÉS



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VEGETARIAN

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

VEGAN

Gordal Olives
Grilled Onions & 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
Confit Rabbit Shoulder & Dijon Mustard
Crumbed Lamb Belly & Mint Sauce
Salt Beef & Pickled Cucumber on a Rye Cracker
Hot Chorizo in Red Wine



GARDEN CAFÉ CATERING

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

440ml cans from Villages Brewery
Please ask for the current selection.

SPIRITS

Prices for bottles of spirit available on request.

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

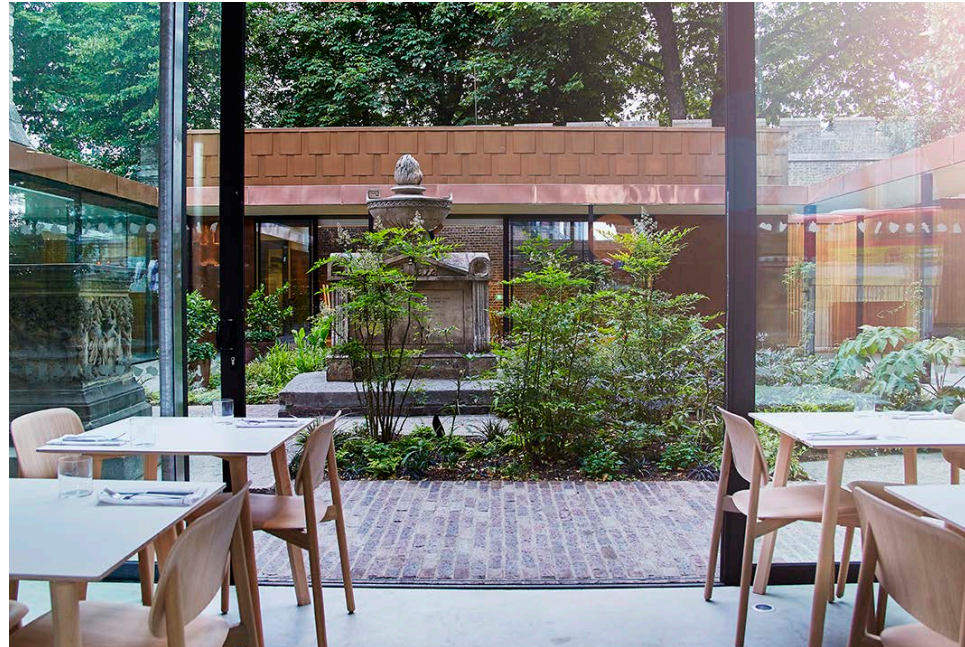
SOFT DRINKS

Gimlet Bar Cordials 500ml bottle (25ml per glass)
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

WEDDING PACKAGES



Wedding Package 1:
£165 per person includes:

- 2 glasses of house fizz per guest
- 3 canapes per guest
- 3 course lunch or dinner
- Half a bottle of red or white wine per person
- Still and sparkling water for all guests
- All catering equipment and staff required

Wedding Package 2:
£190 per person includes:


- 3 glasses of house fizz per guest
- 5 canapes per guest
- 3 course lunch or dinner
- One bottle of red or white wine per person
- Still and sparkling water for all guests
- All catering equipment and staff required



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
cafeevents@gardenmuseum.org.uk
020 7401 8865