



TATE EVENTS

& CORPORATE MEMBERSHIP

Delivering exhibition inspired food and styling within iconic and beautiful gallery spaces, we pride ourselves on creating memorable event experiences for all.

Our talented kitchen team are committed to sustainable, locally sourced ingredients, with their finger on the pulse of British food trends. Our dynamic planning team and experienced service staff will work with you to create an exceptional event.

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OUR COMMITMENT

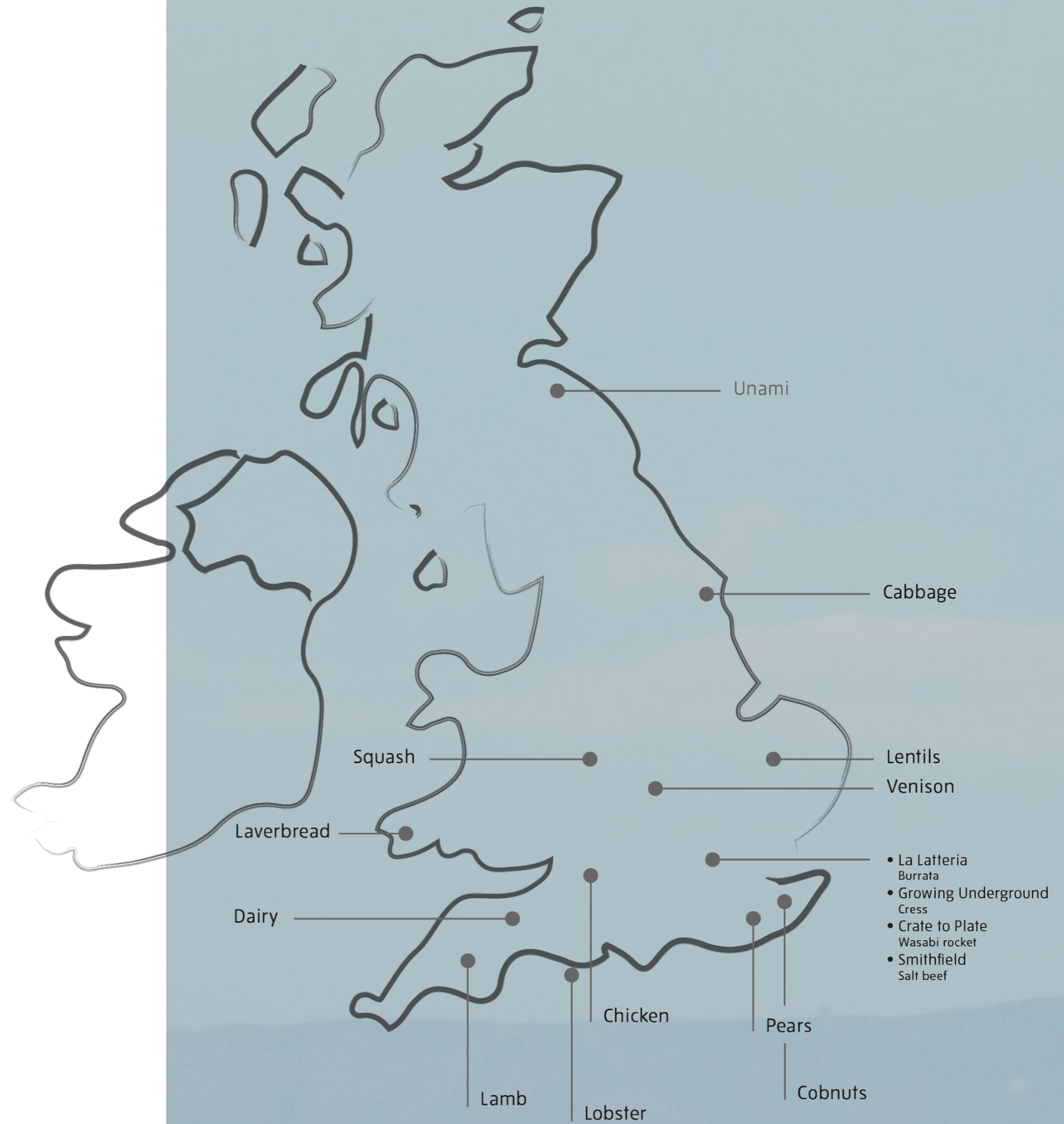
Sustainability is at the very heart of all we do. We work to bring you exceptional experiences, keeping the planet in mind, from our food to our drink and beyond. Our teams do this in several ways, from our chefs creating seasonal menus with local and sustainable suppliers, to our menus offering a variety of vegan, vegetarian and vegetable-led dishes. We also ensure minimal food waste occurs with over 77% of all our waste recycled.

We only work with suppliers who are passionate about promoting and using the most sustainable products available whilst supporting local British farming, like our flour supplier Wildfarmed. They work in collaboration with farmers, embracing regenerative and ancestral approaches to improve farm and soil conditions. All of their crops are grown without the use of herbicides, fungicides, or pesticides. Ethical, sustainable, and, above all else, good quality.

We work with some incredible suppliers who are diligently leading the way in regenerative and thoughtful food production and inspiring us to do better, such as Growing Underground, who are producing fresh microgreens and salad leaves 33 metres under Clapham High Street. They use 100% renewable energy and employ the latest hydroponic systems and LED technology. This means their crops are grown year-round in perfect, pesticide-free environments, while using 70% less water than traditional open-field farming.

By supporting British farming, we are reducing the carbon footprint of our menu and backing family-owned businesses such as HG Walter and Portland Shellfish, who all employ sustainable and environmentally conscious practises.

* Look out for the asterisk to find out more from our chefs & suppliers



Roast parmesan gnocchi, Dorset air-dried bresaola, balsamic-roasted cippolinis, wood sorrel pesto

Birch-smoked free-range chicken, sand carrot ketchup, roast Lancashire beetroot, edamame beans

Creel-caught crab rillette, pickled Somerset apple, burnt apple purée, lemon balm slaw (GF)

Grilled Royal sea bream, peperonata, black garlic tapenade, roast Isle of Wight tomato

Seared sashimi-grade tuna, watermelon gazpacho, pickled daikon, nanami cracker, shisu leaf (GF)

Malt candied Forge Farm pumpkin, pumpkin seeded granola, preserved lemon and Swiss chard gremolata (VG)

Pressed leek terrine, Berkswell cheese crisp, grape must emulsion, mustard leaf salad (GF)

Lancashire celeriac panna cotta, black truffle dressing, thyme soil, heritage radish, vegetable top salad (VG, GF)

Shallot risotto, nooch, maple-roasted piccolo parsnip, crispy kale, Kentish cobnut dukkah (VG, GF)

* London-made burrata, summer strawberry ketchup, pickled Potash Farm walnut, SE1 wasabi rocket, Westcombe cheddar shortbread



Hereford fillet of beef, Lancashire celeriac and pulled beef pierogi, Swiss chard, turnip rösti, bone marrow jus

Roast onion fondant, Lancashire celeriac and truffle pierogi, Swiss chard, turnip rösti, root vegetable jus

Apple-brined and charred Cornish Red chicken, fondant Cambridgeshire potatoes, red cabbage ketchup, grilled tenderstem broccoli, pan jus

Carrot and apple fritter, red cabbage ketchup, fondant potatoes, grilled tenderstem broccoli, vegetable pan jus

* Windsor Park venison Wellington, sour cherry jus, Estate Dairy cultured butter mash, Kentish savoy cabbage

Beetroot and hazelnut Wellington, sour cherry jus, plant-based buttered mash, Kentish savoy cabbage

Braised Hereford beef cheek, Jerusalem artichoke mash, roast red onions, Foxley Court Farm kale, black onion jus

Foraged mushroom fricassée, Jerusalem artichoke mash, roast red onion, Foxley Court Farm kale, black onion jus

Spice-glazed Longland Farm duck, smoked farro risotto, roast quince, green beans, tarragon jus

Maple-glazed sweet potato, smoked farro risotto, roast quince, green beans, tarragon jus

Pan-seared seabass, charred Lincolnshire carrot, green onion mash, warm heritage carrot chutney, lemon syrup

Cumin-spiced aubergine pakora, charred Lincolnshire carrot, green onion mash, warm heritage carrot chutney, lemon syrup

* Oak-smoked haddock and coley fish pie, brown crab mash, rapeseed-roasted fennel

Confit fennel and tarragon pie, fresh yeast mash, chargrilled leek

Coconut-poached Chalk Stream trout, fried plantain, chilli salt, chargrilled greens, creamed rice

Jerk squash steak, fried plantain, chilli salt, chargrilled greens, creamed rice, coconut dressing

* Plant-based dauphinoise, maple-roasted piccolo parsnip, redcurrant chutney, buttered spinach, garlic crisps, chive oil



À LA CARTE MENU

DESSERT

Pine nut madeleines, maple roast black fig, plant-based frozen yoghurt, maple fudge crumb (VG)

* Forge Farm raw honey mousse with a baked Bramley apple centre, Bara Brith crumb, Earl Grey gel

Aquafaba chocolate meringue, açai mousse, chia pudding, lime gel, cocoa nibs, lemon balm (VG, GF)

Cherry and white chocolate mousse, sugared puff pastry, Chantilly, macerated cherries, caramelised white chocolate

Treacle tart wedge, crispy biscuit, treacle gel, mandarin segment, toasted sesame meringues

Strawberry and matcha magnum, conserved strawberries, matcha beignets, kiwi and mint salad

AFTER DINNER MACARONS

Tonka bean and thyme baked apple (GF)

Candy floss (GF)

Choc-avocado (GF)

Kir Royal (GF)

Cranachan

Pear and cardamom (GF)



OUR STORIES

BURRATA, STRAWBERRY, PICKLED WALNUT

Moving into the winter, the sustainable drive can get a bit repetitive with the abundance of root vegetables on offer. By pickling excess strawberries in the summer, we can offer a slice of the sunny season in the middle of winter with the amazing strawberry ketchup we produce. Discovering La Latteria, from which we source our burrata, has been one of our Head Chef's highlights over the last few years. This little slice of Italy in West London produces incredible quality. Our Head Chef takes the opportunity to stop by first thing in the morning to have a chat with the cheesemakers at the end of their shift, whilst he picks up the cheese at the beginning of his.

VENISON, SOUR CHERRY, CULTURED BUTTER

Venison is an incredible alternative to beef. As it is a non-domesticated animal, all venison is free-range and production is limited, meaning that venison's carbon footprint is 38% lower than beef. Wrapping it in mushroom mousse and butter puff pastry in no way reduces its sustainability, it just makes it really delicious!

SMOKED HADDOCK, CRAB, FENNEL

Each year, we work closely with our suppliers and constantly review our offerings to make sure that we only use fish that reaches a high sustainable certification with the Marine Stewardship Council. A few years ago, many chefs changed the cod on their menu to pollock, which has revived the cod but downgraded the pollock. Head Chef, Spencer Ralph has instead been using coley, a much-underrated fish, on his menus for years, finding it to be a great sustainable alternative to other white fish.

PARSNIP, REDCURRANT, GARLIC

You know it's a great vegan dish when you catch the chefs eating a bowl of it after a tasting instead of digging into the meat trimmings from another dish! This shows how much the vegan movement has been taken to heart in the kitchen, and how far vegan dishes have come over the last few years.

HONEY

The hardest thing about telling this dish's story is deciding where to start. The raw honey comes from Forge Farm, a supplier with which we have had a very special relationship for years and the Bramley apples showcase the quality and seasonality of great British produce. This dish also highlights the dairy used at Tate, sourced directly from a collective of farmers based in Somerset. All of whom run their farms with a sustainable ethos, high standards, and an emphasis on traceability which allows us to trace each product bought back to a single farm gate.

