



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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Join the conversation
[@tateeats](https://twitter.com/tateeats)



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



COLD

Cornish Red chicken and cep bonbon, brioche crumb, truffle chutney

Dorset air-dried bresaola, pickled bramble jam, Shropshire blue, crispy ficelle

Windsor Park venison tartare, purple basil leaf, Berkswell crisp (GF)

Smithfield's salt beef, fermented red cabbage, fresh horseradish, chilli, baby watercress (GF)

HOT

24-month cured Serrano ham, dried black fig, walnut jam, pâte à brick ring

Pan-fried Lyonnaise potato, shallot confit, smoky Middle White bacon (GF)

Longland Farm duck confit sausage roll, hoisin sauce, green onion

Grass-fed mutton masala on cumin spiced poppadom, pomegranate kachumbari (GF)

Tarragon pulled Cornish Red chicken, crispy tartlet, lemon butter sauce



COLD

Sashimi-grade tuna tartare, cucumber ring, sumac emulsion (GF)

Beetroot-cured seabass, tahini shortbread, beetroot molasses (GF)

Creel-caught crab rilette in chive crumbs, burnt Bramley apple sauce

* Potted Chalk Stream trout, baby cucumber, melba toast, pickle gel

Chilli fried tiger prawn salad, roasted peanuts, coconut tuile (GF)

HOT

Oak-smoked haddock and Montgomery cheddar pie, potato rösti

Welsh laverbread, smoked Chalk Stream trout, seaweed crème fraîche (GF)

* Peppered lobster Cornish pasty, saffron rouille

Wild-caught Atlantic cod, beer batter, mushy peas, samphire tartare, edible newspaper

King scallop and Dorset nduja arancini, smoked tomato relish

COLD

Seaweed cone, spiked avocado, salt and pepper tofu (VG)

Baked Bombay potato, mango chutney, lime pickle, coriander (VG, GF)

Tomato macaron, thyme buttercream, smoked caponata (GF)

Jerusalem artichoke tartare, home county seeds knäckebröd, artichoke crisp (VG, GF)

Corn taco, broccoli hummus, pine nut butter, lovage, toasted hemp seed (VG, GF)

Pot of smoked babaganoush, heritage vegetable crudités (VG, GF)

HOT

Gougère stuffed with salted caramelised pears, truffle salt

Black bean and chipotle chimichanga, plant-based sour cream (VG)

Poached quail egg, toasted bagel, kale, sauce Maltaise

Sweetcorn, cheddar and coriander baked madeleine, tomato and chilli jam

* Dried plum, smoked almond butter, maple-glazed aubergine bacon (VG, GF)

Battered mozzarella, fermented British fava bean ketchup, gochujang mayo

Sticky toffee baked doughnut, treacle icing

Profiterole filled with almond cream and raspberry compote, Valrhona almond inspiration chocolate

Valrhona Caramelia milk chocolate lollipop, gingerbread ganache

Meringue nest, Sauternes syllabub, clementine and cherry marmalade (GF)

Baked mini cinnamon roll, cream cheese glaze

Mint chocolate chip marshmallow, 54% dark chocolate, fresh mint (GF, DF)

PB&J, plant-based peanut butter fudge and set jam, langue de chat biscuit (VG)

* Welsh cake, blackcurrant and rosemary preserves, Cornish clotted cream

Hand painted chocolate, Valrhona Guanaja, Earl Grey ganache, bitter orange jelly (VG, GF)

Mascarpone baked cheesecake, sweet cherry compote, pistachio crumb



OUR STORIES

CHICKEN, CEP, TRUFFLE

We love sourcing our produce from small farms to avoid the mass-produced and the untraceable. We get our chickens from Tim and Charlie in Wiltshire, who show care and passion raising these free-range birds, which is apparent in the breeds they choose and the flavour they deliver.

MUTTON, CURRY, POMEGRANATE

In the UK, consumer demand is for lamb, which leads to older animals being rejected. As well as balancing out this side effect of the food trend, we use mutton because the extra flavour of the meat really comes through with the spices of the dish, in a way lamb could not. To be sustainable, if we want to continue eating lamb, we need to start eating mutton too.

LOBSTER, SAFFRON, BLACK PEPPER

We source our lobster from a third-generation family run business on the Dorset coast. Using the proven method of pot catching in the English Channel, they prevent overfishing while continuously delivering the highest quality of produce.

PLUM, ALMOND, AUBERGINE

This dish is a variation of an old classic: angels on horseback. We took the classic winter canapé and developed a modern, vegan alternative. The traditional stuffing becomes a smoked almond butter, and the bacon is replaced with the delicious aubergine bacon, developed in the Tate kitchens.

TROUT, CUCUMBER, PICKLE

This dish is a testament to Tate's sustainable drive. We poach trout tails which wouldn't be suitable for portions to make the potted trout, pickle cucumbers at the height of their season in the summer so we can use them in the winter months, and even use the pickling liquor which might otherwise be wasted to make the pickle gel that finishes the dish.

BLACKCURRANT, CLOTTED CREAM, ROSEMARY

This dish is both a testament to classic British recipes and seasonal produce. The Welsh cakes are made following a recipe learned from a local pastry chef in Builth Wells, Breconshire, and paired with preserves made from Herefordshire blackcurrants and Cornish clotted cream.

