



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
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MEAT

Pulled smoked ham hock, whole-grain mustard, Bramley apple slaw, oak leaf sub roll

Wiltshire-cured ham, cave-aged Somerset cheddar, piccalilli, baby gem and tomato on granary

Bresaola and gorgonzola spread, balsamic pickled onion and rocket on focaccia

Pulled rotisserie chicken, Cajun slaw, New Orleans BBQ sauce in a brioche hot dog bun

Tandoori chicken, mint raita, kachumbari wrap

Roast turkey, smoked bacon, Swiss cheese, guacamole, lollo rosso

Parma ham and La Latteria mozzarella, English rocket, sun-dried tomato butter on ciabatta

Billingsgate salt beef Reuben, pickles, sauerkraut, Swiss cheese in a New York bagel

FISH

Smoked mackerel, roasted red pepper, black olive and pickled red onion on focaccia

Olive oil confit tuna with tahini and fattoush salad on granary bread

Chardonnay poached sea trout, dill and cucumber relish and crème fraîche on granary bread

Atlantic prawns, pickled lemon and paprika mayo, oakleaf on sourdough

Gumbo prawn sub, peppers, onions with Cajun spice

VEGETARIAN

Roasted sweet potato, smoked paprika veganaise, green tomato and wild rocket on granary sourdough (VG)

Black olive, caper, tomato puttanesca and Greek yoghurt in a crusty cob

Montgomery cheddar, apple and celery slaw, cider chutney on sourdough

Hummus, smoked aubergine, feta and green olive on flat bread

Pumpkin seed butter, chargrilled courgette, aubergine and radicchio on focaccia (VG)

Carrot chutney, vegan feta, treacle wholegrain mustard and mustard frills on farmhouse bloomer (VG)

Coronation chickpeas, cinnamon and raisin butter, English leaf on sourdough (VG)

Sun-dried tomato and butterbean pâté, black truffle slaw on ciabatta (VG)

Somerset Brie, red onion jam, baby spinach on white bloomer

MEAT

Parma ham, mozzarella, artichoke, preserved lemon and rocket (GF)

Roasted butternut squash with bresaola and black truffle pesto (GF)

Roast duck and Thai basil compressed watermelon with hoisin and yuzu vermicelli (DF)

Roast chicken, charred sweetcorn, baby spinach and toasted sunflower seeds vinaigrette (GF, DF)

Chargrilled chicken, romaine lettuce, garlic croutons, Caesar dressing

FISH

Charred mackerel, cauliflower tabbouleh, sauce vierge (GF, DF)

Prawn, smashed cucumber, chilli, sesame, pickled ginger (GF, DF)

Flaked coley on roasted escabeche of fennel, shallots and carrots, herbed white beans (GF, DF)

Togarashi crusted tuna with sweet soy glaze, pickled daikon radish, edamame beans, mizuna and wasabi dressing (DF)

Chardonnay poached trout, curly kale, heritage beetroot, pickled mustard seeds and cold pressed rapeseed oil (GF, DF)

VEGETARIAN

Baby spinach, poached raisin and apricots with toasted goat's cheese, poppy seeds, balsamic dressing (GF)

Baby gem with treacle pears, maple and chardonnay dressing, ciabatta croutes (VG)

Smoked quinoa, feta and compressed cucumber, citrus, mint and parsley dressing (GF)

Pineapple, Thai basil, toasted coconut and corn salad tossed in tiger's milk (VG, GF)

Bombay new potatoes with baby spinach, charred cauliflower, roasted spiced chickpeas, lime pickle dressing (VG, GF)

Tomato and ras-el-hanout couscous, tea poached raisins, preserved lemon, shaved almond, orange dressing (VG)

Roasted sweet potato with pickled red onion, cherry tomatoes, coriander and chipotle dressing (VG, GF)

Chargrilled squash, wild sorrel, English goat's curd, toasted seeds (GF)

Isle of Wight tomatoes with smoked onion marmalade, nigella seeds and crispy shallots (VG, GF)

SAVOURY BITES

Vegan pasty with truffle chutney (VG)

Gloucester Old Spot pork sausage rolls with shallot brown sauce

Flat bread, saffron hummus, olives (VG)

Isle of Wight tomato and London-made bocconcini bruschetta

English cheddar Ploughman on a buckwheat doughnut

CAKES

Spiced apple pound cake with brown sugar icing

Raspberry and orange Madeleines

Cherry chip cake Madeleines

Mini banana bread with Nutella and banana chips

Coffee and walnut cake with buttercream

Carrot cake with cream cheese frosting

Olive oil and almond cake (VG, GF)

Maple and orange flapjack (VG, GF)

Paleo brownie power balls (VG, GF)



MUFFINS

Quinoa and courgette muffin (GF)

Lemon and poppy seed muffin

Chocolate and beetroot muffin (VG)

Mixed berry muffin

Banana and oatmeal muffin (GF)

COOKIE JAR

Chef's selection of freshly baked cookies

