

A low-angle photograph of the National Theatre in London, showing its iconic concrete structure with multiple levels and balconies. The sky is blue with scattered white clouds. The text 'Events at the National Theatre' is overlaid in white.

Events at the National Theatre

catering



About us

The National Theatre is home to a collection of striking spaces, each offering its own character and atmosphere. From skyline terraces to riverside bars and elegant dining rooms, our venues provide the perfect setting for any occasion.

Every event at the National Theatre directly helps to fund not only our future productions, but also our work with young people, schools and the wider community, helping to further our mission of making theatre, for everyone.

If you would like to learn more about the National Theatre, please visit our website:
www.nationaltheatre.org.uk/about-us

Our menus

We are employing several strategies to change our relationship with the planet for the better. In order to achieve a sustainable journey from farm to plate, our menus use a minimum of 80% British seasonal fruit & vegetables and feature sustainable fish stocks and high-welfare British poultry & pork.

We are working towards a 50% reduction in beef consumption, introducing lower carbon red meat alternatives, such as venison. We have also taken a plant-forward approach to menu design and as a result, a quarter of our offering is plant-based.

Breakfast

Unlimited tea and coffee station <i>Grind filter coffee, a selection of teas</i>	£6.50
Cold pressed juices (vg, ngci) <i>Apple juice / orange juice / pink grapefruit juice</i>	£6.00
Healthy juices (vg, ngci) <i>Carrot juice / “field of greens” juice / beetroot juice</i>	£7.00
Smoothies (vg, ngci) <i>Strawberry and banana / kiwi, apple and melon / mixed berry</i>	£8.00
Mini pastries <i>Croissant (v), Pain au chocolate (v), Pain aux raisins (v)</i>	£4.50
Coconut yoghurt, goji & chia granola and seasonal fruit (vg)	£4.50
Light breakfast <i>Cold pressed juices, mini pastries (v) and coconut yoghurt, goji & chia granola and seasonal fruit (vg)</i>	£11.50
Breakfast baps & bagels <i>Cumberland sausage, English mustard mayonnaise, brioche roll</i> <i>Streaky bacon, tomato, brown sauce, brioche roll</i> <i>Portobello mushroom, red onion relish, brioche roll (vg)</i> <i>Smoked trout, cream cheese, watercress, horseradish, bagel</i> <i>Avocado, plant-based feta, rocket, multi seed bagel (vg)</i>	£5.00

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients
df – dairy free

All prices are per person and exclusive of VAT
100% of guest numbers must be catered for

Internal





Sandwich lunch

£16.00

Please select four fillings

Served with lightly salted crisps and a seasonal fruit bowl

Roast vegetable, lovage pesto, rocket (vg)

Korean BBQ tofu, cucumbers relish, Asian slaw, sesame mayo (vg)

Buffalo mozzarella, tomato chutney, grilled courgettes (v)

Honey glazed Portobello mushroom, goats' cheese, red pepper (v)

Hake, horseradish tartar sauce, baby gem lettuce

Smoked trout, cream cheese, watercress, horseradish

Ham hock, mature cheddar, piccalilli, cos lettuce

Porchetta, salsa verde, pickled red onion, crackling (df)

Chargrilled chicken, bacon, lettuce, tomato (df)

Lamb kofta, pomegranate, yoghurt, coleslaw, tortilla wrap

Maple glazed pumpkin, baby spinach, coleslaw, miso mayo,

beetroot wrap (vg)

Falafels, confit garlic hummus, pickled cabbage, tomato salad,

spinach tortilla wrap (vg)

Sandwiches will be presented on a selection of sesame brioche, classic brioche, French baguette, wholemeal baguette, seeded bagel, olive focaccia, rosemary focaccia, seeded roll or olive bread. NGCI breads are also available on request.

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Working lunch

£25.00

Please select 2 sandwiches, 2 salads & 2 finger food items for the group

Sandwiches and wraps

Roast vegetable, lovage pesto, rocket (vg)

Korean BBQ tofu, cucumbers relish, Asian slaw, sesame mayo (vg)

Buffalo mozzarella, tomato chutney, grilled courgettes (v)

Honey glazed Portobello mushroom, goats' cheese, red pepper (v)

Hake, horseradish tartar sauce, baby gem lettuce

Smoked trout, cream cheese, watercress, horseradish

Ham hock, mature cheddar, piccalilli, cos lettuce

Porchetta, salsa verde, pickled red onion, crackling (df)

Chargrilled chicken, bacon, lettuce, tomato (df)

Lamb kofta, pomegranate, yoghurt, coleslaw, tortilla wrap

Maple glazed pumpkin, baby spinach, coleslaw, miso mayo,
beetroot wrap (vg)

Falafels, confit garlic hummus, pickled cabbage, tomato salad,
spinach tortilla wrap (vg)

Sandwiches will be presented on a selection of sesame brioche, classic brioche, French baguette, wholemeal baguette, seeded bagel, olive focaccia, rosemary focaccia, seeded roll or olive bread. NGCI breads are also available on request.

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Working lunch cont.

Salads

Greek salad, orzo pasta, chickpeas, vegan feta (vg)

Charred corn, avocado, red chilli, butterbean salad (vg) (ngci)

Korean tofu salad, edamame, pickled daikon, sesame dressing (vg) (ngci)

Middle eastern roast vegetable salad, hummus, bulgar wheat, radish (vg)

Sweet potato salad, pumpkin, kale, quinoa, miso dressing (vg) (ngci)

Truffled confit potato salad, celeriac, green apple, dates (vg) (ngci)

Lollo rosso and mixed baby leaf salad, French dressing (vg) (ngci)

Finger food

Butternut squash, goats' cheese, chestnut tart (v)

Hot smoked trout, horseradish cream, pickled onions, quiche

Truffled Jerusalem artichoke, black garlic, aged parmesan, quiche (v)

Polenta muffin, mushroom ragu, aged parmesan (v) (ngci)

Vegetable pakora, date and tamarind chutney (vg) (ngci)

Lentil & butternut squash "sausage" roll, house made brown sauce (vg)

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Snacks

Freshly baked cookies £4.00

Lemon, poppy seed & white chocolate (v)

Brown butter & miso (v)

Triple chocolate (v)

Oat & raisin (v)

Sweet treats £4.00

Banana & chocolate muffin (vg)

Coffee cake with cappuccino frosting (vg)

Apple crumble with vanilla custard (vg)

Spiced pumpkin sponge with roast chestnut cream (vg, ngci)

Seasonal fruit bowl (vg, ngci) £3.50

Seasonal fruit platter (vg, ngci) £4.50

Nibbles (vg, ngci) £5.50

*Root vegetable crisps, plantain crisps, giant crispy chilli corn,
salted broad beans*

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Canapes

£36.00

6 bites per person

add additional bites, £6.00

Plant-based & vegetarian

Burnt aubergine, white miso, toasted seaweed (vg)

Jerusalem artichoke, black garlic, green apple, nasturtium (vg)

Charred corn taco, refried beans, avocado, pico de gallo (ngci) (vg)

Truffled croissant, porcini, aged parmesan (v)

Fish

Seabass, preserved lemon, smoked chipotle (ngci, df)

Salt hake croquette, confit garlic aioli, bronze fennel (ngci, df)

Cured trout, bloody Mary crème fraiche, avocado

Tuna loin, seaweed, cucumber relish, wasabi mayo (ngci, df)

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Canapes cont.

Meat

Confit duck leg, celeriac remoulade, blackberry gel

Lake district venison, spiced red cabbage, Yorkshire pudding

Ham hock croquette, Keen's cheddar, burnt apple puree, crispy pork (ngci)

Cornfed chicken, chorizo jam, tarragon, smoked red pepper tapioca (df)

Dessert

Chocolate delice, salted cocoa nibs (vg, ngci)

Bramley apple tatin, caramel, shortbread (vg, ngci)

Exotic fruit pannacotta, coconut, lime (vg, ngci)

Citrus fruit, olive oil, lemon balm (vg)

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Bowl food

£40.00

4 bowls per person

add additional bowls, £10.00

Plant based & vegetarian

Crown prince pumpkin, butter beans, black garlic, salsa verde (vg, ngci)

Wild mushroom ragu, conchiglie pasta, chervil and caper dressing (vg)

Jerusalem artichoke, goats' cheese, truffle dressing, sea fennel (v, ngci)

Burrata, burnt pear, pomegranate molasses, pumpkin seed dressing (v, ngci)

Fish

Confit Chalk stream trout, heritage beetroot, horseradish crème fraiche (ngci)

Bloody Mary prawn cocktail, gem lettuce, avocado, sourdough

Confit hake, potato terrine, celeriac remoulade, black garlic (ngci)

Plaice grenobloise, pomme puree, pumpkin, cauliflower, sea herbs

Meat

Cornfed chicken, parmesan polenta, tenderstem broccoli, heritage carrot (ngci)

Confit duck leg cassoulet, borlotti beans, green apple, sourdough croutons (df)

Lamb rump, parmesan gnocchi, cavolo nero, piquillo pepper

Venison rilette, pickled blackberries, cauliflower, salsify crisps (ngci, df)

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Three-course seated

£65.00

*please select one option for the group for each course,
dietary requirements will be catered for separately*

Olive, seeded and plain bread rolls, Netherend butter

Starters

Pickled wild mushrooms, charred baby leek, chestnut and sourdough crumb (vg)

Jerusalem artichoke, goats' cheese, truffle dressing, sea fennel (v, ngci)

Burrata, burnt pear, pomegranate molasses, pumpkin seed dressing (v, ngci)

Confit Chalk stream trout, heritage beetroot, horseradish crème fraîche

Bloody Mary prawn cocktail, gem lettuce, avocado, sourdough

Venison rilette, pickled blackberries, cauliflower, salsify crisps (df, ngci)

Mains

Celeriac and lyonnaise onion terrine, kale gremolata, pickled cauliflower (vg, ngci)

Crown prince pumpkin, butter beans, black garlic, salsa verde (vg, ngci)

Confit hake, potato terrine, celeriac remoulade, black garlic (ngci)

Plaise grenobloise, roasted celeriac, pumpkin puree, cauliflower, sea herbs

Cornfed chicken, potato fondant, tenderstem broccoli, smoked carrot,
cep bearnaise (ngci)

Lake District lamb rump, parmesan gnocchi, cavolo nero, balsamic shallot

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Three-course seated cont.

Desserts

Pavlova, vanilla Chantilly, cranberry compote (vg, ngci)

Dark chocolate mousse, reduced orange jam, cocoa tuille (vg, ngci)

Bramley apple, salted caramel, vanilla cream, filo pastry (vg)

Exotic fruit pannacotta, mango, coconut, lime (vg, ngci)

Tea & coffee

Grind filter coffee, a selection of teas

Petit four

Enhancements

Canape reception	£18.00
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Three canapes per person

Amuse bouche	£7.50
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Cheeseboard	£10.00
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Tunworth British "Camembert" (v), Rosary ash goat's cheese (v),

Aged Wookey Hole cheddar, Oxford Blue (v)

Served with caramelised onion chutney, celery, grapes, crackers (v)

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Something a little different

We work with our incredible partners at KERB to bring you flavours from across the globe.

From dreamy Armenian canapes and small plates by Sireli, to delicious burgers from Meltdown, our street food vendors are the perfect addition to any event.



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sireli

Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.





Slinging out a range of juicy, oozy burgers, with beef sourced from sustainable regenerative farming, Meltdown is the best late-night snack on the South Bank.

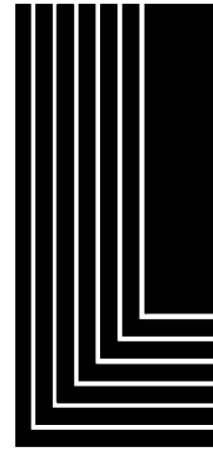


MEXCLUB

XURROS × TACOS × DRINKS

Founder Erika brings a true taste of Mexico to London with family recipes and incredible street food flavours. Think tostadas, quesadillas, skewers and more.





LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, Lasdun restaurant serves elegant Modern British dishes from seasonal and locally sourced ingredients. The restaurant stands as a testament to Sir Denys Lasdun's visionary modernist design and offers a beautiful setting for indulging in exquisite meals.

Lasdun can cater for events within the restaurant or in the Buffini Chao Deck, and can offer nibbles, canapes, set menus or feasting style menus.

Please enquire with your event planner for further information.

The National Theatre Tours team
provide backstage tours and
talks about the history and
architecture of the building.

Ask your event planner about
tours, talks and tickets.

Final catering numbers and
dietary requirements must be
confirmed
4 weeks prior to your event.



National Theatre Events



events@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground
London
Southbank
SE19PX