

A photograph of the National Theatre building in London, featuring a large, multi-level outdoor courtyard. The building is constructed from light-colored concrete and wood. The courtyard is filled with people sitting at tables, some of whom are wearing Santa hats, suggesting a festive event. A bar area is visible in the background with a sign that reads "KERB@ THE UNIVERSITY". The sky is clear and blue.

Events at the

National Theatre

meetings and events



**BUFFINI CHAO
DECK**



ABOUT US

The Buffini Chao Deck is the perfect venue for any occasion. Located atop the iconic National Theatre, we are an easily accessible London landmark offering showstopping food and drink for a trip to the theatre you will never forget.

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

As part of our journey to achieve climate net zero by 2027, 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

all prices are exclusive of VAT

Freshly squeezed juices.....£5.50
Apple, orange and grapefruit

Freshly made smoothie station.....£6.00
Apple & blackberry, orange & mango, strawberry & banana

Innocent smoothie station£5.50
Invigorate, Super Defence, Energise

Light breakfast£11.50
A selection of pastries (v), coconut yoghurt with Glebe Farm granola & fruit preserves (vg, ngci), seasonal fresh fruit platter (vg, ngci)

Breakfast baps£4.50
(served on a soft brioche roll)
Smoked Gloucester bacon
Mushroom, spinach & slow roasted tomato (vg)

Mini bagels£5.00
Smoked Chalk Stream trout & cream cheese on a freshly baked mini bagel

Mini pastries£4.50
Croissant, pain au chocolat, pain aux raisins (v)

Yoghurt and granola pots£3.50
Coconut yoghurt, Glebe Farm granola, seasonal fruit preserve (vg, ngci)

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients



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







LUNCH

all prices are exclusive of VAT

Sandwich lunch£12.50

A selection of sandwiches and wraps, lightly salted crisps, fresh fruit bowl

Working lunch£25.00

A selection of sandwiches, wraps, salads and finger food

Street food lunch£30.00

Three medium portions of street food from our in-house KERB traders

Lunch in Lasdun POA

Our wonderful in-house restaurant Lasdun can accommodate groups for lunch. Price available on request and dependent on availability.

*Canapes, bowl food and plated menus also available
upon request*



SANDWICH LUNCH MENUS

£12.50 per person

STALLS

Shawarma spiced cauliflower & chickpea wrap (vg)

Falafel, hummus, beetroot & carrot wrap (vg)

Egg & cress sandwich (v)

Kent ham, mature Quicke's cheddar &

Tracklements 'Particularly British' piccalilli sandwich

CIRCLE

Coronation chickpea, coriander & mango sandwich (vg)

Hummus, roast vegetable & pesto wrap (vg)

Mature Quicke's cheddar ploughmans sandwich (v)

West country chicken Caesar wrap, cos lettuce, English pecorino

DRUM

PLT – Pea "mole", roast tomato & baby gem focaccia sandwich (vg)

Plant based banh mi, sticky glazed tofu, crunchy vegetables,

Vietnamese dressing sandwich (vg)

Hot smoked Chalk Stream trout bagel, horseradish and watercress

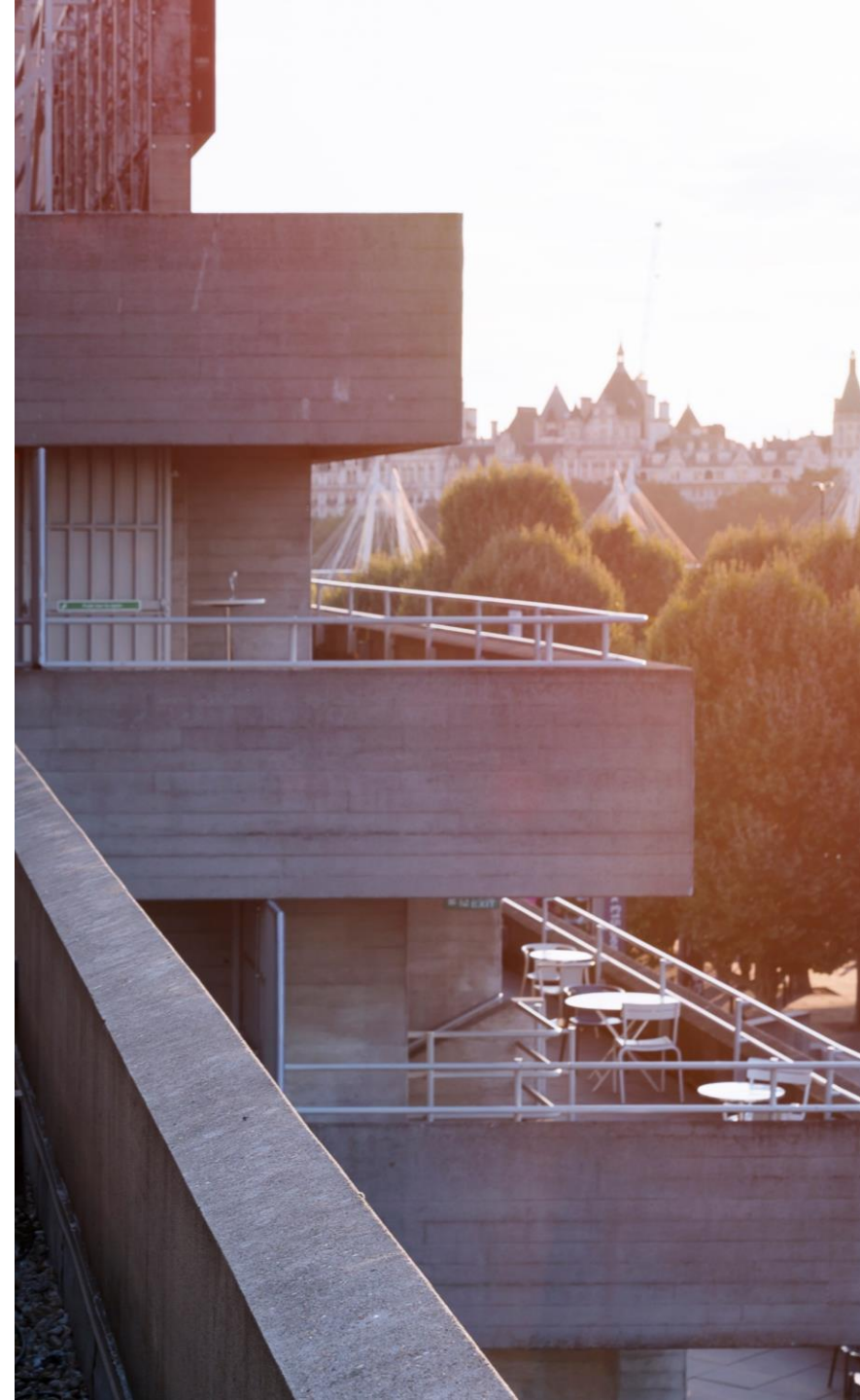
Pesto chicken, tomato, spinach sandwich

*All sandwich lunch menus are served with lightly salted crisps
and a fresh fruit bowl*

v = vegetarian
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WORKING LUNCH MENUS

£25.00 per person

OLIVIER

Falafel, hummus, beetroot & carrot wrap (vg)

Kent ham, mature Quicke's cheddar & Tracklements 'Particularly British' piccalilli sandwich

Fennel and caramelised onion pork sausage roll, red onion marmalade

Lentil, squash and plant feta "sausage" roll, red onion marmalade (vg)

Charred broccoli Caesar salad, cos lettuce, chives, English pecorino (vg, ngci)

Quinoa, edamame, kale, sun blushed tomato and sunflower seed salad, citrus dressing (vg, ngci)

LYTTELTON

PLT – Pea "mole" focaccia sandwich, roast tomato & baby gem lettuce (vg)

West country chicken Caesar wrap, cos lettuce, English pecorino

Zero waste fritter, lemon tahini dressing (vg, ngci)

Beetroot, caramelised red onion and thyme galette (vg)

Watercress, kale, pickled shallot and pine nut salad (vg, ngci)

Carrot, fennel and cabbage slaw, ginger & lime dressing (vg, ngci)

DORFMAN

Coronation chickpea, coriander and mango (vg)

Egg mayonnaise and cress (v)

Butternut squash, sage and feta tart (v)

Buffalo cauliflower wings, sumac, dill, coconut yoghurt, hot buffalo sauce (vg, gci)

Chicory, shaved fennel and orange salad (vg, ngci)

New potato, shallot, caper and parsley salad (vg, ngci)

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SNACKS & BREAKS

all prices are exclusive of VAT

Selection of mini muffins£4.00

Sweet: double chocolate (v), blueberry (v), white chocolate & raspberry (v)

Savoury: smoked bacon & gorgonzola, sun dried tomato & brie (v)

Sweet treats £4.00

Carrot cake flapjack (vg, ngci), salted caramel brownie (v, ngci), banana cake (vg)

Freshly baked cookies £4.00

Lemon, white chocolate & poppyseed (v), miso & milk chocolate (v), oat & raisin (v)

Fruit pots£4.00

Seasonal fresh fruit pots (vg, ngci)

Fruit platter£4.50

Seasonal fresh fruit platter (vg, ngci)

Cream tea£5.50

Plain scone, Netherend farm butter, seasonal jam & Cornish clotted cream (v)

Nibbles£5.50

Parmesan cheese straws (v), basil picos (v), pitted noceralla olives (vg), crisps (vg)

Post meeting sparkling reception (30 mins)£10.00

Sparkling wine, beer, soft drinks

Post meeting sparkling reception (60 mins)£19.00

Sparkling wine, beer, soft drinks

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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@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX

