



American  
Museum &  
Gardens

# Events Menu 2025

All prices exclusive of VAT

# Your caterer



Our catering partner, Graysons, will be delighted to provide the very best food and drinks for your event. Graysons' ethos revolves around the pursuit of perfection in every dish they create. With a fusion of expertise and creativity they transform the finest seasonal ingredients into culinary masterpieces.

Graysons' commitment to using the freshest seasonal ingredients ensures only the highest quality dishes, ranging from light and wholesome options to the pinnacle of fine dining indulgence.

Menus can be tailored to your specific event and desires, ensuring a bespoke journey that will elevate your dining experience. All dietary requirements are catered for.





# Breakfast

All served with freshly brewed Dusty Ape coffee, a selection of premium teas from the Leafy Tea Co. and orange juice.

## **Baker's Basket – £11**

Selection of mini pastries including butter croissant, pain au chocolate and pain aux raisin

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## **A Fresh Start – £14**

Selection of freshly cut fruits  
Greek yoghurt | low-fat natural yoghurt | coconut yoghurt, with a selection of toppings:  
homemade granola, seasonal fruit salad, dark chocolate, and berry compôtes

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## **Hot Breakfast Baps – £6.50**

Served with tomato ketchup and brown sauce:  
Cumberland sausage  
Maple-glazed British bacon  
Roasted marinated portobello mushroom



# Afternoon tea

A delicious array of finger sandwiches, homemade scones and teacakes served with a selection of sweet cakes and tea of your choice.

## **Afternoon tea – £22**

## **Afternoon tea with a glass of Prosecco – £29**

### **Sandwiches**

Cucumber sandwiches  
Poached salmon and dill sandwiches  
Egg mayonnaise and Hampshire watercress  
Honey glazed ham and mustard

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### **Sweets**

Freshly baked plain and raisin scones with homemade jam and Dorset clotted cream  
Raspberry Mogador, shaved milk chocolate  
Chocolate éclair  
Classic carrot cake, hazelnut cream  
Lemon meringue tart

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### **Drinks**

A wide selection of fine afternoon teas from The Leafy Tea Co.  
Chio Prosecco



# Sandwiches

## Classic Sandwich Lunch

(1.5 rounds per guest) – £12.50pp

Choose one platter of sandwiches or wraps, which all come with crisps, freshly cut fruit and water

## Meat Sandwich Platter

Coronation chicken

Chicken salad

BLT

Ham and coleslaw

## Vegetarian Sandwich Platter

Cheddar Ploughman's

Coronation chickpea

Double egg & spinach

New York vegan deli

## Mixed Sandwich & Wrap Platter

Cheddar Ploughman's sandwich

Chicken salad sandwich

BLT sandwich

Tuna salad sandwich

Vegan falafel and sweet potato wrap

Chicken Caesar wrap

Hoisin duck wrap

## Plant-based Sandwich & Wrap Platter

Houmous and rainbow slaw sandwich

Coronation chickpea sandwich

Mexican-style bean and avocado sandwich

New York vegan deli sandwich

Falafel and sweet potato wrap

Mexican Birria and sweet potato wrap



# Sharing platters

## Gourmet Sliders (3 per guest) –

£12.50pp

All served in a brioche-style bun, with baby gem greens and sliced tomato

Classic beef slider, American cheese, burger sauce

Thai crab cake slider, coriander and chilli

Chickpea falafel, lemon and herb mayonnaise

Crispy buffalo chicken thigh, crunchy slaw

Lamb kofta, cucumber and mint sauce

## Charcuterie Grazing Board –

£12.50pp

A selection of cured meats, marinated baby mozzarella, assorted olives and a selection of breads

## Chef's Selection of Three British Cheeses –

£12.50pp

With crackers, chutneys, breads, pickles, grapes and celery



# Fork buffet

Please select items of your choice from the menu below. All dishes from your chosen menu will be served buffet style.

## **Minimum 8 guests – £25pp**

Choose 2 hot dishes, 2 sides/salads & 1 dessert  
Served with freshly baked bread

## **Minimum 20 guests – £35pp**

Choose 3 hot dishes, 3 sides/salads & 1 dessert  
Served with freshly baked bread

### **Meat**

BBQ glazed boneless chicken thighs  
Herb-crusted porchetta  
Beef meatballs, harissa tomato sauce

### **Fish**

Smoked haddock fishcake  
Lemon and thyme marinated salmon kebabs  
Fish goujons, tartar sauce

### **Vegetarian/Vegan**

Vegan feta and spinach strudel  
Mushroom and tarragon stroganoff  
Nut roast crumble tart

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### **Sides & Salads**

Roasted new potatoes in thyme, rosemary and garlic  
Three-cheese macaroni cheese  
Leek and spinach gratin  
Steamed basmati rice  
Spiced cous cous, raisins, toasted sunflower seeds  
Spinach, rocket, baby gem green salad  
Fine bean and confit shallot salad  
Roasted heritage beetroot, feta and watercress salad  
Fennel, chicory, orange and radish salad  
Roast carrot, rocket and lentil salad

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### **Dessert**

Strawberry cream slice  
Apple slice with butter crumble  
Cherry slice traybake  
Rhubarb and strawberry slice  
Black forest cream slice  
Tartelette au citron  
Chocolate brownie slice  
Lemon drizzle slice  
Millionaire shortbread slice  
Belgian chocolate tiffin





# Finger buffet

A selection of finger food items served buffet style

**4 items £16pp**

**5 items £19pp**

**6 items £22pp**

**7 items £25pp**

Crispy duck spring roll, Hoisin dip

Mini cheeseburgers, cheddar and tomato chutney

Citrus Scottish salmon skewers, dill yoghurt

Goujons of haddock, homemade tartare sauce

Spicy lamb kofta, beetroot houmous dip

Honey and mustard glazed mini-Cumberland sausages

Tempura chicken goujons, sweet chilli sauce

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Vegetable spring rolls, sweet chilli (v)

Mushroom arancini, chilli-spiked tomato salsa (v)

Spring pea, mint and spinach tarts with Montgomery's Cheddar (v)

Herb bread, oyster mushroom, garlic mayo (v)

Homemade rosemary focaccia, crushed garlicky chickpeas, roasted red peppers (ve)

Portobello mushroom slider, roasted cherry tomato, homemade burger sauce (ve)

Onion bhaji fritters, coriander and mango chutney (ve)



# Dessert table

A delicious array of patisserie desserts, cakes and baked goods. Please note that each dessert choice has a minimum order requirement of 20.

**£6.50 per item**

Strawberry cream slice

Apple slice with butter crumble

Cherry slice traybake

Rhubarb and strawberry slice

Black forest cream slice

Tartelette au citron

Chocolate brownie slice

Lemon drizzle slice

Millionaire shortbread slice

Belgian chocolate tiffin



# Canapés

Our canapé presentation trays are inspired by rolling fields, verdant meadows and bursting flower beds that are the highlights of the British summer. We recommend a minimum of 4 items per person.

## Classic Canapés – £7 per item

Ham, mustard, gherkin, brown bread

Duck parfait, rhubarb compôte, flat bread

Smoked salmon tartar, mascarpone, blini

Tomato tapenade, peppers, tomato bread

Roast beef, horseradish, Yorkshire pudding

Chargrilled mozzarella, pesto, grilled peppers, crostini

Mozzarella, sundried tomato mousse, asparagus, turmeric, olive

Smoked chicken, stilton cream cheese, grapes, on a pick

Mozzarella, sundried tomato, asparagus, cream cheese, olive

Chargrilled asparagus, cured ham, sundried tomato

Roasted vine tomato, pesto, shallots salsa, grilled zucchini

Half artichoke, pepper mousse, fried leek



# Bowl food

Our bowl dishes are served by our waiting staff on trays, with individual servings per guest.

Minimum order of 20 people. We recommend a minimum of 3-4 bowls per guest. All guests must have the same options.

## £9 per bowl

Korean beef and black sesame rice

Kofta seasoned pulled lamb, butter braised squash

Harissa chicken meatballs with bulgur wheat

Mango and prawn noodle bowl

Homemade warmed houmous and flat bread with pickled cucumber relish (ve)

Vegan truffled mac 'n' cheese (ve)

Katsu vegan chi'ken pops and masala spiced slaw (ve)

Baby roasted vegetable gnocchi bowl with almond pesto (ve)

Mushroom arancini with porcini dust and parmesan tuille (v)

# Fine dining

Two or three course meal including tea, coffee and petit fours.

Minimum order of 40 people.

Please select one starter, one main and one dessert (dietary requirements will be accommodated separately).

**Two courses £58.50pp | Three courses £68.50pp**

## STARTERS

### Fish

Crab, mango tian, coriander dressing, poached crab claw, lemon oil

Torched mackerel, dill cucumber, horseradish, buttermilk

Gin-cured salmon, samphire, lemon beetroot

### Meat

Beef fillet carpaccio, truffle oil, horseradish crisp, chives, crispy rocket

Poached corn-fed chicken, tarragon ballotine, pea purée, pickled carrots

Smoked ham hock and cornichon terrine, piccalilli dressing, radish and watercress salad

### Vegetarian

Burnt cauliflower panna cotta, courgette ribbons, cauliflower crisps

Hasselback squash, tomato fondue, sesame dressing, crispy rocket

Roasted harissa-rubbed aubergine, harissa oil, pomegranate, sour cream

## MAINS

### Fish

Pan-fried trout, potato galette, sauce vierge, butter turnips

Roast cod supreme, spiced chickpea, buttered baby spinach, fondant potatoes, tomato sauce

Seared seabass fillet, smoked bacon, pea purée, crispy leek

### Meat

Roast chicken breast, potato purée, pine nuts, tenderstem

Twice slow-cooked pork belly, kale, king oyster mushroom, pork and apple sauce, edamame purée

Duck breast with chicory and potato dauphinoise, squash

### Vegetarian

Creamy mushroom and tarragon risotto, crispy kale, truffle oil

Roasted miso eggplant, sesame dressing, pomegranate molasses

Butternut, pinenut spinach cannelloni, basil oil, crispy rocket

## DESSERTS

Glazed lemon tart with crème fraîche and ginger crumb

Black forest delice with macerated berries

Banoffee cheesecake with a salt caramel sauce

Coconut panna cotta with caramelized pineapple compôte

Sticky toffee pudding with vanilla ice cream

# Drinks

## Beer and cider bottles

Staropramen, 330ml	£5
Madri Lager, 330ml	£5
Blue Moon, 330ml	£5.50
Star Zero, 330ml	£4
Rekorderlig Apple, 500ml	£7
Rekorderlig Wild Berry, 500ml	£7

## Beer/cider buckets

5 bottles per bucket	
Staropramen, 330ml	£22
Madri Lager, 330ml	£22
Blue Moon, 330ml	£25
Star Zero, 330ml	£17
Rekorderlig Apple, 500ml	£32
Rekorderlig Wild Berry, 500ml	£32

## White wine

Viña Temprana Viura	£26
Floralba Pinot Grigio 2022	£29
Wild River Sauvignon Blanc 2023	£36
Smith & Evans Wild Ferment Chardonnay 2022	£45

## Red wine

Viña Temprana Old Vines Garnacha	£26
Grandiose Merlot 2022 BTL	£29
La Ronciere Cantoalba Pinot Noir 2021	£35
Bousquet Black Rock Malbec org 2023	£37

## Rosé wine

Mediterranee Rosé	£29
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## Sparkling wine bottles

Luca Botter Grande Onore Prosecco Extra Dry	£32
Duménil Premier Cru Réserve 25 Brut	£82

## Soft drinks

J20, Orange & Passionfruit, 275ml	£3.80
J20, Apple & Raspberry, 275ml	£3.80
Coca Cola, 330ml	£4
Coke Zero, 330ml	£3.80
Diet Coke, 330ml	£3.80

## Water

Belu Still Water, 330ml	£2.50
Belu Sparkling Water, 330ml	£2.50
Belu Still Water, 750ml	£5
Belu Sparkling Water, 750ml	£5

## Hot beverages

Tea & Coffee	£2.50
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All served with dairy and alternative milks.

(Herbal tea includes the following flavours:

Earl Grey, Yunnan Green, Pure Chamomile,  
Hibiscus & Berry, Lemongrass & Ginger, Pure  
Peppermint)

# Drinks reception

We offer guests two service options –

Self-service: guests are welcome to help themselves to pre-poured drinks from our drinks' tables at no additional cost.

Tray-service: for a more personalised experience, our staff can serve drinks to your guests on trays. Please note, an extra charge of £65 per 25 guests will apply for this service.

## Beer and cider bottles

Staropramen, 330ml	£5
Madri Lager, 330ml	£5
Blue Moon, 330ml	£5.50
Star Zero, 330ml	£4
Rekorderlig Apple, 500ml	£7
Rekorderlig Wild Berry, 500ml	£7

## White wine by the glass, 175ml

Viña Temprana Viura	£6
Floralba Pinot Grigio 2022	£7
Wild River Sauvignon Blanc 2023	£8
Smith & Evans Wild Ferment Chardonnay 2022	£10

## Red wine by the glass, 175ml

Viña Temprana Old Vines Garnacha	£6
Grandiose Merlot 2022	£7
La Ronciere Cantoalba Pinot Noir 2021	£8
Bousquet Black Rock Malbec org 2023	£9

## Rosé wine by the glass, 175ml

Mediterranee Rosé	£7
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## Sparkling wine by the glass, 175ml

Luca Botter Grande Onore Prosecco Extra Dry	£7
Duménil Premier Cru Réserve 25 Brut	£12

## Soft drinks

J20, Orange & Passionfruit, 275ml	£3.80
J20, Apple & Raspberry, 275ml	£3.80
Coca Cola, 330ml	£4
Coke Zero, 330ml	£3.80
Diet Coke, 330ml	£3.80
Fever Tree Soda, 200ml	£3
Fever Tree Ginger Beer, 200ml	£3
Fever Tree Lemonade, 200ml	£3

## Juice jugs

Eager Orange, 1lt	£4.80
Eager Apple, 1lt	£4.80
Eager Cranberry, 1lt	£4.80
Elderflower Pressé, 1lt	£8

# Bar menu

## Beer and cider bottles

Staropramen, 330ml	£5
Madri Lager, 330ml	£5
Blue Moon, 330ml	£5.50
Star Zero, 330ml	£4
Rekorderlig Apple, 500ml	£7
Rekorderlig Wild Berry, 500ml	£7

## White wine by the glass, 175ml

Viña Temprana Viura	£6
Floralba Pinot Grigio 2022	£7
Wild River Sauvignon Blanc 2023	£8
Smith & Evans Wild Ferment Chardonnay 2022	£10

## Red wine by the glass, 175ml

Viña Temprana Old Vines Garnacha	£6
Grandiose Merlot 2022	£7
La Ronciere Cantoalba Pinot Noir 2021	£8
Bousquet Black Rock Malbec org 2023	£9

## Rosé wine by the glass, 175ml

Mediterranee Rosé	£7
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## Sparkling wine by the glass, 175ml

Luca Botter Grande Onore Prosecco Extra Dry	£7
DuménilPremier Cru Réserve 25 Brut	£12

<b>Gin</b>	25ml
Tarquin's Cornish Dry Gin	£5
Ophir	£5
Hendrick's Gin	£6
Mermaid Pink	£6

<b>Vodka</b>	25ml
Absolut Blue	£5
Chase Original Potato Vodka	£6
Grey Goose	£7

<b>Whiskey</b>	25ml
Johnnie Walker Black Label	£7
Buffalo Trace Bourbon	£5

<b>Cognac</b>	25ml
Hennesy VS	£6
Remy Martin VSOP	£7
Martel XO	£20

<b>Soft drinks</b>	
J20, Orange & Passionfruit, 275ml	£3.80
J20, Apple & Raspberry, 275ml	£3.80
Coca Cola, 330ml	£4
Coke Zero, 330ml	£3.80
Diet Coke, 330ml	£3.80
Fever Tree Soda, 200ml	£3
Fever Tree Ginger Beer, 200ml	£3
Fever Tree Lemonade, 200ml	£3

