

LONDON
MUSEUM

CRAFTED BY
GREEN &
FORTUNE

PROUDLY INDEPENDENT

GREEN & FORTUNE

EST. 2008

Working collaboratively with London Museum, we will bring culinary excellence to every event.

Food and drink are at the heart of any successful occasion. From elegant drinks receptions with canapés and bowls to refined three-course seated dinners, our menus are designed with flexibility and creativity at their core. Celebrating the diversity of London, we champion local producers while embracing global influences with London producers' menus to cultural food stalls, creating experiences that feel considered.

But it's about more than what's on the menu.

Sustainability underpins everything Green & Fortune do.

As a B Corp accredited business, we meet the highest standards of social and environmental performance, transparency and accountability, reflecting our role in a global movement using business as a force for good. This is reflected in every area of what we bring to London Museum.

Please note these are sample menus, to give a flavour of what will be available.

V - vegetarian | VE - vegan | GF - gluten free

*Green & Fortune don't just offer catering;
they create moments and memories.*



Our food philosophy starts at our Northumberland farm, where we rear our own beef and lamb. This gives us full control over quality, welfare and sustainability. Because we manage our primary supply, high standards are built into our menus offering a field to fork experience.

Dan Rampat, Chef Director





Step back in time with a feast inspired by the grandeur of a Roman banquet; where abundance and indulgence take centre stage. This reimagined dining experience brings ancient flavours into the present, with a set dinner that celebrates both elegance and generosity, whilst savouring the spirit of togetherness that defined Roman feasting.





Roman Inspired Menu

SEATED DINNER

A reimagined dining experience which brings ancient flavours to modern day. Please select one starter and one main course for all of your guests to enjoy.

STARTER

Panko breaded soft-boiled egg, broad bean puree, truffle, a refined nod to the Roman love of eggs (V)
Queen olive, anchovy and chilli skewer, roast pepper sauce, almonds (GF)
Stuffed mushrooms, pork, pine nuts and pecorino, echoing the famous 'stuffed dormouse' (a vegan version of this dish is also available)

MAIN

Roast wild boar belly, roasted seeds, pickled kohlrabi (GF)
Seared seabass, saffron, leeks, fennel, honouring Roman seafood traditions (GF)
Chickpea and farro stew, an earthy, hearty, vegetarian homage to Roman pulses and grains (VE)

The best of the season's vegetables, to share. Selection may include:

Grilled asparagus, lemon butter
Roast carrots, salsa verde
Artichokes with olive oil and sea salt
Millet and puffed ancient grains
Roman bread

DESSERT

Honey panna cotta with figs & pomegranate seeds

DRINKS

APERITIVO POP-UP BAR (5CL)

Carpano Bianco, Martini Reserva,
Ambrato, Punt e Mes, Aversa,
Montenegro, Fernet Branca, Antica
Formula

ARRIVAL COCKTAILS

Garibaldi Spritz - a blend of bitters, clementine juice and prosecco
Inspired by the grandeur of ancient Rome and actively fought to re-establish the city as the capital of a modern, united, and democratic Italy - Garibaldi is known as the "Hero of Two Worlds".

Spritz - Aperol, Calabrian
The Cardinal - Negroni - Sbagliato - Bellini

EXPERIENCES

Rallo Azienda Agricola / Produttori Di Manduria
Mabis, Biscardo Rosapasso / Vicoletto Catarratto
Birra Moretti / Peroni / Two Tribes Campfire IPA /
Lucky Saint NA
San Pellegrino / Lurisia

Giavi, Prosecco Superiore Brut, Veneto, Italy, 2023



Ancient Rome shaped London's drinking culture through wine and social drinking traditions. Our paired drinks complete the modern Roman experience, from an Aperitivo Bar with spritzes and negronis to selected Italian wines chosen to complement the menu.



The London Table

Please select one starter and one main course for all of your guests to enjoy.

STARTER

'Potted' Shrimps, mace butter, pickled cucumber, samphire salad
Citrus cured salmon, fennel, blood orange, dill oil, rye toast
Confit chicken and pistachio terrine, date chutney, endive
Duck liver parfait, pickled wild mushrooms, poached apple, sourdough crisp, tarragon emulsion
Heritage beetroot, Celtic Capra, candied walnuts, sakura cress (VG)
Charred cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha (VG)

MAIN

Roast halibut, potato fondant, Swiss chard, beurre blanc, poached grapes
Grilled ray wing, dauphinoise potato, mussel and salty finger vinaigrette
Roast cornfed chicken, onion puree, confit potato, cavalo nero, glazed parsnip
Slow braised beef short rib, bourguignon garnish, glazed carrot, red wine jus
Curried parsnip and squash Wellington, charred brussels sprouts, cranberries (VG)
Barley risotto, roast butternut squash, sage oil, toasted pumpkin seeds (VG)

DESSERT

Burnt Basque cheesecake, poached Yorkshire rhubarb, brandy snap
Lemon posset, pistachio and cranberry biscotti
Treacle tart, kirsch cherry, clotted cream, lemon zest
Dulce de leche mousse, Churros, cinnamon sugar
Seasonal 'mess', chickpea meringue, poached seasonal fruits, vanilla cream (VG)
Dark chocolate and olive oil cake, blood orange compote, oat crème fraîche (VG)

Homemade madeleines, tea and coffee

Our version of a traditional London cake reimagined as a madeleine.

Changing selection to include Chelsea bun, sticky toffee pudding or Victoria sponge.



*All our menus are built around
British seasonal produce.*





Guest Chef Curated Menu

SEATED DINNER

CANAPES

Hot Carlingford oyster, dulce butter (GF)
Raw venison skewer, pepperberry, juniper (GF)
'Grillda', octopus skewer (GF)
Seared wild bass crudo, citrus (GF)

Roebuck Estates Classic Cuvee | Roebuck Estates Rose de Noir

BREAD

Grilled sourdough
Wild mushrooms, smoked egg yolk, guanciale

Bankside Blonde Southwark Brewing

FISH

Diver scallop, cocoa beans, roasted yeast, seaweed (GF)

Danbury Ridge Chardonnay 2023, Essex

MAIN

Aged Somerset beef chop (GF)
Beef and bone marrow pie
Shrub Provisions salad (VE)
Grilled sweetcorn, charcuterie XO

Artelium, Pinot Noir, Reserve, East Sussex, England, 2023

SWEET

Stone fruit flambe, fig leaf cream (V)

Pilton Cider, Pilton, Somerset, England, 2024

DIGESTIF

East London Liqueur Coffee



London Producers Menu

STANDING RECEPTION, CANAPES AND BOWL FOOD

Small, tray served tasters to match bowl food. Can be enjoyed in addition to a drinks package.
Inspired by the great and the good of London suppliers.

Select 4 canapes & 4 bowls

ARRIVAL CANAPES

Brindisa	Carlingford Lough
Morcilla & carabinero toastie	Raw oyster, cucumber, horseradish & dill (GF)
Darby's Bakery	Borough Market
Ricotta & fig bun (V)	All the carrot, carrot fondant, carrot top pesto, miso carrot puree (VE)
London pies	London Smoke & Cure
Quail egg scotch egg & piccalilli	Hot smoked salmon & lobster fish cake, crème fraiche (GF)

BOWL FOOD

HG Walter - West London butchery
Ox cheek croquette, mustard emulsion, pickled shallot, watercress, mustard salad

London Smoke & Cure - Smokehouse based in south London
Smoked salmon, crumpet, cod's roe taramasalata, crème fraîche

Ginger Pig - Borough based butcher
Buttermilk fried chicken, buffalo sauce, crisp lettuce, ranch sauce (GF)

Symplicity - London based meat alternatives supplier
Vegetarian nduja, labneh, toasted seeds, endive (GF, VE)

Belazu - Mediterranean and Middle-Eastern inspired food manufacturer
Pistachio falafel, black tahini, pomegranate molasses (GF, VE)

Happy Endings - London based dessert brand
Milk ice cream, cookie and Malden sandwich, warm caramel sauce, macadamia nuts

Neal's Yard - Independant London cheesemakers
Apple and honey tart tatin, truffle Baron Bigod, walnuts

*Inspired by the great and the good of
London suppliers.*





Cultural Pop-Up Stations

These menus are designed for standing events where conversation and connection take centre stage. A range of optional enhancements are also available, from arrival canapés and additional menu selections to perfectly paired drinks experiences.

Choose two items per stall

CARIBBEAN

Saltfish fritters, mango pepper sauce (GF)
 Fried fish escovitch burger, scotch bonnet mayonnaise
 Curry goat croquettes
 Mac and cheese bites
 Doubles, curry channa, cucumber chutney (GF, VE)

CHINESE

Sichuan spicy prawn wontons, chilli oil, soy and garlic dip
 Pork potsticker dumplings, vinegar-chilli sauce
 Salt and pepper king oyster mushroom (GF, VE)
 Pulled belt noodles (VE)
 Smacked cucumber (GF, VE)

BRAZILIAN

Chicken Coxinha
 Cassava and cheese muffin
 Acarajé (Brazilian black bean fritters) filled with shrimp & toasted cashew (GF)
 Feijoada (GF)
 Grilled rump cap chimichurri
 Fried cassava balls (GF, VE)

PUDDING

Supplementary experience

Warm, homemade madelines - traditional London cakes reimagined as a madeleine

Chelsea bun
 Sticky toffee pudding
 Victoria sponge

Immigration has shaped London's diverse food culture, connecting people to place and heritage. Chinese communities established Chinatown as a dining landmark, while Brazilian and Caribbean communities introduced vibrant flavours such as jerk cooking and street food traditions. Together, these influences have helped create the multicultural food scene that defines London today.





London isn't just a hungry city — it's a thirsty one and our drinks ethos reflects that rich and layered story.





Sample Drinks Menu

SIGNATURE EXPERIENCE

An hourly drinks package to sit alongside food stations.

Aloe Tree, Chenin Blanc, Western Cape, South Africa, 2025
Luis Marin, Vida Essentia Garnacha, DO Cariñena, Spain, 2024
La Balade de Coline Rosé, Rhone Valley, France, 2024
Bankside Blonde – London Pale Ale – Southwark Pilsner
LM Ginger Beer – Dash Water – Dalston Soda

1 hour experience | 2 hour experience | 3 hour experience

If you'd prefer to order by the bottle, you can explore a selection of carefully chosen wines, with options to suit every style of gathering. Our team can also guide you on pairings to perfectly complement your menu.

SPARKLING

Cremant de Bourgogne Brut Cave de Lugny, Burgundy, France NV
Bodegas Altolandon, Con Altura Pét-Nat, Manchuela, Spain 2023
Roebuck Estates Classic Cuvee, Petworth, West Sussex NV

WHITE

Indomita, Nostros Reserva Riesling, Bio Bio, Chile 2025
Belardent Picpoul de Pinet, Languedoc-Roussillon, France 2024
Pounamu Sauvignon Blanc, Marlborough, New Zealand 2023
Vinabade Albariño, Rias Baixas, Galicia, Spain 2024

RED

Armigero Sangiovese, Emilia Romagna, Italy 2019
Chateau Reynier Bordeaux Superieur, Bordeaux, France 2020
Funkstille Blaufränkisch, Burgenland, Austria 2024
Valserrano Rioja Crianza, Rioja, Spain 2021

ROSE

Balade de Coline, Rhone, France 2024
Chateau L'Escarelle, Provence, France 2024
Whispering Angel Rosé, Provence, France 2024

Our suppliers are more than just producers; they are collaborators in bringing London's deep history of brewing and distilling to life, reinterpreted through a modern lens of craft, sustainability and responsibility.

Joe Boxall, Head of Beverage



DRAUGHT COCKTAILS

Aperitivo Spritz
Hugo Spritz
Paloma
Tommy's Spiced Margarita
Negroni

Shirley Temple (alcohol free)

BEERS

Birra Moretti
Sol
Two Tribes London Museum Lager
Two Tribes Campfire IPA

Heineken 0%
Lucky Saint 0% Pale Ale

SOFT DRINKS

Counter Culture Mango, Ginger & Lime Organic Kombucha
XOXO Lychee Prebiotic Soda
Cawston Press Cloudy Apple
Dalston Rhubarb Soda





Moments start here!

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