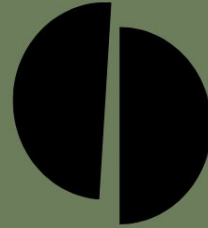


A NEW ERA OF FOOD

**DINNER
LADIES**

Foundling
Museum



FOUNDLING MUSEUM

Autumn / Winter 2025

WE FEAST ON A MOMENT AND TURN IT INTO A MOVEMENT

WE CHAMPION EVERYONE AT OUR TABLE

HUMBLE INGREDIENTS INTO UNFORGETTABLE MOUTHFULS

WELCOME TO FOUNDLING MUSEUM

The Foundling Museum is a unique cultural venue in the heart of Bloomsbury, offering inspiring event spaces, bespoke management, and exceptional hospitality to ensure the success of your occasion.

The Museum tells the story of the Foundling Hospital, London's first home for abandoned children, established in 1739 by the philanthropist Thomas Coram. Its moving history is intertwined with that of some of Britain's most celebrated figures, including the artist William Hogarth and composer George Frideric Handel, both of whom were early supporters.

Housed in a Grade II listed Georgian-style building, the Museum's elegant rooms provide a rare blend of historic character and artistic heritage. Among its treasures are paintings, sculpture, and decorative art that once adorned the original Hospital, as well as Handel's handwritten scores and a remarkable collection of eighteenth-century works of art.

The Museum has been sensitively restored and redeveloped, retaining its period charm while offering modern facilities for a wide range of events. Its stunning interiors, from the grand Picture Gallery to the intimate Court Room, create an unforgettable backdrop for receptions, dinners, and celebrations.

Dinner Ladies are proud to be the catering partner for The Foundling Museum.



MAIN ENTRANCE



PICTURE GALLERY

standing 50 | dining 100 cabaret or 72 banquet
conference 100 cabaret or theatre style



STUDY STUDIO

boardroom 28 | theatre style 50 | cabaret 24 | classroom 36



COURT ROOM GALLERY

standing 80 | dining 40 cabaret or 20 banquet | theatre style 50



CLORE CREATIVE STUDIO

boardroom 28 | theatre style 65 | cabaret 24 | classroom 36



About Us

WE CRAFT REMARKABLE EVENTS & EXPERIENCES.

Dinner Ladies is a London-based food and events company who transform events into experiences using food, artistry and the power of people.

Fuelled by brilliant women and inspired by bold flavours,
we take a full flavour approach to feasting and to life.

We believe in the power of food for positive change:
the greater the celebration, the greater our pledge to the world.



OUR TEAM



Lily Cai
*Managing Director
& Co-Founder*



Zoe Mikkelsen
Head of Events



Natalie Denyer
*Head of Creative
& Marketing*



Christabell Pidduck
Senior Event Manager



Johnny Crosthwaite
Operations Manager



Jackie Harding
Business Development



Saffron McDonagh
Sales Manager



Emily Plunket
*Executive Chef
& Co-Founder*



Megan Coker
Head Chef



Katherine Goodsell
Chef de Partie



Vic Pelham
Junior Chef de Partie



Camesha Campbell
Kitchen Porter



Louis Pollick
BOH Manager



Edlyl Port
Creative Producer



Select three sandwich flavours, two salads and two sweets

SANDWICHES

The perfect egg mayo, chives, mustard cress

Grilled autumnal vegetables, lemony hummus, basil pesto (Vg)

Secret Smokehouse salmon, chive cream cheese, pickled cucumber

Classic ploughmans, smoked ham, mustard mayo, apple relish

Roast chicken, herby mayo, cherry tomatoes, seasonal leaves

Seared beef, chimichurri, mustard mayo, baby leaf

SALADS

Healthy yet substantial. Colourfully displayed by front of house staff and served on compostable or crockery plates.

Kale caesar salad, romaine lettuce, parmesan, black garlic, sourdough croutons

Roasted winter squash, goat's cheese, fennel, toasted buckwheat, chilli miso dressing

Seasonal tomatoes, sumac onions, fregola, basil oil, pine nuts (Vg)

Heritage beetroot, dill, quinoa, spinach, green goddess dressing (Vg)

Radicchio, butterhead, chicory, rocket, cucumber, toasted seeds, lemon dressing (Vg)

Charred broccoli, figs, sumac, seasonal herbs, labneh, tahini dressing

add roast chicken / baked trout / grilled halloumi +£2

SWEETS

Dark chocolate tahini brownie, sesame brittle

Baked winter citrus tartlet

Winter berry, clementine & cashew cheesecake (Vg)

Flourless lemon, polenta & poppyseed cake

Mini pavlova, lemon curd cream, seasonal fruit

Blackberry bakewell, candied almonds

ADD-ONS

Selection of Mediterranean olives, nuts and crackers

Seasonal hummus & crudité

Seasonal fruit platter



Select one menu

MENU ONE

Oven roasted Scottish hake, samphire, dill crème fraîche

or

Artichoke, sundried tomato, dill & mozzarella stuffed squash
with

Sides

Butterbeans, chickpeas, winter tomatoes, lemon, seasonal greens (Vg)

Rocket, green beans, feta, fennel, mustard dressing

Olive & herb sourdough, anchovy butter

MENU TWO

Lebanese marinated Norfolk chicken, burnt lemon, crispy skin

or

Caramelised winter squash, labneh, salsa verde

with

Sides

Crispy baby potatoes, roasted garlic aioli, sweet onions

Charred broccoli, kale, seasonal leaves, toasted seeds,

chilli sesame dressing (Vg)

Selection of breads, harissa hummus

MENU THREE

Slow cooked beef bourguignon, red wine, shallots, mushrooms, parsley

or

Mushroom ragù, shallots, crème fraîche, tarragon

with

Sides

Buttery mashed potatoes

Roasted heritage carrots, rubbed kale, peas, mint

Selection of breads & butter

HOT BUFFET



GUESTS

Guest arrival 11am - departure 4pm (or a 5 hour event)
CCG, Kitchen, linen, glassware & furniture | Furniture: Round tables and chairs plus linen
Staffing including beverage staff

MENU CHOICE	30 - 49	50 - 79	80 - 99	100 - 129
Working Lunch	£100.50	£88.50	£76	£72.50
Hot Buffet	£113	£100.50	£88	£85

ADD ONS

Fresh fruit platter	£2.50
Selection of breads, herbed butter	£2.50
Seasonal crudités platter, flavoured hummus	£2
British cheese & charcuterie platter, olives, dates, crackers	£8

DRINKS

Soft drinks only	£5
<i>Still & sparkling water, Coca-Cola & Diet Coke, selection of Dalston's soft drinks</i>	
Hot drinks	£7
<i>Freshly brewed filter coffee & selection of teas, dairy & non-dairy milks</i>	
Self service drinks package	£26
<i>1/3 bottle wine per person, mocktail spritz alternative, still & sparkling water</i>	

LUNCH PACKAGES



Selection of six canapés per head (mixture of hot and cold)
Additional canapés £4 per head

MEAT

Fillet steak, chimichurri, pear, smoked almond
Merguez sausage roll, apricot harissa mayo
Sourdough, chicken liver parfait, roasted grapes, honeycomb
Jerk duck ragù doughnut, sour plum
Sherry honey chicken, rosemary aioli, crispy skin

FISH

Prawn cocktail tartlet, kimchi, toasted sesame
Potato rösti, smoked trout, dill crème fraîche, cucumber
Black pepper tuna, ponzu mayo, kale cracker, edamame
Smoked mackerel bon bon, beetroot, horseradish, nori
Tikka monkfish, mint chutney, pickled vegetables

VEGETARIAN / VEGAN

Gunpowder potato, devilled quail's egg, chive
Beetroot choux, whipped goat's curd, caramelised onions, poppy seeds
Winter squash, ve-du-ya, super straccia tartlet (Vg)
Wild mushroom arancini, truffle aioli, parmesan crisp
Welsh rarebit croquette, keens cheddar, pickled walnut ketchup

SWEET

Blackberry bakewell, candied almonds
Tahini chocolate brownie, sesame brittle
Dark chocolate espresso tart, honeycomb
Cinnamon snickerdoodle cookie
Mini pavlova, whipped mascarpone, seasonal fruit

GUESTS

Guest arrival 6.30pm - departure 9pm (or a 2.5 hour event)
Canapé platter, kitchen equipment | Staffing

30 - 49	50 - 79	80 - 99	100 - 129	130 - 150
£78	£66	£56.50	£49	£45



Selection of four bowls per head (mixture of hot and cold)
Additional bowls £7 per head

MEAT

Chicken schnitzel, kale Caesar salad, cranberries, yoghurt dressing
Seared Irish bavette steak, chimichurri, roasted winter pumpkin, potato crisps
Slow cooked Persian pulled lamb, herbed wild rice, tzatziki, pickled onions
Wild venison bourguignon, red wine, mashed potatoes, parsley

FISH

Hot smoked trout, new potatoes, celeriac remoulade, apple crisp
Salmon en croûte, dill mayonnaise, mixed cress
Keralan fish moilee, prawns, jasmine rice, curry leaves
Poached hake, braised butter bean cassoulet, crispy cavolo nero

VEGETARIAN / VEGAN

Heritage beetroot, whipped goat's curd, dill, candied almonds
Burrata, harissa roasted pumpkin, honey parsnips, kale pesto, seeds
Vegan sausage, bean & ve-du-ya ragu, polenta, baby spinach (Vg)
Wild mushroom gnocchi, mascarpone, lemon oil, crispy sage

SWEET

Dark chocolate & sea salt mousse, blackberries, honeycomb
Warm sticky toffee & ginger cake, crème anglaise, sesame brittle
Plum & cinnamon crumble, vanilla ice-cream, toasted almonds
Winter berry pavlova, Kirsch mascarpone, sumac sugar

GUESTS

Guest arrival 6.30pm - departure 9pm (or a 2.5 hour event)

Bowl hire, kitchen equipment | Staffing

MENU CHOICE	30 - 49	50 - 79	80 - 99	100 - 129	130 - 150
4 bowls	£90	£78	£68	£61.50	£57
3 Canapés & 3 Bowls	£90.50	£79	£68	£62	£58

SEATED DINNERS

Gather your guests for a truly special event at the Foundling Museum, where Dinner Ladies will treat you to a feast of bold flavours, seasonal ingredients, and beautifully plated dishes. We bring a fresh & creative touch to seated dining, pairing delicious food with relaxed, attentive service in this stunning historic setting. Whether it's a corporate event or celebration, we'll make sure every plate and every moment, is one to remember.

HOW IT WORKS

- Please select one starter, one main and one dessert.
- Some dishes have a vegetarian alternative outlined below in italics.
- Please speak to your event manager regarding dietary requirements.
- Seated dinners are served with bread, tea & coffee and petit fours.
- Add four pre-dinner canapés for £20 to be served as guests are welcomed to the Museum.



GUESTS

Guest arrival 6.30pm - departure 10.30pm (or a 4 hour event)

CCG, Kitchen, linen, glassware & furniture | Furniture: Round tables and chairs plus linen

Staffing including beverage staff

MENU CHOICE	30 - 49	50 - 79	80 - 99	100 - 129
2 Course	£157	£136	£120	£115
3 Course	£166	£146.50	£130	£124.50

All include bread, petit fours, tea & coffee

PRICES



STARTER

Venison tagliata, sour cherry dressing, radicchio, mustard pangrattato +£2
Rare Breed pork terrine, prunes, lardo, seasonal leaf salad, mustard dressing
Secret Smokehouse salmon mousse, crème fraîche, lime, dill, sourdough shard
Slow roast winter tomatoes, whipped tahini, sourdough croutons, basil (Vg)
Caramelised onion, butternut squash & gruyere tart, bitterleaf salad

MAIN COURSE

Rolled confit Native breed pork belly
Bold bean & slow roasted tomato cassoulet, salsa verde, duck fat crumb
Dukkah spiced Welsh lamb neck fillet
Roasted garlic mash, glazed heritage carrot, harissa jus
Confit Norfolk chicken leg
Spiced parsnip purée, wilted seasonal greens, red wine & sour cherry jus
Seared wild venison loin
Fondant potato, spiced carrot purée, rubbed kale, tare sauce
Soy & sesame seared Irish bavette beef
Potato gratin, tenderstem broccoli, black garlic purée, chimichurri
Poached Scottish fillet of hake
Brown butter orzo, roasted Jerusalem artichokes, brassica salsa

PUDDING

Dark chocolate & Amaretti torte, boozy prunes, crème fraîche
Yoghurt panna cotta, roasted quince, ginger & almond crumb
Plum frangipane tart, chantilly cream, plum compote, thyme
Warm toffee & ginger cake, cardamom crème anglaise, sesame brittle
Winter citrus pavlova, limoncello, mascarpone, torched grapefruit
Chocolate beetroot brownie, meringue, seasonal berries, coconut cream (Vg)

3 COURSE

WELCOME DRINK

NV Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy

This Prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and white flowers that follow onto a palate which is bright and clean with a refreshing finish.

WHITE WINE

2023 Ponte Pietra Bianco, Veneto, Italy

The wine is pale lemon in colour. On the nose, intense aromas of almond blossom meld with green apple notes. It is lively and crisp on the palate with a touch of marzipan and honey from the Garganega grapes. The fresh citrus flavours carry through onto the finish.

RED WINE

2022 Casa Mia, Alicante/Syrah, Sicily, Italy

Deep ruby red in colour with purple hues. On the nose, this wine has aromas of dark fruit and spice that give way to a soft and rounded palate with typical Sicilian generosity of flavour. The finish is long lasting with fine tannins.

BOTTLED BEER

Camden Hells Bottle

MOCKTAIL ALTERNATIVE

Plum & Pear

Mr Fitzpatrick plum & pear cordial, sparkling water

STANDING

Welcome drink - Prosecco

White wine & beer

Mocktail Spritz alternative

DINNER

Welcome drink - Prosecco

¼ bottle of wine

Table water

Mocktail Spritz alternative

CORKAGE PER HEAD

UPGRADES

Champagne

English sparkling wine

Cocktail

2 cocktails added on to an above drinks package

£25

£30

£15

£7 per glass

£6 per glass

£28 per head

DRINKS PACKAGES

SPARKLING WINE

NV 'JCB No. 21' Crémant de Bourgogne Brut, JCB by Jean-Charles Boisset, Burgundy, France

Pale and vibrant in colour, the JCB No. 21 Crémant boasts aromas of citrus fruits, almonds and white flowers on the nose. The palate has refreshing and lifted acidity, coupled with a lovely, rich texture from the lees ageing.

2019 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England

Rathfinny's Classic Cuvée displays vivid aromas of grapefruit, red apple skin and brioche on the nose. The palate has real focus with zesty acidity and creamy texture. Rich, biscuity notes lead to a refreshing and moreish finish.

NV Grande Réserve, Devaux, Champagne, France

The wine has a lovely Pinot Noir richness on the nose, with aromas of baked apples and vanilla. On the palate, it is full, rounded and well balanced, with a lively, persistent finish.

WHITE WINE

2023 Western Cape Fairtrade Chenin Blanc, Liberty Fairtrade, South Africa

This wine is pale lemon in colour with youthful hints. Delicate aromas of fresh apples are matched with notes of stone and tropical fruits such as peach and pineapple. On the palate, this wine is refreshing and vibrant with crisp acidity.

2022 Touraine Sauvignon Blanc, Domaine de La Brossette, Loire, France

Pale lemon in colour, this wine is bright, zesty and gentle with plenty of character. Citrus and white flowers vie for attention and there is added depth thanks to lees-ageing; the finish is long and wonderfully refreshing.

2023 Mâcon Chardonnay, Corentin Chavy, Burgundy, France

Expressive flavours of citrus and peach fruit are balanced by bright acidity and a long, fresh finish.

ROSÉ WINE

2023 'Villa Estérelle' Côtes de Provence, Château du Rouët, France

Beautiful pale salmon in colour, this rosé wine from the Côtes de Provence appellation brings aromas of ripe citrus, alpine strawberry and fresh white blossom on the nose. The palate is refreshing, with a good balance of acidity and red berry and citrus flavours, ending in a poised and elegant finish.

RED WINE

2022 'Les Tapisseries' Rouge IGP Pays d'Oc, Domaines de Lamy, Languedoc, France

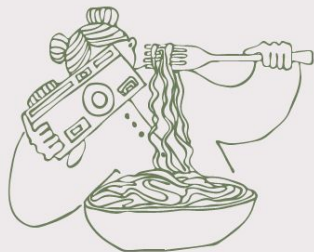
This wine is garnet red in colour, with purple tones. This southern French blend is brimming with bright aromas of red fruits married with a subtle spiciness. Vibrant and juicy on the palate with smooth tannins.

2020 'Coto de Imaz' Rioja Reserva, El Coto, Spain

This wine has an intense cherry colour with slight garnet edge. On the nose, the aromas are powerful and complex, with notes of ripe fruit and fine cocoa. Fleshy on the palate, this wine is velvety, with ripe tannins and good acidity.

2022 Bourgogne Pinot Noir Vieilles Vignes, Philippe le Hardi, Burgundy, France

Bright ruby in colour. This Pinot Noir is brimming with red cherry and raspberry fruit married with subtle hints of spice and violet. Velvety tannins coat the palate and a lively acidity carries the flavours onto the juicy finish.



STYLING & STATIONERY

Not only can we provide you with remarkable food and service, we love to bring your vision to life. We offer a 360 service, designing your stationery and tablescape according to your venue and theme.

We partner with a range of London's best hire suppliers and can help to elevate your event with bespoke styling - from beautiful crockery, cutlery, furniture and lighting, to coloured linens, floristry and print designed by us in-house (e.g. menus, name places and signage). We coordinate all suppliers in advance and manage this for you on the day so all that is left to do is enjoy.

If you are interested in exploring creative styling ideas and have a specific theme in mind, please do let us know.



STATIONERY

MENUS

Standard £2 per head

Includes: A5, 220gsm, white card, company logo

Bespoke £2.50 per head

Includes: choice of card size, 300gsm, coloured background options, font of choice

PLACE CARDS

Standard £1.50 per head

Includes: 10cm x 4cm, 300gsm, white card

Bespoke £1.75 per head

Includes: 10cm x 4cm, 300gsm, coloured background to match menu, font of choice

BOARDS

Bespoke seating plans, welcome signs & other large boards £100 per board

Includes: choice of A3, A2, A1, 10mm recycled foam board, coloured backgrounds, font of choice, company logo & easel hire



SHARING PLATES

We balance what we take with our pledge to give back. The greater the celebration, the stronger our repayment to the world.

We give clients the opportunity to sponsor our scheme that feeds hungry Londoners with food that would otherwise go to waste.

We use the surplus to cook healthy, nutritious and filling hot meals to Londoners in desperate need of food and sustenance.

Partnering with two great charities; City Harvest who help us obtain surplus food, and Streets Kitchen, who help us deliver it to those in need.

We use our network and initiative to come up with direct responses to problems in our local community.

If you would like to support our Sharing Plates initiative email stiritup@dinnerladiesltd.com



OUR TEAM

INCLUDED

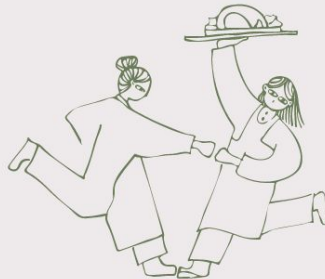
On every event we supply premium and diligently trained staff to create a wonderful experience for your guests. Instead of using staffing agencies we prioritise hiring and nurturing our own teams. Your quote includes an event manager to ensure the smooth running of your event and a front of house team on dinners and on receptions. Your quote also includes the chef team required and back of house management and staff.

WELFARE

As a London Living Wage employer we pride ourselves on paying well for the right level of service staff. Our culture is built on nurturing premium teams and their welfare is important to us. Service staff are booked until 23:30 after which extra fees will be applied to cover hours and taxi transport to ensure teams get home safely.

UNIFORM

Your quote includes service staff to wear a branded Dinner Ladies black apron and white shirt with smart black shoes. If you require anything different please let us know, additional costs will apply.



SUSTAINABILITY

We are on a mission to embed sustainability into our entire business process, as we recognise that our activities have an environmental impact. Therefore every commitment and objective is constantly challenged to ensure we adapt to reach our green targets.



We source all of our disposable packaging from Earth Friendly Foodware and Vegeware, which helps us ensure that everything is fully recyclable or compostable and that no zero single use plastic is used. We make sure that all food waste is collected and sent back to the kitchen, where we use as much as possible for staff lunches. We weigh anything left over, helping us monitor total waste across all events, allowing us to set targets to help reduce this.



We are committed to reducing our CO2 emissions and use our 100% electric vehicle for deliveries and driving within a 100 mile radius. We encourage our staff members to get public transport and lift share to events as much as possible. This approach not only helps reduce traffic congestion and emissions but also aids a sense of community within our team.



Our Sharing Plates scheme allows us to work with charities such as The Felix Project and Streets Kitchen, where we prepare meals from donated waste food for those who go hungry in London. We offer our clients the opportunity to sponsor and take part in the program, through joining us in the kitchen, collecting donations or delivering it to the homeless.



Dinner Ladies is currently undergoing a B Corp assessment which is allowing us to continue to evaluate and measure our business, setting higher targets and working towards becoming a certified green catering business.



We choose to work with a broad range of suppliers, ensuring our produce is sourced as sustainably as possible. These are just a few examples from our roster of suppliers we are constantly working to evolve. Prioritising provenance and diversity, and championing female founders is of the utmost importance to our team.

REN'S PANTRY

Our herbs and spices supplier, Ren, developed her offering based out of her North London family home and a long-standing passion for Indian cooking.

SECRET SMOKEHOUSE
FISH CURERS & SMOKERS
HANDMADE IN HACKNEY

Our smoked fish all comes from Secret Smokehouse, where the amazing Max has brought the family trade from the West coast of Scotland down to his garden in London Fields.



Our butcher, Billfields, is LEAF approved. LEAF Marque works to build resilient businesses, develop climate resilience, improve nature and biodiversity, drive supply chain innovation, and engage consumers in positive change.



WILDFARMED

Our flour supplier, WildFarmed, works with small-scale farmers all with a passion for organic, regenerative farming practices. Restoring bio-diversity in fields leads to richer soil, and a planet-friendly, utterly delicious product.

THANK YOU!



**DINNER
LADIES**

