



# EVENT MENUS

**LONDON  
ZOO**  
a ZSL conservation zoo

Spring/Summer  
2026

Sample menus



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# THANK YOU FOR YOUR INTEREST

## Hold your event at London Zoo and support the global conservation of animals and their habitats

In 2026 ZSL has turned 200 years old, marking two centuries of discovery, pioneering, inspiring and delighting through science and conservation. Tap into this history by booking one of the many locations that are available to you. Whichever space you choose for your event, you can be sure that you will be surrounded by an immersive setting within the 36 acres of zoological gardens.

By holding your event with us you will be helping to contribute to ZSL, with 20% of all private event revenue supporting the global conservation efforts.

## Contact

[venuehire@zsl.org](mailto:venuehire@zsl.org)



# SUSTAINABILITY SNAPSHOT

## Food and drink

 96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured product, from our cakes to our sandwich fillings are made with UK free-range eggs.

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 We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.

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 We work with Life Water. Through their charity, Drop4Drop, to date we have funded 79 clean water projects, providing 52,127 people with clean water.

 Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration

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 In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.

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 At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.

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 All our scoop serve ice cream is made by B-Corp registered, family-owned businesses with milk sourced from UK dairies and with full farm to cone/tub traceability.

## Other

 We have consistently been working to remove packaging from back of house areas with reusable crates now being used. This has led to 17 tonnes of cardboard annually being eliminated from our supply chain.

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 We have access to Watershed, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the challenging areas of our supply chain and implement emission reducing solutions.

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 Our cooking oil is collected by Olleco and turned into biodiesel.

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 We weigh and record our food waste and have a target in 2026 to reduce it by 20% from 2019.



# CANAPÉS

## Vegan and vegetarian

Gunpowder cauliflower tempura, broccoli and green chilli purée, quinoa puffs (vg)

Mushroom duxelle, chive emulsion, white balsamic, onion marmalade, mushroom tapioca cracker (vg)

British garden peas, broad beans, herb pea purée, pickled chilli, wasabi peas, croustade cups (v)

Potato and Parmesan crocchette, pine nuts, English mustard, porcini dust (v)

## Fish

Lemongrass and sesame tuna, charred pineapple and lime salsa, sriracha emulsion, coriander

White crab remoulade, yuzu gel, pickled radish, wonton cup

Gin-cured sea trout, pickled fennel, horseradish crème fraîche, caraway cracker, lemon gel

Flaked lemon cod tart, keta, cod's roe emulsion, tomato and sherry dressing

## Meat

Tarragon and leek chicken pressé, wild garlic emulsion, purple shiso, croute

Lamb and mint skewers, pea purée, anchovy mayonnaise, mixed cress

Suffolk salami croquettes, 'nduja mayonnaise, rosemary

British bresaola, radicchio, red onion marmalade, mushroom and mascarpone cream

## Dessert

Exotic pavlova, rhubarb compôte, coconut flakes (vg)

Mango and basil mousse, ginger insert, butter biscuit (vg)

Chocolate taco, whipped chocolate ganache, golden meringue, tangerine fluid gel (vg)

Mixed berry custard tart, verbena jelly, lemon balm (v)

(v) vegetarian | (vg) vegan

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event





# DOUBLE BITES

## Vegan and vegetarian

Cauliflower slider, crispy cauliflower and quinoa patty, cauliflower leaves and stem slaw, gochujang ketchup, brioche bun (vg)

Wild mushroom, lentil and pickled walnut sausage roll, black pepper and lemon mayonnaise (vg)

Homemade ricotta and pea croquettes, preserved lemon, baby mixed salad (v)

Cornish yarg scone, sharp apple chutney, celery (v)

## Fish

Native lobster and crayfish slider, lemon and chive mayonnaise, iceberg

Fish and chips, battered day boat catch, triple cooked fat chips, hot pepper tartare sauce

Tiger prawn and saffron arancini, bisque mayonnaise, sweet paprika

Cod brandade fishcake, romesco emulsion, black olive crumb, fish crackling

## Meat

Ham hock croquette, piccalilli gel, pickled cauliflower, dehydrated black pudding

Sriracha and hot honey-glazed buttermilk chicken slider, tahini lime mayonnaise, mooli radish salad

Lamb kofta skewer, minted labneh, pistachio and crispy shallot crumb, pomegranate, micro mint

Beef slider, sharp Keen's Cheddar, pickled onions, summer jalapeño slaw, brioche bun

(v) vegetarian | (vg) vegan

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# BOWL FOOD

## Vegan and vegetarian

Wye Valley asparagus and barley salad, charred asparagus spears, lemon verbena, land cress (vg)

Summer truffled gnocchi, courgette ribbons, broad beans, truffle emulsion, chervil (vg)

Jersey Royals, wild garlic and hazelnut pesto, whipped goat's curd, herb oil (v)

Isle of Wight tomato, smoked Superstraccia, basil sponge, basil oil, buckwheat crumb (v)

## Fish

Cornish crab risotto, sweetcorn and white crab fritters, radish

Seabream, peas and sugar snap salad, shaved fennel, pickled ginger, yuzu dressing, fish skin crackling

Pan-seared scallops, buttered hispi cabbage and peas, cauliflower purée, pancetta crumb

Sea trout Niçoise, white wine potatoes, olives, sun-dried tomatoes, green beans, free-range egg, mustard dressing

## Meat

Thyme roasted chicken, baby gem and pea fricassee, pancetta crisp, torn sourdough croutons, anchovies, Parmesan

Smoked ham hock terrine, piccalilli, quail egg, apple and celeriac salad, chervil

Korean-fried chicken, rice noodle and spring onion salad, coriander, soy and ginger dressing

Braised beef cheek, pommes purée, pickled walnut, crispy shallot rings, watercress, rosemary jus

## Dessert

Lychee and coconut tapioca pudding, mix seed granola, fresh strawberries, white chocolate shard, basil cress (vg)

Macerated seasonal fruits, vanilla custard, vanilla cream cheese, meringue (vg)

Raisin and banana cake, banana compôte, almond and oats crumble, toffee bourbon sauce (v)

Dark chocolate crème brûlée, apricot, mixed seed brittle, chocolate tuile (v)

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# SEATED STARTERS

## Vegan and vegetarian

Vegan burrata, British peas and broad beans, cherry tomatoes, black garlic, mint, focaccia croute, lovage oil (vg)

Heritage tomato terrine, smoked almond ricotta, tomato essence, basil oil (vg)

Grilled English asparagus, confit free-range egg, pickled wild mushrooms, wild garlic emulsion, frisée, hazelnuts, grain mustard dressing (v)

Golden beetroot, goat's curd, baby watercress, torn brioche, champagne vinaigrette, watercress purée, truffle oil (v)

## Fish

Battered cod cheeks, whipped cod's roe, baby gem hearts, pickled samphire, shaved radish, seaweed

Seared king scallops, cauliflower purée, sea herbs, crispy pancetta, espelette, cider vinegar gel (*supplement* £3)

Trout tartare, golden beetroot disc, blood orange gel, nasturtiums, sourdough crisp, cold pressed rapeseed oil, dill

Cured and grilled mackerel, beetroot chutney, compressed apple, baby watercress, buttermilk dressing, basil oil

## Meat

Smoked ham hock terrine, piccalilli, quail egg, celery shavings, pickled walnut ketchup, chervil

Cornfed chicken rilette, crispy pancetta, garden pea tartlet, red vein sorrel and frisée salad, fig chutney

Pink peppercorn crusted carpaccio of Cumbrian beef, pickled heritage carrot, horseradish crème fraîche, Castelfranco, caviar

Smoked duck breast, kohlrabi and Granny Smith remoulade, blood orange gel, hazelnut granola, maple and lemon dressing

(v) vegetarian | (vg) vegan | (c) served cold

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\*Prices excluding VAT



# SEATED MAINS

## Vegan and vegetarian

Pan-fried cauliflower steak, sweetheart cabbage, caramelised onion, roasted vine tomatoes, white miso and cauliflower purée, caper and walnut salsa (vg)

Grilled aubergine, charred spring vegetables, chickpeas and red pepper salad, paprika oil (vg)

Courgette and pea risotto, baby courgette, shaved Parmesan, black pepper crème fraîche (v)

Romanesco, broccoli and blue cheese tart, courgette mousse, nashi pear, toasted hazelnuts (v)

## Fish

Pan-fried wild sea bass fillet, cauliflower purée, braised fennel, wilted spinach, caviar butter sauce

Sea bream, caramelised onion purée, lovage, sea vegetables, white wine and mushroom sauce

Atlantic cod, runner beans, spring cabbage, dill cucumber, sorrel velouté

Cornish hake, wilted baby gem, buttered peas and courgettes, courgette purée, dashi beurre blanc

## Meat

Cumbrian lamb rump, courgette purée, minted Jersey Royals, spring cabbage, rosemary jus

Pan-roasted Norfolk chicken, grains and soft herb salad, tenderstem broccoli, pea and basil velouté

Slow-roasted Tamworth pork belly, broad beans and spring veg fricassée, caramelised apple purée, potato mousseline, marjoram jus

Dry-aged beef tenderloin, wilted spinach, pickled chanterelle, chestnut mushroom purée, wild garlic, rosemary jus

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# SEATED DESSERTS

Elderflower custard cream, cherry compôte, basil crumble, strawberry coulis, sugar disc (vg)

Layered green tea cake, raspberry curd, lemongrass and matcha Chantilly cream, macerated raspberries (vg)

Spiced cheesecake tart, pineapple and mango compôte, passion fruit coulis, coconut tuile (v)

Baked dark chocolate, Earl Grey mousse, citrus drizzle, chocolate shard, mini meringue (v)

## Add-ons

|                          | <i>per guest</i> |
|--------------------------|------------------|
| Cheese course (plated)   | £8 + VAT         |
| Cheese course with Port  | £12 + VAT        |
| Sorbet (palate cleanser) | £6 + VAT         |
| Dessert wine             | from £6 + VAT    |
| Tea, coffee, petit fours | £4.50 + VAT      |

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# KIDS' SEATED MENU

## Starter

Veggie pot (vg)

Falafel, carrot and  
cucumber batons, sweet  
carrot and honey hummus

## Mains

Mac and cauliflower  
cheese, Cheddar sauce,  
breadcrumb topping (v)

Pan-fried gnocchi,  
baby spinach, nut-free  
pesto (v)

Cod cheek nuggets, skinny  
fries, lemon mayonnaise

Chicken goujons, buttered  
peas, potato wedges

## Desserts

Vanilla marshmallows  
and strawberry sandwich

Gooey brownie,  
KitKat, sprinkles

Selection of ice cream

White chocolate and  
strawberry mousse

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# BUFFET

## SELECT

One vegan, one fish and one meat main

Two sides or salads

One dessert



## Vegan and vegetarian

Pea and shallot ravioli, British garden peas, summer truffle and Parmesan cream, black olive (vg)

Miso and maple-glazed aubergine, braised chickpeas and red pepper, toasted almond, coconut yoghurt (vg)

Harissa-roasted heritage carrots, freekeh salad, pomegranate seeds, toasted hazelnuts, tahini and orange dressing (vg)

## Fish

Smoked haddock and prawn fishcakes, crushed baby potatoes, roasted red peppers, charred lemon wedges, sriracha, tartare sauce

Soy-marinated bream, charred tenderstem, sugar snaps, cucumber, pickled red chilli, toasted almonds

Blackened cod, roasted cauliflower, wilted spinach, black olives, cherry tomatoes, saffron aioli

## Meat

Lamb meatballs, squash and apricot tagine, pomegranate, minted yoghurt

Sticky pork belly, kale, shaved kohlrabi and Pink Lady apple, new potatoes, cider glaze

Garlic and rosemary marinated chicken thighs, dukkah spiced roasted carrot, chimichurri

## Sides and salads

Heritage tomato salad, torn basil, red onion, sourdough croutons, toasted buckwheat, green pesto (vg)

Charred tenderstem broccoli, chilli, garlic, toasted almond flakes (vg)

Summer green salad, baby gem, avocado, classic vinaigrette (vg)

Ancient grain salad, pearl barley, parsley, mint, cucumber, lemon dressing (vg)

Jersey Royal potatoes, seaweed butter, chives (v)

## Dessert

Summer berry cake, yoghurt mousse, thyme-scented blackberry, biscuit crumbs (vg)

Caramel and white chocolate cheesecake, candied ginger (v)

Nibbed almond tart, matcha buttercream, apricot (v)

Banana and date cake, caramel buttercream, banana chips (vg)

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# WORKING LUNCH

Selection of baguettes and bagels accompanied by salads, dips and dessert.

## SANDWICHES AND BAGELS

Chalk stream trout and watercress, pickled cucumber and lemon mascarpone bagel

Isle of Wight tomato, Cornish brie, pickled onion, basil pesto, focaccia (v)

OR

Free-range tarragon chicken, lettuce and lemon verbena mayonnaise focaccia

Avocado salsa, black olive and rocket bagel (vg)

## FINGER FOOD

Spinach, hispi cabbage and cream cheese and romesco roll (vg)

OR

Courgette, pea and mint frittata, crumbled feta, preserved lemon (v)

## SALADS AND DIPS *(Choose two)*

*Served with beetroot hummus, roasted mixed peppers, bocconcini, torn sourdough croutons*

Orzo pasta, baby spinach, basil pesto (vg)

Mixed leaf salad, courgette ribbons, wholegrain mustard dressing

Charred courgette and spelt salad, pickled summer squash, mint (vg)

## DESSERT *(Choose one)*

*Up to 50 guests – select one / 50+ guests – select two*

Strawberry Swiss roll, cream cheese frosting (vg)

Coffee whipped ganache, macadamia praline, jasmine Chantilly cream (vg)

Banana and date cake, caramel buttercream, banana chips (vg)

Vanilla cheesecake, cherry jelly, honeycomb



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# BBQ

SELECT

Four mains

Two sides/salads

One dessert

## Meat

Smoky chargrilled beef burger, Ogleshield cheese, jalapeño slaw, pickled red onions, truffle mayonnaise, brioche bun

Char-grilled chicken burger, hot honey and sriracha glaze, rainbow slaw, garlic aioli, brioche bun

Spiced lamb kofta skewers, pomegranate molasses, giant couscous, minted cucumber yoghurt

Slow-roasted pork belly, barley, kale, shaved kohlrabi and Pink Lady apple, cider glaze

Jerk chicken thighs, pineapple and chilli salsa, salted coriander yoghurt

## Fish

Smoked haddock and prawn fishcakes, crushed baby potatoes, roasted red peppers, sriracha infused tartare sauce

Soy-marinated bream, charred tenderstem, sugar snaps, marinated cucumber, pickled red chilli

Harissa and lime marinated king prawns, mango salsa, lime wedges, coriander

Blackened cod, wilted spinach, roasted cauliflower, black olives, cherry tomatoes

## Vegan and vegetarian

Moving Mountains burger, vegan smoked cheese, tomato, red onion, mustard mayonnaise, gherkins, plant-based bun (vg)

Charred hispi cabbage hearts, black garlic and truffle butter emulsion (v)

Thyme-roasted portobello mushrooms, crumbled feta, chimichurri (v)

Smoked paprika-marinated cauliflower steak, avocado salsa (vg)

## Sides and salads

Jersey royal potatoes, crème fraîche, dill (v)

Charred tenderstem broccoli, chilli, garlic, toasted almond flakes (vg)

Summer green salad, baby gem, avocado, classic vinaigrette (vg)

Ancient grain salad, pearl barley, parsley, mint, cucumber, lemon dressing (vg)

Roasted beetroot and shaved Cornish yarg salad, watercress, walnuts (vg)

British heritage tomatoes panzanella, torn sourdough croutons, capers, pickled shallots (vg)

Fennel, apple and radish slaw, cider vinegar and mustard seed vinaigrette (vg)

## Dessert

Eton mess, macerated strawberries, Chantilly cream, raspberry meringue, basil (vg)

Vanilla cheesecake, cherry jelly, honeycomb

Nibbed almond tart, matcha buttercream, apricot (v)

Victoria sponge cake, raspberry jam (vg)

## Ice cream bar

Build your own selection of ice cream (*supplement £8*)

Chocolate brownie, sprinkles, wafers, mini marshmallows, chocolate sauce

(v) vegetarian | (vg) vegan

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# AFTERNOON TEA

## Savoury

Courgette and basil tart (vg)  
British courgette, vegan Parmesan,  
savoury tart

Native lobster and crayfish  
bridge roll  
Native lobster, crayfish, lemon  
verbena mayonnaise, caviar,  
brioche roll

Coronation chicken sandwich  
Curried chicken, golden sultana, light  
curry mayonnaise, mango gel, granary  
bread

Mrs Beeton's cucumber  
sandwich (v)  
Cucumber, cream cheese  
and butter, white bread

## Scone

Earl Grey tea-infused  
fruit scones (v)

Buttermilk scones with sultanas  
steeped in Earl Grey tea served with  
Dorset clotted cream and Tiptree  
strawberry jam

## Sweet

Coffee whipped ganache,  
macadamia praline, jasmine  
Chantilly cream (vg)

Victoria sponge cake,  
raspberry jam (vg)

Carrot cake, cream frosting,  
mixed seeds brittle (vg)

Mixed berry custard tart,  
verbena jelly, lemon balm (v)

(v) vegetarian | (vg) vegan

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# VEGAN AFTERNOON TEA

## Savoury

Courgette and basil tart (vg)  
British courgette, vegan Parmesan,  
savoury tart

Piquillo pepper and hummus  
bridge rolls (vg)  
Lemon mayonnaise, smoked  
paprika, bridge rolls

Coronation chickpea  
sandwich (vg)  
Curried chickpeas, golden sultana,  
light curry mayonnaise, mango gel,  
granary bread

Mrs Beeton's cucumber  
sandwich (vg)  
Cucumber, vegan cream cheese,  
chives, white bread

## Scone

Earl Grey tea-infused  
fruit scones (vg)

Scones with sultanas steeped in Earl  
Grey tea Served with coconut yoghurt  
and Tiptree strawberry jam

## Sweet

Coffee whipped ganache,  
macadamia praline, jasmine  
Chantilly cream (vg)

Victoria sponge cake,  
raspberry jam (vg)

Carrot cake, cream frosting,  
mixed seeds brittle (vg)

(v) vegetarian | (vg) vegan

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Thank you for your enquiry and  
we hope that our menus excite you.

We are very happy to discuss your requirements  
and to talk through any bespoke options that  
you may be interested in.

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ZOO**  
a ZSL conservation zoo

Contact

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