

A photograph of the National Theatre building in London, featuring its iconic Brutalist concrete architecture. In the foreground, a lush rooftop garden with various green plants is visible. A group of people in formal attire is gathered on a wooden deck in the middle ground, suggesting a social event. The sky is overcast with grey clouds.

Events at the

# National Theatre

A nighttime photograph of a cityscape, likely London, featuring St Paul's Cathedral with its prominent dome. The scene is illuminated by city lights, with a large bokeh effect of out-of-focus lights in the foreground. The text 'BUFFINI CHAO DECK' is overlaid in large, white, bold, sans-serif font.

# BUFFINI CHAO DECK



National  
Theatre



## YOUR PERFECT SUMMER PARTY VENUE

---

*Located atop the iconic National Theatre, the Buffini Chao Deck is the perfect destination for your summer celebrations. Enjoy exquisite food and drink while admiring the panoramic views from our private balcony overlooking London's Southbank.*

*The Buffini Chao Deck is minutes away from Waterloo station, and is easily accessible by train, tube, bus and even Uber boat, making it the ideal party location.*

*Summer party packages start at £130 + VAT per person and include exclusive hire of the Buffini Chao Deck, a 3 hour unlimited drinks package and your choice of canapes, bowls or street food, plus bespoke lighting and surround sound.*

*Book now to avoid disappointment!*





# CANAPE MENU

---

## PLANT BASED

Corn fritter, pico de galo, avocado, coriander (vg, ngci)

Carrot lox, carrot top & dill (v)

Violetta artichoke, roast red pepper, English pecorino, rocket mayo (v)

Hampshire watercress, pea, broad bean tartlet (vg)

Pearl onion tarte tatin, whipped feta, apple, thyme (vg)

Godminster cheddar & olive beignet, caramelised onion & pumpkin seed (v)

## FISH

Smoked mackerel rillettes, radish, lemon gel, dill

Wasabi cracker, sea bream ceviche, pickled jalapeno & carrot, lime gel

Chalk stream trout, potato cake, pea (ngci)

Warm haddock & gruyere tartlet, fennel pollen

Dorset crab choux bun, pickled cucumber

## MEAT

Lemongrass & coconut marinated chicken, crispy sticky rice, tamarind gel (ngci)

Confit duck pastilla, ras el hanout, apricot

Air dried venison 'bresaola', truffle, pecorino

Bourbon glazed Gloucester Old Spot pork belly bon bon, chorizo jam (ngci)

Confit duck rillettes, pickled raspberry, tarragon, rye

## DESSERT

Yuzu tartlet, candied lime, sesame brittle

Chocolate Madeleine, salted caramel, black pepper caramel crumb

White chocolate & raspberry blondie, raspberry gel (vg, ngci)

Olive oil sponge, orange blossom, blackberry (vg)

Elderflower cheesecake, blueberries & candied lemon (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients





## BOWL FOOD MENU

---

### PLANT BASED

- Sticky tamarind & chilli glazed aubergine, kimchi mayo, crispy onion, bao bun (vg)
- Chickpea, spinach & coconut curry, cauliflower rice (vg, ngci)
- Pickled & roasted kohlrabi, herb spelt, crispy kale, black garlic puree (vg)
- Goat's curd, marinated courgette, blistered tomatoes, black olive (v, ngci)
- Miso marinated tofu poke bowl, yuzu pickled vegetables, toasted sesame (vg, ngci)
- English pea risotto, crispy broad bean, kale, nastrium & pumpkin seed pesto (vg, ngci)

### FISH

- Oven roasted hake, dill crushed potato, spinach, mussel & Nyetimber broth (ngci)
- Cured & torched mackerel, celeriac & apple remoulade, rye
- Dorset crab, summer tomato gazpacho, brown crab emulsion (ngci)
- Miso baked cod poke bowl, yuzu pickled vegetables, toasted sesame (ngci)

### MEAT

- Ras el hanout braised lamb, scorched aubergine, pomegranate, khobez croutons
- Venison ragu, pecorino
- Lemon yoghurt grilled chicken, new potato, pea, broad bean, kale & lemon gremolata (ngci)
- Confit chicken croquette, Caesar emulsion, quail egg, summer leaves

### DESSERT

- Hej coffee tiramisu bowl, coffee cremeux, coffee-soaked sponge, Chantilly, cocoa nibs (v)
- Caramelised bourbon bananas, tonka bean mousse, coconut crumb (vg, ngci)
- Chocolate mousse, orange blossom cream, orange crumble (v)
- Strawberry bavaois, macerated berries, lemon thyme, poppy seed brittle (vg, ngci)

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



# YOUR PERFECT SUMMER PARTY VENUE



## **SOMETHING A LITTLE DIFFERENT**

---

We work with our incredible partners at KERB (Seven Dials Market, KERB at the Understudy) to bring you flavours from across the globe.

From dreamy Armenian canapes and small plates by Sireli, to delicious burgers from Meltdown, our street food vendors are the perfect addition to any event.





# sireli



## sireli

Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.



(until 26<sup>th</sup> May)

National Pizza of the Year 2022 winners with their Pepperoni Alla Vodka pizza, BBPS are serving their fluffy yet crispy Sicilian-style rectangular pizza only at the National Theatre.



**MELT<sup>®</sup>  
DOWN**  
CHEESEBURGERS

**MELT<sup>®</sup>  
DOWN**  
CHEESEBURGERS

**Slinging out a range of juicy, oozy burgers, with delicious sides and beef sourced from sustainable regenerative farming, Meltdown is the best late-night snack on the Southbank.**



# SEN NOODS

(from 3<sup>rd</sup> June)

Two friends from school serving up their take on the East Asian noodle dishes they grew up eating.



# National Theatre



[events@nationaltheatre.org.uk](mailto:events@nationaltheatre.org.uk)



0207 452 3999



**National Theatre Food & Drink**

Upper Ground

London

Southbank

SE19PX