

hospitality and events 2026



the
DESIGN
MUSEUM

lexington

events, designed around you

An event at the Design Museum deserves food and hospitality that feel every bit as considered as the space around it.

Meet Lexington Catering, the Museum's catering partner. Since 2002, we've been creating memorable food experiences across some of London's most distinctive workplaces and venues, bringing together exceptional food, brilliant people and a genuine love of hospitality.

From an intimate breakfast or private dinner to drinks receptions, celebrations and large-scale events, our approach is always personal. We listen to what you want to achieve, understand your guests and create an experience that feels entirely your own.

Because great events aren't simply catered.

They're designed.

Allergens:

If you would like to know the allergens in our food and drink, please ask a member of staff.

(V) Vegetarian | (VG) Vegan

food worth gathering for

For us, the food is never an afterthought.

Our chefs create modern, seasonal menus with flavour and provenance at their heart. More than 95% of our food is made from scratch, supported by a carefully selected network of brilliant British and London-based producers.

That means food that feels fresh and relevant to the occasion, whether it's beautifully crafted canapés circulating through the museum, generous sharing dishes around the table or a dinner created especially for your event.

And when the brief calls for something different, we love to create.

All prices exclude VAT unless stated otherwise

All pricing include service team and tableware

Bespoke requests are welcome, please discuss these requirements with our team



breakfast

from 34.50 pp | min 10 guests

one serving of the following:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Freshly pressed orange juice

Iced, fruit-flavoured water station provided.



choose three dishes from the below menu:

pastries & bakery _____

- Vegan spiced apple croissant (VG)
- Salted caramel cookie sandwich (VG)
- Croissants with butter portions & preserves (V)
- Spiced apple, apricot & muesli muffins (V)
- Apple & cinnamon muffin (V)

hot option _____

- Crisp kale, scrambled free-range eggs, spiced potatoes, sautéed spinach & avocado (V)
- Free-range eggs Florentine on a toasted English muffin (V)
- Masala roasted mushroom, cream cheese, spinach & spiced fried egg naan roll (V)
- Plant-based coconut porridge with spiced apple & blackberry compote & roasted seeds (VG)
- H.G. Walters Butchers Cumberland sausage breakfast roll
- Sweet-cured bacon roll, tomato relish
- Smoked trout, scrambled free-range egg & chive brioche roll

chilled choices _____

- Autumn fruit skewers, cinnamon Greek yoghurt (V)
- Apple & blackberry plant-based yoghurt bircher (VG)
- Fresh fruit bowl (VG)
- Poached plum yoghurt shot (V)
- Blackberry & linseed plant-based yoghurt shot (VG)

sandwich lunch

from 34.50 pp | min 20 guests

one serving of the following:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Freshly pressed orange juice

Iced, fruit-flavoured water station provided



choose two sandwiches, two finger food and one sweet option from the below menu:

premium hospitality
sandwiches example

Char-grilled autumn vegetables, baba ghanoush & spinach wrap (VG)

Vegan “cheese” Ploughman’s on granary (VG)

Free-range egg, watercress, sun-dried tomato and cracked black pepper ciabatta (V)

Falafel, couscous, cabbage salad, green chilli plant-based yoghurt wrap (VG)

London-cure smoked trout, cream cheese & chive bagel

Smoked chicken, rosemary & Dijon crème fraîche baguette

finger food

Crispy cauliflower “wings” with Sriracha BBQ sauce & vegan ranch (VG)

Lime crushed avocado, tomato salsa & vegan sour cream with tostada fingers (VG)

Baby leek, chestnut mushroom & fresh thyme tartlet with Cheddar style cheese (VG)

Green bean, edamame & baked butternut squash salad (VG)

Smoked chicken & rosemary scotch egg

sweet options

Vegan white chocolate chip blondies (VG)

Coffee ground granola bar (VG)

Apple, cinnamon & blackberry muffin (V)

Home baked apricot & coconut cookies (V)

Fresh fruit skewers, passion fruit yoghurt (V)

Autumn fruit skewers, Greek cinnamon yoghurt (V)

working lunch

from 38.00 pp | min 20 guests

one serving of the following:

Lavazza filter coffee

Fairtrade & organic black,
fruit & herbal teas

Iced, fruit-flavoured water station provided



choose five options from the below menu for a grazing style buffet.

finger food _____

- Mac ‘n’ cheese bites with marinara sauce (v)
- Sun blush tomato pesto and feta crostini (v)
- Baby leek, chestnut mushroom & fresh thyme tartlet with Cheddar style cheese (VG)
- Crispy tofu “wings” with Sriracha BBQ sauce & vegan ranch (VG)
- Lime crushed avocado, red pepper hummus, tomato salsa & vegan sour cream with tostada fingers (VG)
- Carrot, feta & mint samosa with coriander & mint chutney (v)
- Individual Stilton, leek & mushroom tartlet (v)
- Smoked chicken & rosemary scotch egg
- Crisp cod bites, tartare sauce

pinwheels _____

- Served on white tortilla unless stated otherwise. Alternative gluten free tortillas available.
- Falafel & hummus with mint yoghurt on spinach tortilla (v)
 - Vegan chickpea & jackfruit shawarma beetroot tortilla (VG)
 - Roast mushroom & avocado, plant-based coriander yoghurt, rocket & pumpkin seed (VG)
 - London-cure smoked trout & chive cream cheese
 - Smoked chicken Caesar, baby gem & parmesan

sweet options _____

- Vegan white chocolate blondies (VG)
- Banana & toffee loaf cake (v)
- Plum frangipane (v)
- Lemon drizzle loaf cake (VG)
- Chocolate muffin (v)
- Caramel shortcake (v)

full day package, working lunch

from 67.95 pp | min 20 guests

breakfast:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Served with two breakfast items

mid-morning:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Spring or sparkling water

One homemade bake ranging from zesty lemon drizzle to gooey double chocolate brownie

working lunch:

Five items from the grazing-style buffet

Served with a soft drink

afternoon:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Served with a choice of carrot cake, lemon drizzle or chocolate brownie bites (v)

Iced, fruit-flavoured water station provided



choose five options from the below menu for a grazing style buffet.

finger food _____

- Mac ‘n’ cheese bites with marinara sauce (v)
- Sun blush tomato pesto and feta crostini (v)
- Baby leek, chestnut mushroom & fresh thyme tartlet with Cheddar style cheese (VG)
- Crispy tofu “wings” with Sriracha BBQ sauce & vegan ranch (VG)
- Lime crushed avocado, red pepper hummus, tomato salsa & vegan sour cream with tostada fingers (VG)
- Carrot, feta & mint samosa with coriander & mint chutney (v)
- Individual Stilton, leek & mushroom tartlet (v)
- Smoked chicken & rosemary scotch egg
- Crisp cod bites, tartare sauce

pinwheels _____

- Served on white tortilla unless stated otherwise. Alternative gluten free tortillas available.
- Falafel & hummus with mint yoghurt on spinach tortilla (v)
 - Vegan chickpea & jackfruit shawarma beetroot tortilla (VG)
 - Roast mushroom & avocado, plant-based coriander yoghurt, rocket & pumpkin seed (VG)
 - London-cure smoked trout & chive cream cheese
 - Smoked chicken Caesar, baby gem & parmesan

sweet options _____

- Vegan white chocolate blondies (VG)
- Banana & toffee loaf cake (v)
- Plum frangipane (v)
- Lemon drizzle loaf cake (VG)
- Chocolate muffin (v)
- Caramel shortcake (v)

full day package, buffet lunch

from 97.00 pp | min 20 guests

breakfast:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Served with two breakfast items: choose one hot and one cold option

mid-morning:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Spring or sparkling water

One homemade bake ranging from zesty lemon drizzle to gooey double chocolate brownie

buffet lunch:

Two hot finger-food items, two sweet items and two salads

Served with a soft drink

afternoon:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Served with a choice of carrot cake, lemon drizzle or chocolate brownie bites (v)

Iced, fruit-flavoured water station provided

For smaller groups, please contact our sales team directly. If your event requires additional staff and specific equipment, these will be arranged and quoted separately.



half day package, working lunch

from 54.00 pp | min 20 guests

breakfast:

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Served with two breakfast items

working lunch:

Choose five options from the grazing-style buffet

Lavazza filter coffee

Fairtrade & organic black, fruit & herbal teas

Iced, fruit-flavoured water station



breakfast

hot breakfast

Smashed avocado, poached egg & wilted spinach on sourdough toast (v)

Eggs Florentine on a toasted English muffin (v)

Halloumi cheese, avocado & baby spinach breakfast muffin (v)

Vegan sausage breakfast muffin (VG)

Brioche bacon bap with flame roasted Arran country tomato chutney

Jungle naan roll masala roasted mushroom, cream cheese, spinach & spiced fried egg (v)

cold breakfast

Pain au chocolat (v)

Vegan blueberry croissant (VG)

Almond croissant (v)

Spiced apple, apricot & muesli muffins (v)

Fresh fruit skewers with passion fruit yoghurt (v)

Chia & coconut overnight bircher (VG)



lunch

premium hospitality sandwiches example

Char-grilled autumn vegetables, baba ghanoush & spinach wrap (VG)

Vegan “cheese” Ploughman’s on granary (VG)

Free-range egg, watercress, sun-dried tomato and cracked black pepper ciabatta (V)

Falafel, couscous, cabbage salad, green chilli plant-based yoghurt wrap (VG)

London-cure smoked trout, cream cheese & chive bagel

Smoked chicken, rosemary & Dijon crème fraîche baguette

salads

Italian garden salad (VG)

Winter coleslaw (V)

Heritage beetroot, squash & pumpkin seed salad (VG)

Tabbouleh salad (VG)

hot finger food

Crispy cauliflower wings with BBQ Sriracha & ranch mayo (VG)

Thai style sweetcorn fritters, sweet chilli (VG)

Spiced lentil & walnut koftas, tahini yoghurt and toasted pitta fingers (V)

Herb scones, whipped goat’s cheese, pickled beetroot salsa (V)

Blackened Cajun tofu bites, spiced apple & red pepper salsa (VG)

Baby leek, chestnut mushroom & fresh thyme tartlet with vegan Cheddar cheese (VG)

Mushroom arancini rice balls with red pepper & basil dip (V)

Chicken & creamed leek croquette

sweets

Plum financiers (V)

Seasonal fresh fruit platter (VG)

Assorted flavoured macarons (V)

Lemon tartlet, blackberry compote & vanilla cream (V)



seated lunch / dinner

from 128.00 pp | min 20 guests

one serving of the following:

Welcome drink on arrival

Three-course lunch/dinner

After dinner coffee

Still & sparkling water

Half a bottle of wine per person



select dietary requirements in addition to choosing one dish from each course:

starters _____

- Charred hispi cabbage, romesco sauce, curried chickpeas, grilled sourdough (VG)
- Vegan cauliflower velouté, toasted hazelnuts, ceps & porcini mushroom dusting (VG)
- Whipped goat’s cheese, apple & walnut salad, mustard vinaigrette (V)
- Artichoke & leek tarte Tatin, tomato fondue, dressed rocket (V)
- Cod cheeks, kimchi & peanut
- Smoked chicken terrine, beer-pickled onion, house mustard

mains _____

- Teriyaki tofu, shiitake mushroom rice, charred spring onions (VG)
- Sutton Farm cauliflower steak, white miso, almond cream, grapes, cauliflower crumb (VG)
- Roasted squash, sage & chestnut risotto with crispy kale (VG)
- Squash goulash, potato rosti, haricot beans & crispy fried cabbage (VG)
- Herb-crusted trout, poached egg, lemon orzo, rocket & pine nut pesto
- Devonshire duck, beetroot, plum & almond
- Curried monkfish, pearl barley, burnt cauliflower, curry leaf emulsion sauce
- Ballotine of chicken, confit potato pave, creamed leeks & bordelaise sauce

desserts _____

- Dark chocolate & orange tart, candied hazelnuts, vanilla ice cream (VG)
- Salted caramel cheesecake, poached pear, honeycomb (V)
- Orange & olive oil sponge, orange & rosemary syrup, vanilla pod ice cream (V)
- Spiced poached plum tartlet, almond sponge, blackberry sorbet (VG)

canapés

3 canapés pp – £18.00 pp

4 canapés pp – £21.00 pp

min 40 guests

Select dietary requirements in addition to choosing one dish from each



choose from the menu below:

savoury

Truffled artichoke & chickpea velouté (VG)

East African spiced roasted squash, creamed ground nut gel, pickled kumquat, mushroom dashi, raw seeded cracker (VG)

Char-grilled polenta & griddled autumn vegetables (VG)

Woodland mushroom velouté, truffle & toasted hazelnut (V)

Gruyère & caramelised onion fritters, chive crème fraîche (V)

Wild mushroom and Parmesan gougères (V)

Spiced squash, paneer and lentil spring rolls (V)

Sun-dried tomato & rocket mini tartlet (V)

Pesto, Welsh goat’s cheese & blush tomato crostini (V)

Miso noisette trout, sesame cracker, pickled ginger mayo

Torched cured bream, chilli & lemongrass jam

Vietnamese spiced duck, pickled radish, blackberry

Confit chicken & sage scotch egg, lovage aioli

Spiced chicken cones with smashed avocado

Crab cake with mango, chilli and coriander salsa

sweet

Poached plum & almond financier (V)

Orange sablé chocolate ganache (V)

Mini spiced Bramley apple crumble tart (V)

Toffee apple pie (V)

Lemon meringue pie (V)

Burnt citrus tart, meringue & smoked crème fraîche (V)

bowl food

3 bowls pp – £22.00 pp

min 40 guests



choose three bowls per person.

savoury_____

Wild mushroom & rosemary gnocchi with walnut, rocket & blue cheese (v)

Roasted squash, sage & chestnut risotto with crispy kale (VG)

Red bean, citrus & cumin chilli with smashed avocado & plant-based sour cream (VG)

Seared goat’s cheese, puy lentil casserole & caramelised button onions (v)

Sesame & Japanese seven spice crusted tofu, Asian infused quinoa & sweet chilli pickled vegetables (v)

Grilled cod, fire-roasted red pepper & confit potato

Smoked haddock croquettes, creamed spinach, warm tartare sauce

Sumac lamb rump, cannellini bean hummus & blackberry molasses

Five spice hoi-sin chicken fillets with wok fried vegetables & sticky rice

sweet_____

Croissant chocolate bread & butter pudding with Cornish clotted cream (v)

Salted caramel popcorn panna cotta (v)

Honey-poached apple, lime & macadamia trifle (v)

Plant based chocolate brownie, whipped plant-based cream & Belgian chocolate sauce (VG)

Lemon meringue pie, lemon curd, scorched meringue, crushed blueberries, sweet pastry, mint oil (v)

drinks packages

We offer a variety of drinks packages to suit different event styles and budgets, with flexible options available to meet your requirements.

They include house wine, house beer and unlimited homemade soft drinks.

If you would like to upgrade from house wine and beers, please speak with our team.

1 alcoholic drink - £9.00 pp

2 alcoholic drinks - £17.00 pp

4 alcoholic drinks - £32.00 pp



wine list

sparkling wine 750ml

NYETIMBER PRODUCT OF ENGLAND	
Classic Cuvee Multi-Vintage	60
Rosé Multi-Vintage Official Sparkling Wine Partner of the Design Museum	64

N.v. Dea Del Mare Prosecco Extra Brut, Veneto, Italy	33.6
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rosé 750ml

Les Bêtes Rousses Cinsault Rosé, Igp Pays D’herault, France	28
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Domaine Gavoty Recital Rosé, Côtes De Provence, France	40
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white wines 750ml

Hutton Ridge Chenin Blanc, Swartland, South Africa	24
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Vin Du Marche Viognier, Igp Pays D’oc, France	28
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Marques De Reinosa Blanco Rioja Blanco, Bodegas Marques De Reinosa, Rioja, Spain	28.8
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Stoneburn Sauvignon Blanc, Marlborough, New Zealand	32
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Gavi Di Gavi, Figini, Az Agr La Chiara, Piedmont, Italy	40
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Mâcon Villages, ‘La Côte Blanches’ Cave De Lugny, Mâconnais, France	48
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red wines 750ml

Les Genêts’ Syrah Grenache, Igp Pays D’oc, France	24
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La Foule Pinot Noir, Igp Pays D’oc, France	30.4
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Valdevina Malbec, Famatina Valley, Argentina	32
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Marques De Reinosa Crianza, Bodegas Marques De Reinosa, Rioja, Spain	33.6
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Passitivo Primitivo, Cantine Paolo Leo, IGT Puglia, Italy	36
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Stonehorse Shiraz, Kaesler, Clare Valley, South Australia	52
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drinks

cocktails

not included in drinks packages £40 per Litre (suggested serves 5 guests over ice)
min order 2 litres

Scotch · manzanilla sherry · ginger · sparkling apple

A crisp, gently spiced highball with orchard fruit and a dry sherry finish.

Dark rum · mint · lemon · peach bitters · prosecco

A deep, aromatic spritz balancing fresh mint, stone fruit and clean citrus.

Gin · pear · peppered honey · lemon · soda

Elegant orchard fruit with botanical gin, fresh citrus and a delicately spiced honey finish.

mocktails

not included in drinks packages £30 per Litre (suggested serves 5 guests over ice)
min order 2 litres

Grapefruit · peppered honey · grapefruit soda · sea salt

Bright citrus softened with floral honey, a subtle pepper warmth and a refreshing sparkle.

Pineapple · coconut · raspberry · lemon · ginger ale

A vibrant tropical serve with tart raspberry, creamy coconut and a bright ginger lift.

Blackberry · apple · lemon · rosemary · soda

A fruit-forward, herbaceous cooler layered with dark berries, crisp apple and fragrant rosemary.

beer & cider

Estrella galicia 330ml ABV 4.7%

Estrella 0% 330ml ABV 0%

Peroni 330ml ABV 5.1%

Asahi Super Dry 330ml ABV 5%

Meantime pale ale 330ml ABV 4.7%

Cider selection - on request

soft drinks

Diet Coke 330ml

Coca Cola 330ml

Water still / sparkling bottle 750ml

Orange juice 1L

London Essence 200ml

White Peach and Jasmine
Roasted Pineapple Raspberry and Rose
Pomelo and Pink Pepper Pink Grapefruit
Aromatic Orange and Fig, Lemonade,
Ginger ale

snacks

Cheese palmiers (v)

Olives (VG)

Smokey chilli snack mix (VG)

Dry roasted peanuts (v)

Assorted crisps (v)

Vegetable crisps (VG)

why Lexington?

Made for the moment

No two events are the same. We shape our food, drink and service around your occasion rather than asking your occasion to fit around us.

London on the menu

Our quality-led supply chain champions outstanding producers, with many of our suppliers based within the M25 and relationships that have been built over more than 15 years.

Made from scratch

More than 95% of our menus are produced from scratch, giving our chefs the freedom to focus on flavour, seasonality and quality.

People who care

Great hospitality is ultimately about people. From the first conversation to the final glass collected, our experienced team is there to make hosting feel effortless.



A Rainforest Alliance certified, 100% Arabica blend with sweet notes of honey and raisins

Creativity, backed by experience

For more than two decades, Lexington has delivered everything from everyday hospitality to high-profile events at some of London's best-known organisations and venues.

A more thoughtful way to entertain

Seasonality, responsible sourcing and a lighter environmental footprint are built into the way we work, helping us create food that's as considered as the occasion itself.

Our menus are plant-forward and shaped around seasonal British produce, with responsibly sourced fish, higher-welfare British meat and thoughtful food-waste planning built into every menu.

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