

REFRESHMENTS

Hot beverages

Freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of fairtrade tea and herbal infusion
£2.50 per person

All day filter coffee and tea
£11.00 per person

Hot chocolate station with marshmallows and cream
£4.00 per person

Additional topping selection

Lotus biscuit crumb, chocolate flakes, honeycomb pieces, smarties
£1.50 per person

Morning welcomes

Homemade shortbread
£2.00 per person

Freshly baked chocolate cookies
£2.25 per person

Freshly baked croissant and preserve jar
£3.75 per person

Fruit, yoghurt and granola breakfast jars
£3.50 per person

Bio & Me 'Gut-loving Porridge Pots | £3.00 per person
Super seedy & nutty
Apple & cinnamon

Breakfast brioche baps | £4.75 per person

Mushroom & onion chutney
Back bacon
Egg & hash brown
Cumberland sausage

Afternoon delights

Slice of victoria sponge *NCGI*
£3.75 per person

Lemon & poppy seed loaf
£3.50 per person

Mocha brownie
£3.00 per person

Cream tea – sultana scone, clotted cream, & preserve
£6.25 per person

Cold beverages

Fruit juices jugs | £5.00 per jug

Cloudy apple juice
Orange juice
Cranberry

Kombucha 250ml | £3.75 per person

Ginger & lemon remedy
Raspberry lemonade remedy

Homemade fruit & presse jugs | £5.00 per jug

Elderflower & mint
Homemade lemonade
Homemade raspberry lemonade

Individual bottles of still or sparkling mineral water 500ml
£1.75 Per person

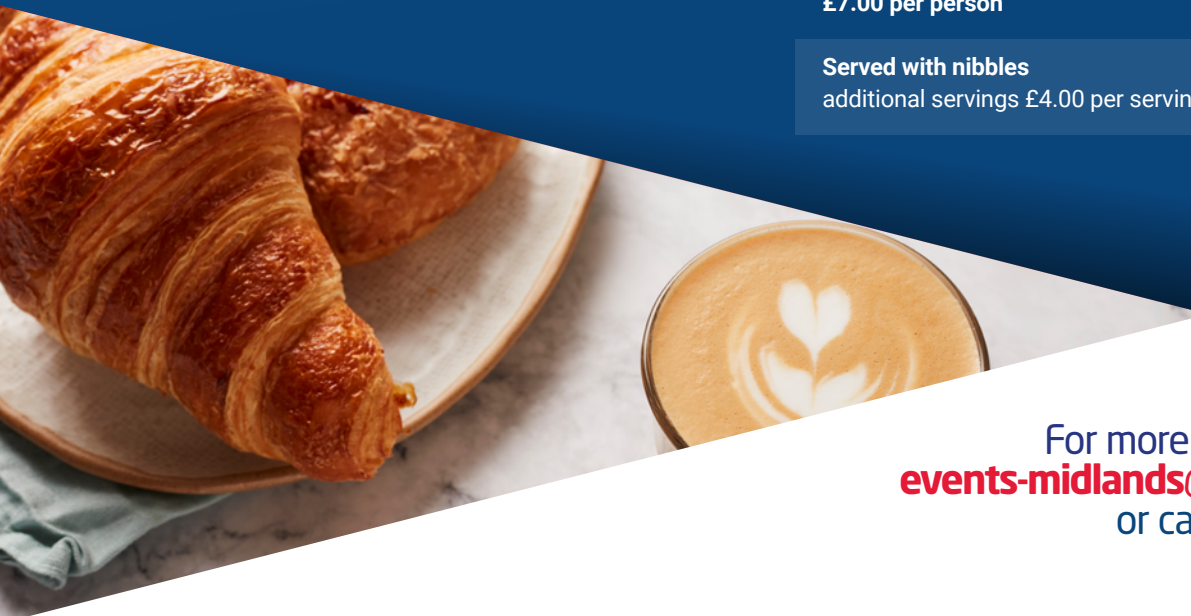
After-meeting beverages

Peroni & prosecco
£6.00 per person

House wines
£7.00 per person

Served with nibbles

additional servings £4.00 per serving



(All prices are ex VAT)

For more information, email
events-midlands@rafmuseum.com
or call **01902 376207**

LUNCH OPTIONS

WORKING LUNCH

A selection of freshly made sandwiches, ciabattas and tortilla wraps served with a dessert jar and freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of fairtrade tea and herbal infusions.

Please choose 4 options from the choices below and 1 dessert jar. Or, can't decide? Let chef choose.

Tortilla wraps

Onion bhaji & mango wrap V VE
Moroccan chicken wrap
Falafel & beetroot wrap V VE

Ciabatta

BLT
Chicken caesar
Red pepper, pesto & goat's cheese V

Sandwiches

Egg mayo & mustard cress on wholemeal bread V
Tuna mayo & rocket on white bread
Cheese ploughman's on granary bread V
Ham salad on white bread
Coronation chicken & rocket on white bread

Dessert jars

Lemon posset jar V
Eton mess shot V
Biscoff cheesecake V
Strawberry pannacotta jar V

£15.75 Per person

Add additional sweet or savoury items to any working lunch for £3.00 per item per person.

V Vegetarian VE Vegan

DELUXE WORKING LUNCH

A selection of freshly made sandwiches, ciabattas and tortilla wraps served with savoury and sweet items, and freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of fairtrade tea and herbal infusions

Please choose 4 sandwiches from the choices below, 2 Savoury items and 1 dessert jar. Or, can't decide? Let chef choose.

Tortilla wraps

Onion bhaji & mango wrap V VE
Moroccan chicken wrap
Falafel & beetroot wrap V VE

Ciabatta

BLT
Chicken caesar
Red pepper, pesto & goat's cheese V

Sandwiches

Egg mayo & mustard cress on wholemeal bread V
Tuna mayo & rocket on white bread
Cheese ploughman's on granary bread V
Ham salad on white bread
Coronation chicken & rocket on white bread

Savoury items

Pork & cumberland sausage roll
Chorizo sausage roll
Vegan sausage roll V VE
Scotch egg
Mini cheese scone V
Cherry tomato & red onion puff pastry V VE
Baharat cauliflower & aubergine skewers V VE
Welsh rarebit V
Chicken satay skewer

Dessert jars

Lemon posset jar V
Eton mess shot V
Biscoff cheesecake V
Strawberry pannacotta jar V

£19.75 per person

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LUNCH OPTIONS

SANDWICH HAMPER

A selection of freshly made sandwiches, ciabattas, and tortilla wraps, served with Tyrrells crisps.

Tortilla wraps

Onion bhaji & mango wrap V VE

Moroccan chicken wrap

Falafel & beetroot wrap V VE

Ciabatta

BLT

Chicken caesar

Red pepper, pesto & goat's cheese V

Sandwiches

Egg mayo & mustard cress on wholemeal bread V

Tuna mayo & rocket on white bread

Cheese ploughman's on granary bread V

Ham salad on white bread

Coronation chicken & rocket on white bread

Can't decide? Chef's selection available.

£9.75 Per person

LUNCH TO GO

Pre-packed sandwich, Tyrrells crisps, whole fruit, Nakd fruit & nut bar, bottled water.

Sandwich choices – maximum of 3 choices per order

Egg mayo & mustard cress on wholemeal bread V

Tuna mayo & rocket on white

Cheese ploughman's on granary bread V

Chicken & sweetcorn mayonnaise on wholemeal

Simple ham

Simple cheese V

£10.00 Per person

'NO-BREAD' LITE BITE LUNCH

Savoury choices

Pork & cumberland sausage roll

Chorizo sausage roll

Vegan sausage roll V VE

Scotch egg

Mini cheese scone V

Cherry tomato & red onion puff pastry V VE

Baharat cauliflower & aubergine skewers V VE

Welsh rarebit V

Chicken satay skewer

Dessert jars – choose 1

Lemon posset jar V

Eton mess shot V

Espresso chocolate mousse V

Strawberry pannacotta jar V

Can't decide? Chef's selection available.

5 items - £9.00 per person

7 items - £13.50 per person

V Vegetarian VE Vegan



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HANGAR CATERING – LUNCH

Individual lunch sustainability packaged for guests. Choose from healthy or wholesome dishes to create an efficient & dynamic lunch experience, allowing more time to socialise and network with delegates. Lunch includes 1 box per person from a choice of 2 dishes, including a vegetarian option.

COLD LUNCH

Mediterranean salad V VE

Roasted peppers, aubergine, courgette, red onion, mixed olives, lemon and olive oil dressing

Roasted butternut squash salad V

Pomegranate, goat's cheese and toasted pumpkin seeds

Classic Caesar salad

Chicken, bacon, anchovies, cos lettuce, croutons, Caesar dressing

Italian salad

Parma ham, mozzarella, beef tomato, balsamic dressing, shaved parmesan

Greek salad V

Feta cheese, cherry tomatoes, cucumber, caper, cos lettuce and black olives

£13.75 per person

DESSERT STATION

Lemon meringue tart V

Biscoff cheesecake V

Eton mess V

Brownie bites V

HOT LUNCH

Chicken Thai green curry with brown rice

Celeriac and kale tagine, with freekeh grains V VE

Butternut squash, sweet potato and chickpea curry, coconut rice V VE

Mini sausages, creamy mash, onion gravy

Singapore noodles V VE

Penne pasta with parmesan V

Stir fried egg noodles V

Spanish chicken with tomato, red pepper, chorizo and smoked paprika

Breaded chicken with katsu sauce

Swedish meatballs in tomato sauce

£18.75 per person

V Vegetarian VE Vegan



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ALLERGEN INFORMATION

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your Event Manager and details of allergens in any of our dishes can be provided for your consideration. At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred.

We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

If you have any concerns, please speak to a member of staff.

Cereals containing gluten
Nuts
Crustaceans
Celery

Eggs
Mustard
Fish
Sesame seeds

Peanuts
Soya beans
Lupin
Milk

Molluscs
Sulphur dioxide & sulphites

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SUSTAINABILITY

As part of the UK's largest food services company committed to delivering social value, our size and reach empowers us to have game changing influence on our national food system. As market leaders, we will drive this change and work with our partners to create a blueprint for others to follow.

- The RAF Museum and Restaurant Associates are committed to reaching climate net zero greenhouse gas emissions by 2030
- We are committed to reducing food waste by menu innovation and sustainable food practices.
- We encourage seasonal menus to reduce our carbon footprint
- We aim to source all our food from suppliers which support animal welfare and sustainable practices
- We regularly use 'wonky' fruit and vegetables in our menus to prevent them going to landfill
- Our 'life' water supports our charity project to supply clean water within developing countries
- To minimise waste and to support our sustainability objectives pens and paper are only available upon request



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