

# Design Museum Events Catering



the  
DESIGN  
MUSEUM

# IN PARTNERSHIP WITH RESTAURANT ASSOCIATES

As hospitality experts committed to delivering outstanding dining experiences, our highly skilled and enthusiastic team brings the knowledge, support, and creativity needed to elevate your event.

We continually challenge ourselves and our guests' expectations, while actively working to make a positive impact in our communities. Our operation is guided by a clear and unwavering principle: sustainability through a focus on seasonal menus and ethically sourced British ingredients.



# ENVIRONMENTAL IMPACT

At Restaurant Associates, we are passionate about not only doing the right thing, but making it easier for our guests to enjoy 'planet-friendly' events.

We are committed to a net zero target by 2030

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Over 80% of our fresh produce is sourced locally in the UK

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All our meat, dairy and poultry is Red Tractor farm assured

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All our fresh eggs are British free-range or organic

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We only use fish which is Marine Conservation Society certified

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We work with over 20 social enterprises from Divine chocolate to Lemonaid, to help raise funds for community projects

# Breakfast and Lunch



# Breakfast

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£35 excluding VAT pp

Minimum 10 people or minimum spend £350

Fairtrade tea and coffee as well as drinking water is provided.

Please choose three dishes from the menu below:

## HOT

Crushed avocado and slow cooked tomato on rye toast (VE)

Chestnut mushrooms with crème fraiche and chives on Wildfarmed sourdough (V)

Shakshuka baked eggs (V)

Tomato fondue, spinach and free range egg brioche roll (V)

Maple cured bacon in a brioche roll

## COLD

Mini viennoiserie selection - 3 pastries (V)

Apricot, hazelnut and seed flapjack (V)

Vegan banana bread (VE)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

Seasonal fruit salad (VE)

Seasonal fruit skewers (VE)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.



# Working Lunch

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£39 excluding VAT pp

Minimum 10 people or minimum spend £390

Fairtrade tea and coffee as well as drinking water is provided.  
Please choose four savoury and one sweet dish from the menu below:

## VEGETARIAN/VEGAN

- Fig, balsamic and vegan cream cheese crostini (VE)
- Courgette, soft herb ricotta and smoked tomato flatbread (V)
- Roasted pepper and artichoke tartlet (VE)
- Winterdale cheese and artichoke pesto straws (V)
- Halloumi bites, honey, thyme, chilli (V)
- Parsley, spring onion and walnut frittata (V, GF)
- Cashew nut parfait on toasted rye with apricot and ginger chutney (VE)

## FISH

- Smoked chalk stream trout rillettes
- Prawn cocktail tart
- Marinated tuna taco (GF)

## MEAT

- Cheese and pickle sausage roll
- Chicken terrine, thyme & apricot (DF)
- Confit duck with green tomato chutney (DF)

## MINI BRIDGE ROLLS

- Goats curd, courgette & black olive (V)
- Montgomery cheddar & chutney (V)
- Egg and mustard cress (V)
- Chicken and tarragon

## SWEET

- Coffee and walnut cake (V)
- Chocolate tart (V)
- Blueberry, polenta and almond cake (V, GF)
- Caramelised apple cake (V)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.



# Sandwich Lunch

£35 excluding VAT pp  
 Minimum 10 people or minimum spend £350

Fairtrade tea and coffee as well as drinking water is provided.  
 Please choose two sandwiches, one side and one sweet dish from the menu below:

## VEGETARIAN/VEGAN

- Butternut squash quinoa and feta wrap (VE)
- Roasted vegetables, rocket and harissa mayo focaccia (VE)
- Falafel, carrot and hummus wrap (VE)
- Mozzarella, plum tomato and pesto ciabatta (V)
- Winterdale cheddar ploughman's ciabatta (V)

## FISH

- Tuna, olive, avocado and smoked tomato pesto ciabatta (DF)

- Harissa king prawn and avocado wrap (DF)

## MEAT

- Hoisin duck, cucumber and sesame wrap (DF)
- Kent ham, cheddar and green tomato chutney ciabatta
- Chicken and avocado focaccia (DF)

## SIDES

- Roasted squash, sage and pinenut tart (V)
- Cheese straws (V)
- Red Leicester and chive scone (V)
- Grilled broccoli, shiitake mushroom and miso dressing (VE, GF)
- Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, GF)
- Green salad, lemon vinaigrette (VE, GF)

## SWEET

- Chocolate tart (V)
- Apricot, hazelnut and seed flapjack (V)
- Caramelised apple cake (V)
- Vegan chocolate brownie (VE)
- Salted coconut cream, mango and roasted pineapple (VE)
- Freshly baked chocolate chunk cookie (V)
- Freshly baked oat, raisin and lemon cookie (V)
- Seasonal fruit salad (VE, GF)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.

# Day Delegate Packages



# Full day delegate package

With buffet lunch

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£98 excluding VAT pp

Minimum 10 people or minimum spend £980

Breakfast - Fairtrade tea and coffee served with two breakfast dishes.

Mid-morning - Fairtrade tea and coffee served with biscuits.

Buffet Lunch - Two mains, two salads and two sweet dishes. Served with a selection of soft drinks and juices.

Afternoon - Fairtrade tea and coffee served with cake.

Hydration station is also available throughout the day.

## BREAKFAST

Mini viennoiserie selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

## MAINS

Strozzapreti with artichoke pesto, rocket and smoked tomatoes (VE)

Thai chicken meatballs, green curry sauce, peanuts and coriander (DF)

## SALADS

Fennel salad with orange, pomegranate and coconut yoghurt dressing (VE, GF)

Aubergine, sorrel yoghurt and pickled radish salad (V, GF)

## SWEET

Pain au chocolat bread and butter pudding (V)

Avocado vanilla cream, chocolate miso ganache, oat crumble (VE)

## AFTERNOON

Chocolate and hazelnut brownie (V)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.



# Full day delegate package

With working lunch

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£69 excluding VAT pp  
Minimum 10 people or minimum spend £690

Breakfast - Fairtrade tea and coffee served with two breakfast dishes.  
Mid-morning - Fairtrade tea and coffee served with biscuits.  
Working Lunch - Please choose from one of the set menus below.  
Afternoon - Fairtrade tea and coffee served with cake.  
Drinking water is provided.

## BREAKFAST

Mini viennoiserie selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

## SET MENU OPTION ONE

Courgette, soft herb ricotta and smoked tomato flatbread (V)

Montgomery cheddar and chutney mini bridge rolls (V)

Smoked chalk stream trout rillettes

Cheese and pickle sausage roll

Coffee and walnut cake (V)

Blueberry, polenta and almond cake (V, GF)

## SET MENU OPTION TWO

Roasted vegetables, rocket and harissa mayo ciabatta (VE)

Falafel, carrot and hummus wrap (VE)

Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, GF)

Kent ham, cheddar and green tomato chutney baguette

Caramelised apple cake (V)

Blueberry, polenta and almond cake (V, GF)

## AFTERNOON

Chocolate and hazelnut brownie (V)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.



# Half day delegate package

With working lunch

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£49 excluding VAT pp  
Minimum 10 people or minimum spend £490

Breakfast - Fairtrade tea and coffee served with two breakfast dishes.  
OR  
Fairtrade tea and coffee served with two sweet dishes for the afternoon.

Working Lunch - Please choose from one of the set menu options below:

## BREAKFAST

Mini Viennoiserie selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

## SET MENU OPTION ONE

Courgette, soft herb ricotta and smoked tomato flatbread (V)

Montgomery cheddar and chutney mini bridge rolls (V)

Smoked chalk stream trout rillettes

Cheese and pickle sausage roll

Coffee and walnut cake (V)

Blueberry, polenta and almond cake (V, GF)

## SET MENU OPTION TWO

Roasted vegetables, rocket and harissa mayo ciabatta (VE)

Falafel, carrot and hummus wrap (VE)

Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, GF)

Kent ham, cheddar and green tomato chutney baguette

Caramelised apple cake (V)

Blueberry, polenta and almond cake (V, GF)

## AFTERNOON

Chocolate and hazelnut brownie (V)

Freshly baked oat, raisin and lemon cookie (V)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.

# Receptions and Seated Meals



# Bowl Food

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£49 excluding VAT pp

Minimum 15 people or minimum spend £735

Please choose three dishes from the menu below:

Socca pancake, roasted broccoli, kimchi, sesame (VE)

Crushed beetroot, quinoa, coconut yoghurt, za'atar, hazelnut (VE)

Ras el hanout spiced cauliflower, bean salsa (VE)

Cashew parfait, damson, toast (VE)

Marinated Chalk stream trout, pickled carrot, sticky rice, furikake (DF)

Chicken and carrot salad with sesame and soy dressing (DF, GF)

Slow cooked pork, smoked bacon, cider, peas, shoestring fries (GF)

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.

# Canapés

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£49 excluding VAT pp

Minimum 15 people or minimum spend £735

Please choose four dishes from the menu below:

Cauliflower pakora, mango chutney (VE)

Potato croquet with hazelnuts and truffle (V)

Golden beetroot, horseradish and dill croustade (V)

Cashel blue cheese, spiced pear & walnut tart (V)

Tamari marinated prawns, furikake (DF, GF)

Chalk stream trout rillettes, smoked cucumber (GF)

Smoked chicken caesar salad

Sweetcorn and Nduja tart

Blueberry and almond financier (V)

Assorted Macarons (V)





# Seated Meals

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£125 excluding VAT pp  
Minimum 15 people or minimum spend £1,875

Reception cocktail upon arrival  
Enjoy a delicious three-course dinner  
After dinner coffee  
Half a bottle of house wine per person

## STARTERS

- Leek salad, Burford brown egg, vinaigrette (V, DF, GF)
- Roasted squash, pear, toasted pumpkin seeds, watercress (VE, GF)
- Cashew nut parfait, damson jelly, rye toast (VE)
- XO poached chicken & shiitake mushroom terrine, ginger pickled black radish, shiso (DF, GF)
- Smoked mackerel tart, red pepper ketchup, soft herb salad
- Prawn, cucumber and avocado salad, chilli and coriander dressing (DF, GF)

## MAIN COURSES

- Squash stuffed gnocchi, Winterdale cheddar, brassica salad (V)
- Roasted heritage carrots, café de paris butter, hazelnuts, crispy kale (VE)
- Roasted cauliflower, cashew hummus, curry and raisin dressing (VE, GF)
- Spinach, courgette and ricotta lasagne, pesto cream (V)

\*Herdwick lamb rack, shoulder croquette, caponata, basil (DF)

\*Scallop and prawn crusted Giga halibut, bouillabaisse, saffron potatoes, baby spinach (GF, DF)

## DESSERTS

- Caramelised apple tart, cider brandy cream (V)
- Chocolate torte, salted caramel, oat crumble (V)
- Spiced coconut cream, banana and cocoa ice cream, caramelised peanuts (VE)
- Vegan chocolate brownie, vanilla ice cream, cherry and pistachio (VE)
- Lemon cheesecake, blackberry and verbena
- \*Selection of British cheeses, green tomato chutney, artisan crackers (V)

\*£15 supplement for this dish

(V) vegetarian, (VE) vegan, (DF) dairy free, (GF) gluten free.

# Drinks



# Wine and Sparkling

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## SPARKLING

Nyetimber English Sparkling Wine:

Classic Cuvee NV Nyetimber 75cl - £87.50 per bottle

Demi Sec NV Nyetimber 75cl - £91.50 per bottle

Rose NV Nyetimber 75cl - £98.00 per bottle

Prosecco:

Prosecco Via Vai NV 75cl - £29.50 per bottle

Prosecco Rosé Via Vai NV 75cl - £35.00 per bottle

Champagne:

Abel Lepitre Brut NV Chanoine Freres 75cl - £72.50 per bottle

Abel Lepitre Rosé NV Chanoine Freres 75cl - £78.50 per bottle

## WHITE

Alma de Vid Blanco, Fernando Castro, Spain - £22.50 per bottle.

Blanco Sobre Lias Care, Spain - £23.50 per bottle

Pinot Grigio Via Nova, Italy - £25.00 Per bottle

Picpoul de Pinet 23 Belle Mare, France - £28.00 per bottle

## RED

Artolas Red, Vidigal, Portugal - £22.50 per bottle

Embrujo Tempranillo Organic Verum, Spain - £23.50 per bottle

Pinot Noir Les Mougeottes, France - £28.50 per bottle

Castellani Chianti Riserva, Italy - £30.00 per bottle

## ROSÉ

Pinot Grigio Blush, Il Sospiro, Italy - £23.50 per bottle

La Lande Cinsault Rosé Vin de France - £24.00 per bottle

Cuatro Pasos Rosé Martin Codax, Spain - £24.00 per bottle

Corbarol Rosé Chateau Saint-Roch, France - £33.00 per bottle

**A full wine list is available on request**



# Beers

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Peroni Nastro Azzurro 33cl - £4.95 per bottle  
Peroni Nastro Azzurro alcohol free 33cl - £4.50 per bottle  
Empress British pale ale 33cl - £6.50 per bottle  
Empress British gluten free lager 33cl - £6.50 per bottle

# Cocktails

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From £9.50 and includes:

Espresso Martini

Negroni

Spritz

Peach Bellini

(Custom cocktail requests are also available, contact our team for additional options)

# Signature soft drinks

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Mocktails - from £6.95

Homemade elderflower sparkling presse - £8.50 per 75cl

Homemade pink lemonade - £8.50 per 75cl

Life still or sparkling water - £4.50 per 75cl

(Custom soft drink requests are also available, contact our team for additional options)

**1 Hour drinks package - £28.50 per person per hour:  
A choice of house wine, Peroni beer and one soft drink**



# CONTACT DETAILS

the Design Museum  
224-238 Kensington High St  
Kensington London W8 6AG

Email Address  
[events.catering@designmuseum.org](mailto:events.catering@designmuseum.org)

Phone Number  
020 3007 6063

Prices include all staffing & tableware. Please note, for more bespoke events additional costs may apply. Contact our team for further details including alternative dietary menu options.