

A close-up photograph of a bartender's hands in a white shirt, pouring champagne from a bottle into a row of glasses. The glasses are filled with a golden liquid and topped with a thick layer of white foam. The background is dark and out of focus, suggesting a bar or event setting.

# CHRISTMAS PARTIES AT THE ROYAL AIRFORCE MUSEUM





Here at the Royal Air Force Museum we have many different event spaces, suitable for unforgettable parties, large or small. Allow us to create a beautifully bespoke Christmas event for you and your guests, with delightful food, in a truly memorable setting. Whether you prefer a canape reception, bowl food or perhaps a sit down dinner, we can help you celebrate the festive season in perfect style.





## PACKAGE PRICING

### DINNER

From £120 per person

Including welcome festive cocktail, 3 courses, coffee and half a bottle of wine

### BOWL FOOD AND CANAPE RECEPTION

From £65 per person

Including 3 drinks, 3 bowls and 3 canapes

### CANAPE RECEPTION

From £50 per person

Including 3 drinks and 6 canapes

Venue hire from £3,000

*All packages include all of the equipment required for your event, including glassware, crockery, cutlery, linen and furniture, along with a dedicated team of staff who will deliver a truly memorable event.*

*All prices are exclusive of VAT*





## SUGGESTED FESTIVE MENU

### CANAPÉS

Christmas goat's cheese tartlet with cranberry relish | v

Salmon gravlax with charred lemon and radicchio

Ham hock and pear terrine with grain mustard relish

### BOWL FOOD

Warm root vegetable salad with Parma ham and pomegranate | v

Wild mushroom risotto with roasted chestnuts and peppery cress | v

Honey glazed duck breast with mulled wine, cabbage and blackberries

### STARTERS

Beetroot and blackberry cured salmon with fennel and clementine | v

Heritage beetroot carpaccio with Sicilian blood orange and candied walnuts

### MAINS

Roast turkey breast stuffed with sage and apricot, honey glazed root vegetables and roasted baby potatoes

Vegan nut roast, honey glazed root vegetables and roasted baby potatoes | v

### DESSERTS

Spiced poached pear Eton mess with glazed fig

Vanilla and white chocolate crème brûlée with gingerbread dust