

# Restaurant Associates | the Design Museum



the  
**DESIGN  
MUSEUM**

**RESTAURANT ASSOCIATES**

# About us

Drawing on years of hands-on experience, expertise and passion, we curate bespoke hospitality solutions as unique as our clients. By putting people at the heart of everything we do, from enhancing your guests' experiences to empowering the teams who deliver them, we turn every event into a story worth sharing.

Our onsite Head Chef collaborates with Group Executive Chef Steve Groves, who was trained by Michel Roux and winner of MasterChef: the Professionals (2009) to create bespoke menus shaped around your theme, colours, and vision, combining creativity and precision to elevate every event.

Sustainability is at the heart of what we do: ethical, local, seasonal suppliers enhance flavours while reducing environmental impact. Wonderful ingredients, beautifully crafted are just that – glorious. We are committed to buying fresh, seasonal and ethically-sourced produce. We know that fresh is best, so our recipes are always cooked on the day that our customers enjoy them.

As the in-house team running the Design Café and Design Kitchen, we know the Design Museum better than anyone. Always on-site, we provide instant, accurate guidance and ensure smooth, confident event planning.

With us, you choose a tailored, integrated, high-calibre experience – ensuring your event doesn't just run smoothly, it stands out.



# Tea and Coffee

## **By serving – minimum 15 people\***

Good & Proper tea & fairtrade coffee

Good & Proper tea & fairtrade coffee + “Half the Story” shortbread

Good & Proper tea & fairtrade coffee + Cakes

## **Rolling Service (based on 8 hour service) – minimum 15 people\***

Good & Proper tea & fairtrade coffee

Good & Proper tea & fairtrade coffee + “Half the Story” shortbread

**Selection of freshly blended smoothies, served in a 1-litre jug**

**Selection of juices, served in a 1-litre jug**

V = vegetarian, VE = vegan, GF = non gluten-containing ingredients DF = non-milk-containing ingredients.  
Our busy kitchen endeavours to take all reasonable steps to avoid any risk of cross contamination however we cannot guarantee that our food is 100% free from a specific allergen.

\*For smaller groups, please contact our sales team directly by emailing [events.catering@designmuseum.org](mailto:events.catering@designmuseum.org).



# Breakfast

Minimum 20 people\*

One serving of Good & Proper Tea and Fairtrade Coffee included.  
Hydration station is provided.

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) (GF)

Breakfast bap - choose from bacon, sausage or vegan sausage

## Cold

Vegan banana bread (VE)

Seasonal fruit salad (VE, GF)

Seasonal fruit skewers (VE, GF)

Mini Viennoiserie selection - 2 pastries (V)

Apricot, hazelnut and seed flapjack (V)

Yoghurt with seasonal toppings (Vegan and GF options available)

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# Working lunch

Minimum 20 people\*

One serving of Good & Proper Tea & Fairtrade Coffee included.  
Hydration station is provided.

Choose four savoury and one sweet dish from the below:

## Vegetarian / Vegan

Fig, balsamic and vegan cream cheese crostini (VE)

Cashew nut parfait on toasted rye with apricot and ginger chutney (VE)

Roasted pepper and artichoke tartlet (VE)

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

Halloumi bites, honey, thyme, chilli (V)

## Fish

Smoked Chalk stream trout rillettes

Prawn cocktail tart

Marinated tuna taco (GF)

## Mini Bridge Rolls

Montgomery cheddar and chutney (V)

Egg and mustard cress (V)

Chicken and tarragon

## Meat

Cheese and pickle sausage roll

Chicken terrine, thyme & apricot (DF)

Confit duck with green tomato chutney (DF)

Coronation chicken sandwich

## Sweet

Coffee and walnut cake (V)

Chocolate tart (V)

Blueberry, polenta and almond cake (V, GF)

Caramelised apple cake (V)

Chocolate Vegan Brownie (VE)

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# Sandwich lunch

Minimum 20 people\*

One serving of Good & Proper Tea & Fairtrade coffee included.

Hydration station is provided.

Choose four savoury and one sweet dish from the below:

## Vegetarian / Vegan

Mushroom, basil and rocket with vegan cheese focaccia (VE)

Roasted vegetables, rocket and harissa mayo focaccia (VE)

Falafel, carrot and hummus wrap (VE)

Sweet potato and black beans & chipotle mayo focaccia (V)

Mozzarella, plum tomato and pesto ciabatta (V)

## Sides

Grilled broccoli, shiitake mushroom and miso dressing (VE, GF)

Green salad, lemon vinaigrette (VE, GF)

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

Roasted squash, sage and pine nut tart (V)

Red Leicester and chive scone (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 or mustard mayo baguette

Chicken and avocado focaccia (DF)

Coronation chicken sandwich

## Sweet

Vegan chocolate brownie (VE)

Salted coconut cream, mango and roasted pineapple (VE)

Seasonal fruit salad (VE, GF)

Chocolate tart (V)

Apricot, hazelnut and seed flapjack (V)

Caramelised apple cake (V)

Freshly baked chocolate chunk cookie (V)

Freshly baked oat, raisin and lemon cookie (V)

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# Full day package

## Buffet lunch with a choice of two or three main courses

Minimum 20 people\*

**Breakfast** - Good & Proper Tea & Fairtrade Coffee served with two breakfast dishes.

**Mid-morning** - Good & Proper Tea & Fairtrade Coffee served with biscuits

**Buffet lunch** - Two mains, two salads and two sweet dishes. Served with Elderflower fizz.

**Afternoon** - Good & Proper Tea & Fairtrade Coffee served with cake

Hydration station provided on the day.

### Breakfast

Mini viennoiserie selection (V)

Yoghurt with seasonal toppings (V)

### Mains

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

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

Grilled trout with mixed bean cassoulet

Miso glazed chicken, shaved vegetable salad and tahini dressing

Smoked miso tofu, rice noodle salad, and baby pak choi

Leghorn chicken lasagna

### Salads

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

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

Greek salad: tomatoes, cucumber, red onions, Kalamata olives, feta cheese tossed in a zesty olive oil and oregano dressing (V,GF)

Niçoise salad: tuna, green beans cherry tomatoes, Kalamata olives, baby potatoes, hard boiled eggs, Parmigiano Reggiano shaves, drizzled with a classic Dijon vinaigrette (GF)

### Sweet

Pain au chocolat bread and butter pudding (V)

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

Chocolate tart (V)

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# Full day package

**Working lunch**  
**Minimum 20 people\***

**Breakfast** - Good & Proper Tea & Fairtrade Coffee served with two breakfast dishes.

**Mid-morning** - Good & Proper Tea & Fairtrade coffee served with biscuits.

**Working Lunch** - Choose four savoury and one sweet dish from the below.

**Afternoon** - Good & Proper Tea & Fairtrade coffee served with cake.

Hydration station provided on the day.

## Breakfast

Mini viennoiserie selection (V)

Yoghurt with seasonal toppings (V)

## Lunch

### Vegetarian / Vegan

Cashew nut parfait on toasted rye with apricot and ginger chutney (VE)

Roasted pepper and artichoke tartlet (VE)

Fig, balsamic and vegan cream cheese crostini (VE)

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

Halloumi bites, honey, thyme, chilli (V)

### Meat

Cheese and pickle sausage roll

Chicken terrine, thyme & apricot (DF)

Confit duck with green tomato chutney (DF)

Coronation chicken

### Fish

Smoked Chalk stream trout rillettes

Prawn cocktail tart

Marinated tuna taco (GF)

### Mini Bridge Rolls

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)

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# Half day package

**Working lunch**  
Minimum 20 people\*

**Breakfast** - Good & Proper Tea & Fairtrade Coffee served with two breakfast dishes.

**Mid-morning** - Good & Proper Tea & Fairtrade coffee served with biscuits.

**Working Lunch** - Choose four savoury and one sweet dish from the below.

**Afternoon** - Good & Proper Tea & Fairtrade coffee served with cake.

Hydration station provided on the day.

## Breakfast

Mini viennoiserie selection (V)

Yoghurt with seasonal toppings (V)

## Lunch

### Vegetarian / Vegan

Cashew nut parfait on toasted rye with apricot and ginger chutney (VE)

Roasted pepper and artichoke tartlet (VE)

Fig, balsamic and vegan cream cheese crostini (VE)

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

Halloumi bites, honey, thyme, chilli (V)

### Meat

Cheese and pickle sausage roll

Chicken terrine, thyme & apricot (DF)

Confit duck with green tomato chutney (DF)

Coronation chicken

### Fish

Smoked Chalk stream trout rillettes

Prawn cocktail tart

Marinated tuna taco (GF)

### Mini Bridge Rolls

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)

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# Seated lunch / dinner

Minimum 20 people\*

Welcome drink upon arrival  
Delicious three-course meal  
After meal coffee  
Half a bottle of house wine per person

## Starters

Leek salad, Burford brown egg, vinaigrette (V, DF, GF)  
Cashew nut parfait, damson jelly, rye toast (VE)  
XO poached chicken & shiitake mushroom terrine, ginger pickled black radish, shiso (DF, GF)  
Bacon wrapped monkfish with a watercress salad and lemon vinaigrette  
Ras el hanout and tahini roasted cauliflower with bean salsa

## Desserts

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

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## Mains

Roasted heritage carrots, café de paris butter, hazelnuts, crispy kale (VE)  
Roasted cauliflower, cashew hummus, curry and raisin dressing (VE, GF)  
Squash stuffed gnocchi, Winterdale cheddar, brassica salad (V)  
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)  
Braised lentils, squash purée, grilled stone bass and kalettes

**\*supplement for this dish applied**



# Canapés

**Canapés are offered with a minimum selection of four per person.**

**Staffing levels are discussed and confirmed separately, depending on the location, size, and nature of the event.**

**Minimum 40 people\***

**Please choose from the menu below:**

## Cold

Cashew nut parfait & quince on sourdough crumpet (VE)  
Heritage carrot tartare cone with chive cream (VE)  
Golden beetroot, horseradish and dill croustade (V)  
Cashel blue cheese, spiced pear and walnut tart (V)  
Roasted crown prince squash & whipped goats cheese tartlet (GF, V)  
Chalkstream trout rillettes, smoked cucumber (GF)  
Smoked chicken Caesar salad  
Ibérico ham, triple cooked potato, confit yolk  
Native lobster cocktail cone

## Hot

Cauliflower pakora, mango chutney (VE)  
Slow cooked Herdwick lamb shoulder crumpet, ranch dressing  
Truffle arancini (GF, V)  
Potato croquet with hazelnuts and truffle (V)  
Tamari marinated prawns, furikake (DF, GF)  
Nduja and sweetcorn tart

**Canape options are subject to seasonal change.**

**To upgrade to bespoke canapes, please speak with a member of the team.**

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# Bowl food

**Bowls are offered with a minimum selection of three per person.**

**Staffing levels are discussed and confirmed separately, depending on the location, size, and nature of the event.**

**Minimum 40 people\***

**Please choose 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)

Harissa lamb kofte with mint yogurt

Tuna Niçoise with quail eggs, green beans and potatoes

Prawn laksa with rice noodles and baby pak choi

**Bowl food options are subject to seasonal change.**

**To upgrade to bespoke and luxury bowls, please speak with a member of the team.**

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# Beverages

## Bottled Beer

Birra Moretti 33cl  
Empress British pale ale 33cl  
Lucky Saint unfiltered lager 33cl  
Toast Grassroots pale ale 33cl  
Peroni 0% 33cl

## Soft Drinks

Homemade elderflower sparkling presse 75cl  
Homemade pink lemonade 75cl  
Life still or sparkling water 75cl  
Coca Cola 33cl  
Diet Coke 33cl  
San Pellegrino aranciata 33cl  
San Pellegrino limonata 33cl  
Remedy kombucha ginger & lemon 33cl  
Ginger beer 33cl

# 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 white 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.

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# Snacks

An ideal complement to your drinks reception.

## Choose three items:

Harissa nuts  
Marinated gordal olives  
Vegetable crisps  
Cheese straws  
Hot stuffed peppers  
Picos - tomato, red pepper, basil  
Homemade kale crisps



# Wine

## **Nyetimber English Sparkling Wine**

Classic Cuvée NV Nyetimber  
Demi Sec NV Nyetimber  
Rosé NV Nyetimber

## **Prosecco**

Prosecco Via Vai NV  
Prosecco Rosé Via Vai NV

## **White**

Alma de Vid Blanco, Fernando Castro, Spain  
Blanco Sobre Lias Care, Spain  
Pinot Grigio Via Nova, Italy  
Picpoul de Pinet 23 Belle Mare, France

## **\*Red**

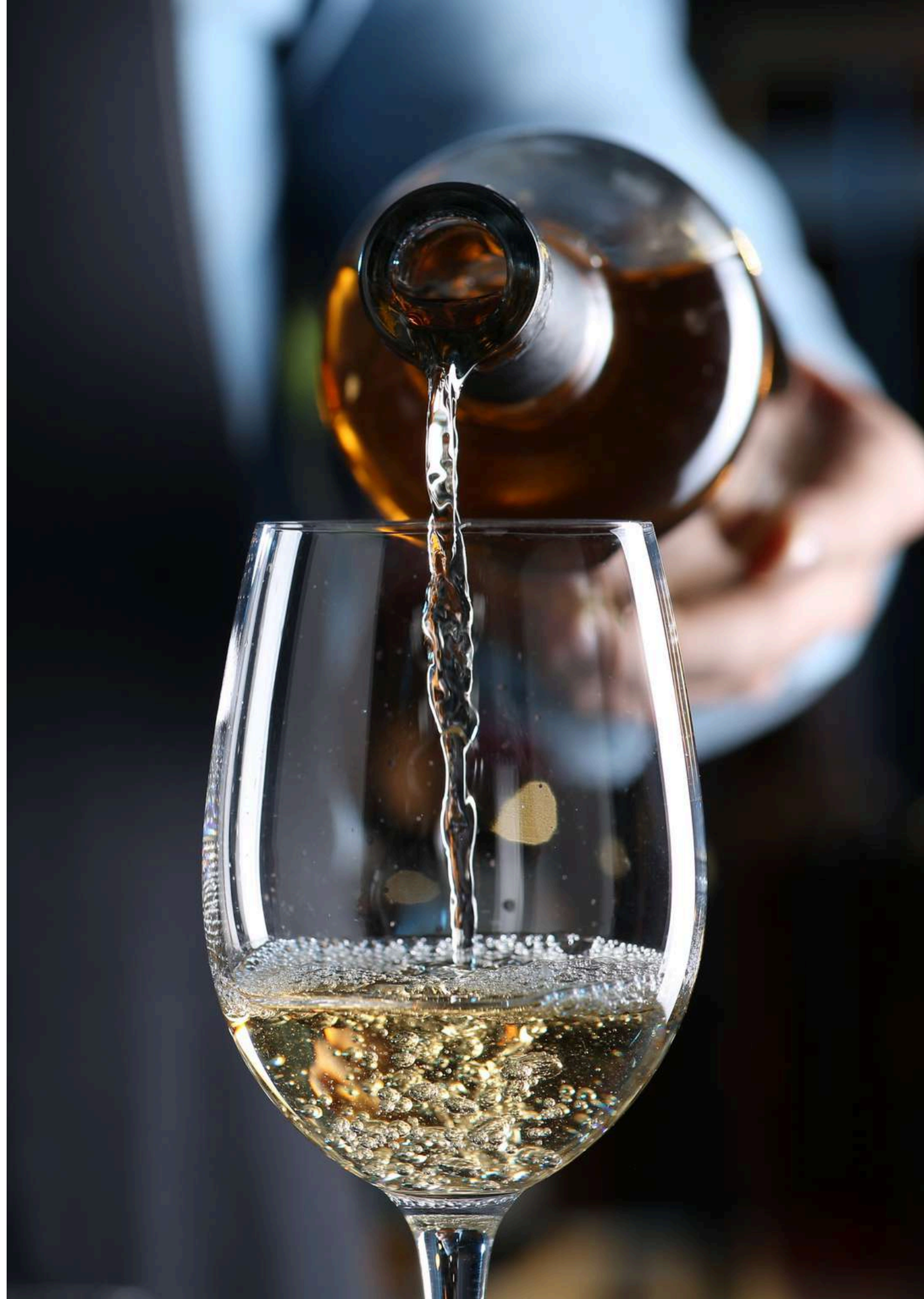
Artolas Red, Vidigal, Portugal  
Embrujo Tempranillo Organic Verum, Spain  
Pinot Noir Les Mougeottes, France  
Castellani Chianti Riserva, Italy

## **Rosé**

Pinot Grigio Blush, Il Sospiro, Italy  
La Lande Cinsault Rosé Vin de France  
Cuatro Pasos Rosé Martin Codax, Spain  
Corbarol Rosé Chateau Saint-Roch, France

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# Creating memorable and bespoke experiences

## Exhibition Dining

We can design a bespoke menu for your event, thoughtfully linked to the current exhibition to create a seamless and immersive guest experience.

## Celebrity Chef Menus

Our Group Development Chef, Steve Groves—trained by Michel Roux and winner of MasterChef: the Professionals, creates sensational culinary experiences, including menus inspired by the Roux legacy.

You can also book one of our renowned celebrity chefs for your client dining experiences. Our partners include Michel Roux Jr., Cherish Finden, and Ollie Dabbous.

## Brand-Led Menu Engineering

Menus are expertly engineered around your event strategy, brand identity, and company values, ensuring every detail reflects who you are.

## Signature Upgrades

From food tricycles and cocktail bars, to engaging networking activities and bespoke branded products, we offer a complete event solution.

## Make It Truly Yours

Enjoy a fully bespoke event experience, shaped by your ideas, tailored to your vision, and carefully crafted to showcase your brand.



Steve Groves

# Social Values

As a business we are dedicated to our impact on stakeholders, focusing on well being, equality and doing the right thing for the planet.

As part of Compass Group UK & Ireland, we strive to create a positive difference for our people and the wider community. Our dedication to social value goes beyond financial metrics and focuses on creating meaningful opportunities for individuals and communities.

We are committed to supporting one million people—both within and beyond our organisation—through our Mission to a Million campaign. Our goal is to transform lives by creating job opportunities, providing education and training and engaging with communities and charities.

By 2030, we want to have supported one million people and created over 5000 apprenticeships.

By choosing Design Museum Event Catering as your culinary partner, you will be supporting the Museum's vision for everyone to understand the value of design and ensuring that the museum remains accessible for all.

A percentage of profit from every event curated and delivered by Design Museum Event Catering, in addition to the venue hire contribution, is given back to the registered charity.



# Environmental impact

We are passionate about not only 'doing the right thing' but making it easier for our guests to make lower impact choices.

We are putting in the work towards our long-term and ongoing goals of reducing our carbon footprint minimising food waste curtailing the impact that our supply chain has on the environment and being transparent about where our ingredients come from.

By sourcing the highest-quality seasonal ingredients responsibly and locally whenever possible, we're creating a better experience for our guests, while also supporting the community and protecting the environment.

1. We commit to a 50% reduction in food waste per person by 2030
2. We have a British free-range egg-first policy
3. We provide nutritional labelling to allow guests to make informed food choices
4. We have partnered with Wildfarmed Flour to support regenerative agriculture practices
5. We only serve fish that is rated 1-3 as per the Marine Conservation Society's Good Fish Guide
6. All our beef and milk are UK & I sourced



# Our Suppliers

We work with a variety of suppliers who share our commitment to sustainability, quality and responsible sourcing, ensuring every detail meets the highest standards.



**CARAVAN**  
COFFEE ROASTERS



ChalkStream®

**NYETIMBER**  
PRODUCT OF ENGLAND

**GOOD &  
PROPER**  
TEA CO

# Contact us

## Email

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

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**DESIGN  
MUSEUM**



**RESTAURANT ASSOCIATES**