



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

Buffet Menu

Please note the serving is for minimum of 20 people
20 – 50 people choose two items from each course
Over 50 people choose up three items from each course

All served with warm bread rolls & mixed salad

Hot Items

Assorted seafood with fusilli pasta, mushroom, white wine sauce & soft herbs

Soy glazed salmon pavé with stir fry noodles

Moroccan lamb tagine with apricot, red onion & mint cous cous

Beef Bourguignonne, creamy mash potato

Chicken chasseur, basmati rice

Pork goulash, pilaf rice

Mixed peppers & red onion Thai green curry (v)
balsamic & basil (v)

Vegetarian lasagna verdi (v)

Selection of seasonal vegetables & potatoes

Cold Items

Honey glazed ham with mustard and cloves
Roulades of beef with asparagus

Cold poached salmon with mayonnaise

Assorted cured meats: Pastrami, Parma ham, smoked chicken

Turkey with herb & orange stuffing

Assorted vegetarian quiches (v)

Quinoa, pomegranate, mint & feta salad (v)

Tomato, mozzarella, red onion platter,

Dessert

Mixed Berry Cheesecake

Summer Pudding (seasonal)

Fresh Fruit Salad

Sherry Trifle

Fruit Tart

Tart au Citron

Tiramisu

Chocolate Gateau

Selection of British Cheeses

£45.24 per person

*We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.*

