

GORDON RAMSAY

PLANE FOOD

Based in the departure side of Terminal 5 at Heathrow Airport, Plane Food is open from breakfast through to dinner offering travellers on-the-go an express two or three course menu as well as picnics to take on-board.

Groups & Private Dining Menus -

Menus From 25.00pp

Breakfast Menus

Menus From 25.00pp

DRINKS & REFRESHMENTS

Champagne

From 53.00 per bottle

Soft drinks

From 2.80 per bottle

Wine

From 20.00 per bottle

Beer

From 4.25 per bottle

Mineral water

From 3.95 per bottle

Spirits

From 6.50

To make an enquiry call 020 7592 1373
or email groupsandevents@gordonramsay.com

www.gordonramsayplanefood.com

Terminal 5, Wellington Road, Heathrow Airport, TW6 2GA
020 8897 4545

 /PlaneFood

 @planefood

 @gordonramsayplanefood

#ReadyForTakeOff

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

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BREAKFAST MENUS

GROUP BREAKFAST

CONTINENTAL BREAKFAST

Mini pastries, orange juice, toast and tea or filter coffee
15.00 per person

CLASSIC BREAKFAST

Eggs, bacon, sausage, mushroom, tomato and toast,
orange juice and tea or filter coffee
20.00 per person

CHAMPAGNE BREAKFAST

Eggs Norwegian, mini pastries, Buck's Fizz
or Champagne,
Tea or filter coffee
25.00 per person

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GROUPS & PRIVATE DINING MENUS

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

GROUP A LA CARTE MENU

(Up to 20 people)

SMALL PLATES

- Roasted Romero pepper and tomato soup, chive crème fraiche 5.50
 - Chicken wings with tamarind sauce, coriander cress 7.50
 - Burrata, summer truffle, almonds and toasted focaccia 8.50
 - Salt and Szechuan pepper baby squid, chili and coriander 8.50
- our small plates are ideal for sharing

SALADS

- Caesar salad, pancetta, anchovies, soft Burford brown egg 8.50/12.50
 - Quinoa salad, hazelnuts, raisins, and ras el hanout 8.50/12.50
 - Burrata, heritage tomatoes, rocket and frisée 8.50/12.50
 - Crunchy beetroot salad, pumpkin seeds, barrel aged feta cheese 8/12
- Add: grilled corn-fed chicken / dry cured bacon 3.50

MAINS

- British short rib beef burger, Monterey Jack cheese and chimichurri mayo 12
- add: dry cured bacon / avocado 3.50
- Rigatoni pasta, wild mushrooms and bacon lardons 13
- Braised British lamb, spring greens, heritage carrots 18.50
- Cumbrian pork and fennel sausage, spring onion mash, shallot gravy 14
- Roasted Atlantic cod, tartare mash, Chardonnay wine sauce and poached egg 17.50
- Steamed sea bass, minted crushed new potatoes and courgette pesto 16.50
- Buttered chicken curry, cashew nut, saffron rice, poppadum 15.50
- Dry aged Hereford 10oz rib-eye steak with Café de Paris butter 28.50

SIDES 3.50

- Triple-cooked chips / Macaroni and Cheese / Pak Choi
- Broccoli and Romesco sauce / Creamy mash / Rocket and Parmesan

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GROUP LUNCH / DINNER

STARTER TO SHARE

Sushi Selection

California rolls, Japanese snow crab, avocado, tobiko

Tuna roll tartare, avocado, black sesame

Loch Duart salmon roll, avocado, yuzu-miso

MAINS

Steamed sea bass, minted crushed new potatoes & courgette pesto

Buttered chicken curry, cashew nut, saffron rice, poppadum

Rigatoni pasta, wild mushrooms & bacon lardons

DESSERTS

Valhrona chocolate tart with pistachio ice cream

Pineapple and melon carpaccio, passion fruit, coconut sorbet

Selection of British cheeses with quince jelly, oatmeal cracker

2 courses – 25.00 per person

3 courses – 30.00 per person

Enhance your experience with an addition of:

Additional cheese course 8.00 per person

Tea and coffee from 3.50 per person

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