

DININGMENU



With over 20 years in the aviation business our focus has always been to provide exceptional quality and service. Our brigade of classically trained chefs are at the heart of what we do and our reputation has been built on the creative talents of the team.

We believe a good eating experience should evoke all of the senses, the smell of fresh herbs, favourite dishes, memories, comforts, experiences. Food is our connection with travellers and it's a privilege for us to work with you.

We are committed to using locally sourced, fresh, seasonal ingredients combined with a passion for bringing out the inherent flavours to create perfectly balanced menus with a contemporary approach. All dishes are designed specifically for inflight dining and we are mindful always of the challenges faced on board the aircraft.

Around our passion for food we have built a fantastic friendly team of 'can do' people, who, at every level, go above and beyond to ensure you receive the best possible service, whether it's a restaurant collection, a personal shopping order or a last minute request at the aircraft. We know and understand the pressures you are under and we see ourselves as being part of your team.

Our menu is designed as a guide but do please contact us to discuss your individual requirements.



Breakfast

Boxed Breakfasts

Continental

Exotic sliced fruits and berries
Continental ham, cured meats and European cheese selection
Mini Danish pastries and croissants
Petit smoked salmon bagel with cream cheese
Fruit yogurt

Healthy

Fan of seasonal melon and grapes with fruit coulis
Petit sliced bagels with cream cheese
Smoked salmon plate with sliced egg and tomato
Bircher muesli

Traditional English

Choice of free range scrambled, poached, omelette or fried eggs
Prime back bacon, Cumberland sausages, mushrooms, grilled tomatoes and hash browns
Bread roll and farm butter
Fresh sliced fruit
Mini Danish

Hot Combinations

Free range eggs – scrambled, poached, omelette, egg white omelette or fried
Sausages – Cumberland pork, beef or chicken
Bacon – prime back or American style
Breakfast steak
Black pudding
Grilled tomatoes
Sautéed field mushrooms
Hash browns
Baked beans
Filled breakfast rolls – egg, bacon, or sausage
Eggs benedict
Eggs florentine

Cold Plates

Selection continental cured meats and cheeses
Scottish smoked salmon with cream cheese

Bakery

American style flowerpot muffins
All butter Danish pastries
Freshly baked croissants, pain aux raisins and pain au chocolat
Toast – white, wholegrain or seeded
Bagels
English buttermilk muffins
Crumpets
French toast with maple syrup and fresh strawberries
American style buttermilk pancakes with fruit compote or maple syrup

Fruit & Juices

Fruit salad cup
Exotic sliced fruits
Seasonal fresh berries
Freshly squeezed juices:- Orange, apple, grapefruit, lemon, carrot, mixed berry, paw paw, mango, watermelon, superfood and other juices freshly made on request
Fresh made fruit smoothies and milkshakes

Cereals

Bircher muesli with Greek yogurt and heather honey
Swiss muesli
Organic oatmeal porridge
Granola

Dairy

Dairy Milk: - whole fat, semi skimmed, skimmed
Dairy Free Milk: - almond, soya, rice
Yogurts: - Greek, fruit, natural, low fat, dairy free



Sandwiches

Thick Filled Sandwiches

On white, wholegrain or gluten free, select from the fillings below or choose your own:-

Chicken and mayonnaise
 Coronation chicken
 Thai chicken
 Turkey, stuffing, cranberry
 Honey roast ham, mustard
 Topside of beef, horseradish
 Egg and mustard cress
 Brie and French jambon
 Cheddar and English pickle
 Bacon, lettuce and tomato
 Tuna mayonnaise or tuna sweetcorn
 Smoked salmon, cream cheese
 Prawns with seafood sauce, continental lettuce
 Brie and avocado

Open Sandwiches

Set on toasted brioche or rye and beautifully presented:-

Medley of seafood
 King prawns with taramasalata mousse
 Smoked salmon with cream cheese
 Lobster with basil mayonnaise
 Smoked trout with horseradish dressing
 Smoked chicken or duck with fresh peach
 Italian salad with Parma ham
 Continental cheeses
 Cured meats
 Char-grilled Mediterranean vegetables with shaved parmesan
 Goat's cheese with English red onion marmalade

Tortilla Wraps and Pitta

Mozzarella, rocket, roast peppers, basil
 Lebanese chicken
 Chicken Caesar
 Coronation chicken
 Thai chicken
 Roast vegetable and pesto
 Feta cheese and couscous
 Tuna and sweetcorn
 Chilli bean and tomato
 Hoisin duck, cucumber, spring onion and plum sauce
 Classic Lebanese crab and avocado pitta club sandwich

Grilled Panini

Char-grilled chicken and cheese with pesto
 Cheese, ham and grain mustard
 Char-grilled vegetables and cheese and herbs

Filled Baguettes

With any of the listed sandwich fillings

Canapés



Hot

Thai king prawns
Kibbeh with yogurt dressing
Mini Thai fish cakes with chilli sauce
Shrimp in rosti potato shell with mango, chilli, coriander and lime salsa
Petit pizza
Greek stuffed mushrooms
Mediterranean vegetable filled pastry puffs
Skewers – Thai chicken, yakitori chicken, sweet chilli chicken
Satay – chicken, fish, beef
King prawn skewers
Dim sum selection
BBQ chicken wings
Spanakopita and tiropita
Cocktail samosas with plum sauce
Tiger prawns with coriander tempura batter
Savoury filled filo pastry: - grilled scallop and herb butter or bocconcini, sundried tomato and pesto

Cold

Smoked salmon filled blini
Vietnamese rolls with tuna, salmon, shrimp, vegetables
Char-grilled chicken with guacamole
Goat's cheese and tapenade
Mini asparagus tartlets
Smoked trout mousse on pumpernickel bread
Malaysian spicy chicken kebab sticks with cucumber and mint dip
Mini pitta filled with falafel, shredded lettuce and houmous
Asparagus and prosciutto with basil mayonnaise

Sushi

Collection arranged from Nobu, Sumosan or your restaurant of choice
(notice required)

Classic Canapés

Butter pastry cup filled with caviar
Sliced lobster with basil mayonnaise
Quails egg, asparagus and hollandaise sauce
Foie gras d'oise with redcurrant jelly
Marinated king prawns
Beef fillet with bocconcini, fresh pesto and sundried tomato

Caviar

Belgua, Oscietra, Sevruga with full accompaniments (24 hour notice)



Platters

Beautifully presented, garnished and ready to serve.

Seafood Platter

Including dressed lobster, Cornish dressed crab, large peeled Mediterranean shrimps, finest Scotch smoked salmon, beetroot cured royal salmon fillet, calamari, crab claws and scallops. Garnished and served with creole seafood and lemon tartar dips and finished with petit lemon muslin parcels

Canape Platter

Highly presented canapés from our menu selection with some choice seasonal additions from our chef's favourites

Mezze Platter

A wide selection of warm falafel, cheese and lamb sambousek, and kibbeh accompanied by stuffed vine leaves, tabbouleh, moutabel, houmous, marinated olives, vegetables and cheeses

Sushi and Sashimi Platter

Freshly prepared maki, nigiri and sashimi with soy sauce, wasabi and ginger

Crudites Platter

Freshly prepared seasonal vegetable batons served with a selection of fresh dips

Antipasti Platter

The finest smoked and cured meats from across Europe served with sliced manchego cheese and buffalo bocconcino accompanied by Kalamata olives, spiced mission olives, smoked chutneys, baby vine tomatoes and marinated sweet peppers and pickles

Roast Meats Platter

Prime sliced chicken and Norfolk turkey, medium rare Scotch beef fillet, roasted and sliced stuffed poussin, honey glazed duck breast and roasted seasonal game. All served with savoury breads, pickles and mustards

British and Continental Cheese Platter

From our extensive range of fine cheeses we select the best flavoured and textured cheeses and garnish them with dried fruits, nuts, celery and grapes. Our local Suffolk pickle and gourmet biscuits complete this platter

Exotic Fruits and Berries Platter

A beautifully presented colourful platter of ripe sliced mango, pawpaw, melon, pineapple, citrus fruits and seasonal soft fruits and berries

Classic Sandwich Platter

A wide selection of freshly prepared, thick filled sandwiches on seeded, white and brown bread. Gluten free available on request

Mixed Breads Sandwich Platter

A combination of mini soft rolls, petit baguettes, open and closed sandwiches and wraps. Choose your own selection or we can do it for you. Gluten free available on request

English Afternoon Tea Platter

An indulgent platter of dainty cucumber, organic egg and cress, and smoked salmon sandwiches together with Devon mini fruit scones, Cornish clotted cream and thick strawberry jam. Our classic English mini pastries including Victoria sponge, rich fruit and apple cinnamon cake and glazed fruit and lemon tarts complete this traditional platter



Appetisers

Soups

Vegetable broth
Vegetable, tomato and lentil with a hint of chilli
Laska coconut with chicken and rice noodles
Cream of asparagus
Mushroom and wild mushroom
Tomato and basil
Moroccan spiced lentil
Leek and potato
Chicken and sweet corn chowder
Pumpkin with a warm hint of cumin and thyme
Watercress and stilton
Thai tom yum spicy soup:- shrimp or chicken with garnish
Tuscan bean minestrone
Lobster bisque
Tom khai gai spicy chicken soup
Harira
Miso

If you have a favourite soup recipe do ask us to make it for you

Starters

Fine Scotch salmon with dark assorted rustic breads and fresh lemon
Royal smoked salmon fillet with beetroot cured salmon, fennel, lemon segments and a dill and herb salad
Italian salad, buffalo mozzarella, sliced tomatoes, fresh basil and virgin olive oil
Char-grilled Mediterranean vegetable salad with bresaola and shaved parmesan
Thai fishcakes with mango and chilli salsa and a lime and coriander salad
Avocado pear, crab and shrimp salad with sweet chilli and fresh wild rocket
Prosciutto ham, asparagus, shaved parmesan and char-grilled peppers with balsamic dressing
Foie gras d'oe on toasted brioche with baby heritage beetroot, caramelised onions and a primivere salad
Italian Parma ham wrapped bocconcino mozzarella with a pepper rocket salad and balsamic dressing
Beef carpaccio with pickled wild mushrooms, shallot puree and a rocket and parmesan salad
Burrata Pugliese creamy mozzarella salad with roasted bell peppers and extra virgin olive oil dressing
Cornish crab set on watermelon dressed with a mango puree



Main Dishes

Beef

Classic fillet au poivre
Grilled fillet steak
Beef fillet kebabs
Fillet steak with stilton and croutons
Beef steak and mushroom pie
Stir fried beef strips and Chinese vegetables with oyster sauce, honey glazed cashews
Beef stroganoff with three mustards
Meatballs in goulash sauce
Cheese and leek crusted beef cottage pie in a ceramic dish
Thai stir fried chilli beef with baby glazed pak choi and toasted sesame

Chicken

Chicken with preserved lemon
Corn-fed chicken with brie and tarragon with a grain mustard sauce
Chicken cacciatore
Chicken Kiev
Thai red curry with coconut cream sauce
Pesto stuffed chicken breast on mustard mash
Sautéed baby chicken with baby spinach, honey jus and toasted pinenuts
Chicken Catalan
Thai green curry with coconut cream sauce
Supreme of corn fed chicken with morel and thyme jus
Roast garlic and lemon rotisserie chicken
Lebanese chicken breast marinated with cumin, coriander and natural yogurt served with preserved lemon and a mint and yogurt dip

Lamb

Best end of lamb roasted with a parsley and olive crust with pesto gravy
Lamb cutlets marinated in fresh mint
Roast fillet of lamb with wild mushroom jus
Lamb and prune tagine
Traditional lamb shepherd's pie in a ceramic dish
Braised lamb with flageolet beans
Greek lamb on the bone with aubergines and rice pilau
Aubergine stuffed lamb moussaka
Roast rack of lamb with fresh thyme and redcurrant jus
Pan fried fillet of lamb with baby spinach and roasted garlic and rosemary jus

Veal

Veal escalope with lemon sauce
Veal with mozzarella, Parma ham and sage roasted tomatoes
Veal meatballs in tomato and basil sauce
Pan fried rose veal chop with rosemary and thyme butter and pan juices

Duck and Game

Breast of duck with black cherry sauce
Honey glazed duck breast with steamed pak choi
Confit duck leg with roasted plum sauce and sautéed cabbage
Fillet of venison with butternut squash, parmesan and truffle
Guinea fowl with red wine and tarragon
Roast quail with herb butter

Fish

Baked cod tagine
Pan fried salmon fillet with basil and mustard mayo
Salmon fillet with pan seared scallop and a light nettle, samphire and lobster broth
Moroccan style roast salmon with saffron, onion compote and preserved lemon
Grilled Dover sole
Steamed salmon on wok fried Chinese leaves with soy jus
Grilled salmon with fennel, lime and sumac and chilled fennel mint salad
Japanese black cod with miso glaze
Seasonal seabass on chick pea ragout
Teriyaki char-grilled seabass fillets
Roast fillet of monkfish with tomato, ginger and garlic
Deep fried English cod fillet
Spicy Mediterranean Prawns with a chilli and tomato sauce side
Lobster thermidor baked in shell in an individual ceramic dish
Sautéed tiger prawns with butter garlic sauce

Vegetarian & Pasta



Vegetarian

Vegetable biryani

Vegetable lasagne layered with ricotta and pesto

Red peppers filled with pesto risotto

Wild mushroom risotto

Portobello mushrooms filled with Mediterranean vegetables, spinach and emmenthal cheese, roasted with basil scented olive oil

Pasta

Ravioli with wild mushrooms, asparagus and parmesan veloute

Lobster ravioli with truffle and a light lobster sauce

Mediterranean lasagne – meat or vegetable

Spaghetti with meatballs in a basil and tomato sauce

Pasta Sauces

Neapolitan

Carbonara

Bolognese

Arrabiata

Tomato and basil

Wild mushroom

Fresh red or green pesto

Chilli and tomato

Alfredo

Served with your choice of spaghetti, tagliatelle, penne or linguine
(gluten free alternatives on request)



Vegetables & Rice

Vegetables

Glazed baby carrots
Petit pois
Fine green beans
Fresh asparagus
Sautéed spinach
Tenderstem broccoli
Baby corn
Cauliflower cheese
Roasted parsnips
Roasted root vegetables
Char-grilled Mediterranean vegetables
Celeriac puree
Braised fennel with lemon and thyme

Potatoes

New minted potatoes
Pommes noisette
Baked potato with sour cream and chives
Pommes Dauphinoise
Roast potatoes
Creamed potatoes
Potato Lyonnaise
Potato galette
Baby roast red potatoes with rosemary, garlic and tomato
French fries

Rice

Basmati
Saffron
Risotto
White
Pilau
Wild
Egg fried
Vegetable



Fresh Salads & Dressings

Classic Salads and Sides

Caesar
Greek
Tuna Nicoise
Tabbouleh
Shiraz
Tomato and onion
Waldorf
Italian Salad with tomato, buffalo mozzarella and fresh basil
Pasta
Three bean
Coleslaw
Potato
Mixed leaves only
Mixed garden salad
Rocket
Lemon and herb couscous
Garnish pack

Main Dish Salad Bowls

Tuna nicoise
Chicken Caesar
Avocado prawn
Chicken tarragon with red grapes and walnuts
Thai beef salad
Thai green vegetable noodle salad
Exotic spiced salad
Lobster, crevettes and German potato salad
Cobb salad
Seafood
Chef's Salad

Superfood Salads

Kale Salad

Kale with candied beetroot, popped broad beans, avocado, glazed cashew nuts, peas and shredded heirloom carrots, finished with your choice of pulled chicken or wild poached salmon and a miso ginger dressing

Broccoli and Mint Tabbouleh Salad

Nutritious fresh salad with cucumber, radish, celery and sumac, garnished with heritage beetroot discs and sprinkled with china rose sprouts and a creamy dill labna dressing

Mediterranean Quinoa Salad

Fresh and fruity combining quinoa with fresh mango, shaved seasonal vegetables and a roasted pepper dressing

Dressings

Italian – Mayonnaise – Thousand island – French vinaigrette – Blue cheese – Balsamic Honey mustard – Caesar – Ranch – Greek



Desserts & Pastries

Whole Desserts

Pecan and toffee cheesecake
(whole or per slice)
Wild berry cheesecake (whole or per slice)
Double chocolate cheesecake
(whole or per slice)
American style chocolate cheesecake
Double chocolate gateau
Chocolate caramel and banana gateau
Chocolate truffle torte
Amerena cherry torte

Individual Desserts

French apple tart
Maple and pecan tart
Baby pear and baked almond tart
Exotic fruit tart
Crème caramel
Cambridge crème brulee
Caramelised banana torte
Dark chocolate torte
Chocolate marquise cheesecake
Sticky toffee pudding with crème anglais
(served hot)
Bread and butter pudding (served hot)
Cornish clotted cream rice pudding (served hot)

Icecream

Haagen -Daz icecream (individual or
500ml tubs)
Fruit Sorbets
Coulis: - Raspberry, Strawberry, Exotic

Cakes and Pastries

Assorted Donuts:- large or mini
English scones with Cornish clotted cream
and preserves
Individual seasonal fruit tarts with
crème patisserie
Chocolate éclairs
Passion cake
Luxury chocolate fudge cake
Carrot cake
Banana cake
Rich fruit cake
Chocolate fudge brownies
Assorted fresh baked cookies

Cocktail Desserts and Petit Fours

Banoffee tartlets
Lemon tartlets
Assorted petit chocolates and pastries
Afternoon tea selection
Assorted mini macarons
Chocolate dipped strawberries: - dark,
milk or white

Special Orders

We can collect from Laduree, Godiva,
La Maison du Chocolat or a patisserie/chocolatier
of your choice (notice required)

Complete Boxed Meals

Ready to serve meal tray set ups. The below menus are designed to give you an idea of what we can provide but we are always happy to make up any menu to order. Cheese, biscuits, petit four, bread roll and butter all included.

Cold Tray Set Ups

Tray One

Mozzarella, roast vegetable and basil salad
Pan fried salmon with rocket salad
Exotic sliced fruits and berries

Tray Two

Seafood salad with dressing
Wild mushroom filled chicken supreme with balsamic glaze
Dark chocolate torte

Tray Three

Pate de foie gras with brioche and red onion chutney
Thai chilli beef in sesame noodle salad
Dolcelatte with soft berries and biscuits

Tray Four

Assorted finger sandwiches
Mini smoked salmon blinis
Exotic sliced fruit and berries
English scones, clotted cream and preserves

Tray Five

Cobb salad
Fresh berries with Greek yogurt
Carrot cake and brownies

Hot Tray Set Ups

Tray Six

Smoked salmon, melon and king prawn salad with dressing
Lebanese chicken with cool mint yogurt and saffron, apricot and almond fragrant rice
Chocolate cake

Tray Seven

Italian salad – buffalo mozzarella, tomatoes and basil with balsamic dressing
Fillet beef with a trio of peppercorn butter, medley of fine vegetables and sautéed potatoes
Sliced exotic fruits

Tray Eight

Seafood and chilli salad with avocado salsa
Lamb fillet with wild mushroom jus, grain mustard mash, spinach and baby glazed carrots
Lemon cheesecake

Tray Nine

Assorted canapés (cold)
Whole lobster tail thermidor with Mediterranean rice
Melon and paw paw salad

Allergies and Intolerances

We can assist you with any food allergies or intolerances, please highlight these on your order or speak to our team about your requirements.

Placing an Order

You can order by email, online or contact us by phone on +44 (0)1279 661241 to discuss your requirements. We are always happy to assist you with menu suggestions if you are undecided on your choice.

Cancellation Charges

Cancellation charges may be incurred on orders cancelled with less than 18 hours notice. We will always endeavour to return any items to stock and keep costs to a minimum.

Delivery

We deliver to Southern UK and London airports including Stansted, Luton, Farnborough, Cambridge, Gatwick, Northolt, Bournemouth and Biggin Hill.

Concierge

Restaurant collections, flower arrangements, fine wines, newspapers, magazines, dry stores or any personal items can be arranged on request.