

London Stansted



United Kingdom

 Delivery date:
 Delivery time (LT):
 Aircraft reg.:
 Handling:

 Heating equipment: Oven MW Approx. no of Pax:
 Name:
 Phone:
 E-mail:

 Packaging: bulk Ready-to-serve On aircraft porcelain

Breakfast & Bakery	
Bread	QTY
Large Croissant	
Pain au Raisan	
Bread and Bread Rolls	

Pastries	QTY
Mixed Mini Pastry Selection	
Pain au Chocolat	

Cold Cuts	QTY
Severn and Wye Smoked Salmon <i>with Buckwheat Blini, sour cream and Lemon wrapped in muslin</i>	
Severn and Wye smoked Salmon Platter <i>Selection of Cooked and Cured meats and Farmhouse Cheeses</i>	

Condiments	QTY
Butter portion	
Preserved Jam Pot	
Preserved Honey Pot	

Muesli & Fruits	QTY
Cut Fruit Salad	
Seasonal Fruit Selection (half atlas)	
Soft Fruits (per 100g)	
Home Made Organic Maple Glazed Granola <i>with Vanilla Yogurt and blueberries</i>	
Home made Muesli <i>with Freeze Dried strawberries, raspberries and toasted hazelnuts served with miniature bottles of organic milk</i>	

Cold Set Breakfast	QTY
Light Breakfast <i>Home Made Organic Maple Glazed Granola with Vanilla Yoghurt and Blueberries, Selection of Mini Croissant, Pane au Chocolate and Brioche Buns, Home Made Preserves and Provençal Honey, Seasonal Fruit Salad, Fresh Fruit Smoothie or Juice of the Day * part of our FINE DINING programme *</i>	
Continental Breakfast <i>Selection of Cooked and Cured Meats and Farmhouse Cheeses, Selection of miniature Croissants, Pane au Chocolate and Brioche Buns, home made Preserves and Provençal Honey, Seasonal Fresh Fruit Salad, Fresh Fruit Smoothie or Juice of the Day * part of our FINE DINING programme *</i>	
Smoked Salmon Breakfast <i>Scottish Smoked Salmon with Potato Griddle Cakes, Sour Cream and Lemon wrapped in muslin, Home Made Muesli with Freeze Dried Strawberries, Raspberries and Toasted Hazelnuts served with miniature bottles of Organic Milk, Selection of miniature Croissants, Pane au Chocolate and Brioche Buns, Home Made Preserves and Provençal Honey, Seasonal Fresh Fruit Salad, Fresh Fruit Smoothie or Juice of the Day (please indicate) * part of our FINE DINING programme *</i>	

Yoghurts	QTY
Greek Yoghurt	
Fruit Yoghurt <i>please choose flavour</i>	

Hot Breakfast	QTY
Organic Porridge <i>with choice of jam and honey</i>	
Free Range Eggs <i>please choose from boiled, fried, poached or scrambled</i>	
Scrambled Eggs with Smoked Salmon	
Plain Omelette	
Fillings for Omlettes: Cheese	
Fillings for Omlettes: Ham	
Fillings for Omlettes: Onion	
Fillings for Omlettes: Mushroom	
Fillings for Omlettes: Peppers	
Cumberland Sausage	
Turkey Sausage	
Cured Back Bacon	
Streaky crisp Bacon	
American Style Bacon	
Black Pudding	
Crispy potato rosti	
Sweet Potato, red Pepper & spring onion hash	
Grilled portabello mushroom <i>with thyme butter</i>	
Baked Beans	
Vegetarian Sausage	

Hot Set Breakfast	QTY
Traditional English <i>Cumberland Sausage with Sweet Cured Emmet's Suffolk Bacon, Grilled Tomatoes, Sautéed Mushrooms and Free Range Scrambled Eggs, Selection of Artisanal Breads and Pastry, Seasonal Fruit and Vanilla Yoghurt, Fresh Fruit Smoothie of the Day</i>	
Omelette Breakfast <i>Free Range Cheese and Herb Omelette with Crispy Patatoo Rosti, Roasted Vine Tomatoes and Button Mushrooms, Selection of Artisanal Breads and Pastry, Seasonal Fruit and Vanilla Yoghurt, Fresh Fruit Smoothie of the Day</i>	

Cold Meals	
Snacks	QTY
Marinated Mediterranean Olives	
Mixed Roasted Arabian Nuts	
Salted Spanish Almonds	
Home Made Potato Crisps	
Lacquered Nuts in Asian Spices and Honey	
Parmesan, Olive & Sun Dried Tomato Anchovy Wafers	

Canapés	QTY
Selection of our canapés chosen by our chefs <i>per piece</i>	
English Goat's Cheese and Sweet Pepper Tian <i>on Fennel and Raisin Toasted Croutes * part of our FINE DINING programme *</i>	
Miniature Artichokes <i>with Piquillio Pepper, Pickled Mushroom and Artichoke Puree on Ornate Skewers * part of our FINE DINING programme *</i>	
Rice Paper Cones with Soy Marinated Tuna <i>and Asian Vegetables * part of our FINE DINING programme *</i>	
Salmon Rilette with Smoked Salmon <i>with Crème Fraiche, Golden Caviar and Dillate Skewers</i>	
Tuna Nicoise <i>served in Baby Potatoes with Anchovy Mayonnaise</i>	
Lobster and Lemon Verbena <i>on Dill Pancakes * part of our FINE DINING programme *</i>	
Miniature Peking Duck Pancakes <i>with Cucumber, Spring Onion and Hoisin Sauce</i>	
Peanut Rice Cakes with Tamarind Beef <i>Soy Glazed Choy Sum and Pickled Lemon Carrots</i>	
Shrunken Cherry Tomatoes <i>with Prosciutto, Manchego and Arbequino Olives served on Ornate Skewers</i>	
Ballotine of Foie Gras <i>with Sherry Jelly and Sweet Spice Bread Crumbs</i>	
Miniature Mustard and Cheese Muffins <i>with Creamed Feta, Red Onion Chutney and Micro Basilree</i>	

Sandwiches	QTY
Sandwich Platter <i>Selection of Sandwiches, Wraps and Miniature Bagels Each platter is enough for 2 to 4 people.</i>	
Smoked Salmon on Wholemeal Bread <i>Foreman's London Smoked Salmon with Lemon Cream Cheese and Cucumber on Wholemeal Bread * part of our FINE DINING programme *</i>	
Smoked Salmon on Bagel <i>Foreman's London Smoked Salmon and Dill Cream Cheese Bagels with Cracked Pepper and Freshly Squeezed Lemon</i>	
Tuna Nicoise Wrap	
Tuna and Cucumber Mayonnaise on Wholegrain Bread	
Lobster Club Sandwich	
Crayfish and Lemon Dill Mayonnaise on Whole Meal	
Club Sandwich <i>Grilled Chicken, Crispy Bacon, Free Range Egg, Avocado, Beef Tomato and Mayonnaise</i>	
Miller's Rare Roast Beef Bruschetta <i>with Rocket, Artichokes, Truffle Mayonnaise, Pinenut and Parmesan Pesto</i>	
Prosciutto Bruschetta <i>Prosciutto, Sun Blushed Tomato, Mozzarella, Basil and Balsamic Bruschetta</i>	
Chorrizo, Rocket and Tomato Sandwich <i>With Garlic Mayonnaise and Pumpkin Seed Pesto</i>	
Honey Glazed Ham & Dijon Mustard Sandwich	
Miniature Salt Beef Bagels <i>with Grain Mustard Mayonnaise and Rocket Salad</i>	
Mature English Cheddar Sandwich <i>with Grape Chutney on White Bread * part of our FINE DINING programme *</i>	

Starters	QTY
Severn and Wye Smoked salmon <i>with Cracked Pepper, Lemon wrapped in Muslin and Buckwheat Blinis</i>	
Heritage Tomato and Mozzarella Salad <i>with Aged Balsamic, Virgin Olive Oil and Basil Leaves</i>	
Potted Crab <i>with Lemon Balm Mayonnaise and Crusty Bread</i>	
Potted Duck Rilette <i>with Country Bread and Pickled Vegetables</i>	
English Goats Cheese and Red Onion Marmalade Tart <i>with Rocket Salad and Pesto Dressing</i>	
Barbecued Squid <i>with Chili Jam and Lemon Gremolata</i>	
Home Cured Scottish Salmon <i>with Cucumber and Cream Cheese Cannelloni, Lemon and Pink Peppercorn Jelly, Sweet Mustard Dressing * part of our FINE DINING programme *</i>	
Seared Yellow Fin Tuna Nicoise <i>Seared Cubes of Tuna with Soft Boiled Quails Eggs, Fennel Mayonnaise, Black Olive and Fennel Pollen * part of our FINE DINING programme *</i>	
Foie Gras Ballotine <i>rolled in Pane d'epice with Green Apple Puree, Apple and Celeriac Remoulade, Baby Herb Salad and Individual Brioche Loaves</i>	
Carpaccio of Millers Shetland Beef <i>with Artichoke, Pickled Wild Mushrooms, Fine Beans, Rocket and Pecorino Salad, Truffle and Shallot Dressing</i>	
Chilled Rice Paper Asian Duck <i>Cucumber and Spring Onion Roll with Sweet Plum Sauce and Thai Basil</i>	
Selection of Heritage Tomato <i>and Pure Italian Buffalo Milk Mozzarella Salad with Fresh Basil, Virgin Olive Oil and Aged Balsamic</i>	
Potted Crab with Lemon Verbena Mayonnaise <i>served in Miniature Le Parfait Jars with Crispy Wholemeal Bread Wafers and Garden Salad</i>	

Salads	QTY
Caesar Salad <i>with Baby Gems, Grilled Free Range Chicken, Crispy Pancetta, Pickled Anchovies Spiced Crostini, Shaved Parmesan and Caesar Dressing</i>	
Fresh Seared Tuna Nicoise Salad	
Thai Green Papaya Salad <i>with Sweet Chili and Lime Dressing</i>	
Heritage Tomato and Buffalo Mozzarella Salad <i>Selection of Heritage Tomato and Pure Italian Buffalo Milk Mozzarella Salad with Fresh Basil, Virgin Olive Oil and Aged Balsamic</i>	
Red and Golden Beetroot Salad <i>with Feta Red Chard, Baby Spinach, Mint, Pinenuts and Sherry Vinegar Dressing</i>	
Shaved Fennel and Asparagus Salad <i>with Crispy Pancetta and Salmarglio Dressing</i>	
Caesar Salad <i>with Grilled Breast of Norfolk Free Range Chicken, Soft Boiled Quails Eggs, Herb and Garlic Croutes, Shaved Parmesan and Pickled Anchovies</i>	

Cruditees	QTY
Crudités Platter <i>Selection of Crudités to include, Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Crispy Flat Bread and Sour Dough Toast, Roasted Eggplant and Pepper Dip, Toasted Pepita Dip, Hummus</i>	

Sandwiches (continued)	QTY
Smoked Aubergine & Tahini Puree Wrap <i>with Grilled Mediterranean Vegetables and Yoghurt Dressing</i>	
Somerset Brie Sandwich <i>with Home Made Red Onion Marmalade</i>	
Marinated Feta Sandwich <i>with Baby Gem, Sun Blushed Tomato, Olives, Cucumber, Crisp Red Onion and Oregon Mayonnaise * part of our FINE DINING programme *</i>	
Sandwich Platter <i>Delicious selection platter of Home Made Sandwiches, Wraps, Bagels, Bruschettas and our Chutneys. Our boxes are made bespoke for each order, please let us know any dietary requirements you may require</i>	

Platters	QTY
Fruit Platter <i>Selection of Fresh Cut Fruits</i>	
Charcuterie Platter <i>Selection of Cured French meats and Salamis served with Potted Duck Rillettes, Cornichons, Pickled Vegetables, D'Isigny Butter and Rustic French Breads. Pork free alternative available on request.</i>	
Antipasti Platter <i>Selection of Cured Italian Meats and Salamis, Grilled Mediterranean Vegetables, Nocellara Sicilian Olives, Balsamic Onions, Chunks of Parmesan, Toasted Flat Bread and Rosemary Focaccia. Pork free alternative available on request.</i>	
Ploughman's Platter <i>Mature Montgomery Cheddar, Ham Sliced from the bone, Melton Mowbray Pork Pie, Granny Smith Apple, Pickled Onions, Celery, Piccalilli, Branston Pickle and Crusty White Bread</i>	
Ploughman's Vegetarian Alternative <i>Mature Montgomery Cheddar, Barkham Blue, Goats Cheese and Onion Marmalade Tart, Granny Smith Apples, Pickled Onions, Celery, Piccalilli, Branston Pickle and Crusty White Bread.</i>	
Seafood Platter <i>Portland Lobster, Peeled Mediterranean Prawns, Newlyn White Crab Meat, Marinated Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili and Lime Aioli, Fresh Cocktail Sauce, Tarragon and Mustard Sauce and Irish Soda Bread</i>	
Smoked Salmon Platter <i>Hand Carved Severn and Wye Smoked Salmon served with Pickled Cucumber and Dill Salad, Sour Cream, Capers Berries, Irish Soda Bread, Cracked Pepper and Lemon Wrapped in Muslin.</i>	

Hot Meals	
Snacks & Starters	QTY
Ravioli of Butternut <i>with Tomato Aubergine and Pine Nut Confit, Pumpkin Seed and Rocket Pesto</i>	
Pan Fried Red Snapper <i>with Thai Green Papaya Salad, Shrimp and Peanut Chilli Dressing</i>	
Braised Lamb Shoulder Lasagna <i>with Sweet Carrot Puree, Baby Watercress, Mint, Capers and Pea Dressing</i>	

Soups	QTY
French Onion Soup <i>with Madeira and Thyme, Gruyere Cheese Crostini</i>	
Sea Food Bisque <i>with Crab Tortellini and Toasted Almonds</i>	
Mushroom and English Chorizo Minestrone	
Pea Soup with Parmesan Cream <i>and Soft Boiled Quails Eggs</i>	
Tandori Spiced Lentil Soup	

Sushi	QTY
Sushi Set (from Sumosan) <i>A charge of £150 on all orders outside normal restaurant times will be added or a £35.00 box and delivery charge during restaurant opening times.</i>	
Sashimi Set (from Sumosan) <i>A charge of £150 on all orders outside normal restaurant times will be added or a £35.00 box and delivery charge during restaurant opening times.</i>	
Sushi and Sashimi Set (from Sumosan) <i>A charge of £150 on all orders outside normal restaurant times will be added or a £35.00 box and delivery charge during restaurant opening times.</i>	

Platters	QTY
Cheese Platter <i>Selection of English Farmhouse Cheeses, Jars of Baby Figs Marinated in Vanilla Honey and Home Made Tomato Chutney, Black and Green Grapes, Quince Jelly, Wholemeal Biscuits, Spelt and Water Biscuits.</i>	
Afternoon Tea Cake Platter <i>Scones with Clotted Cream and Mixed Berry Conserve, Carrot Cake with Cream Cheese Frosting and Toasted Shaved Coconut, Fruit Cake, Chocolate and Sea Salted Caramel Tart, Chocolate Brownie and Vanilla Shortbread Biscuits</i>	
Tapas Platter <i>Sliced Italian Meats with Caponata Salad, Involtini, Marinated Mushrooms, Sun Blushed Tomatoes, Olives and Miniature Rosemary and Sea Salt Focaccia</i>	
Triple Steamer Basket <i>Duck Rice Paper Rolls with Spring Onion, Cucumber and Plum Sauce Green Papaya and Mango Salad with Lime and Palm Sugar Dressing Asian Crusted Salmon with Egg Noodles and Coriander Pesto</i>	
Cheese Platter <i>Selection of British Farmhouse Cheeses with accompaniments of Leaf Shaped Oatmeal Biscuits, Walnut and Raisin Bread, Figs, Grapes, Celery and Home Made Chutney * part of our FINE DINE programme *</i>	
Sandwich Platter <i>Premium selection platter of Home Made Sandwiches, Wraps, Bagels, Bruschettas and our Chutneys. Our boxes are made bespoke for each order, please let us know any dietary requirements you may require</i>	

Caviar	QTY
Beluga, 50g <i>Caviar served with Fresh Buckwheat Blinis, Crème Fraiche, Chopped Capers, Chopped Shallots, Parsley, Egg Whites and Yolks. Price from £205 (on request)</i>	
Sevruga, 50g <i>Caviar served with Fresh Buckwheat Blinis, Crème Fraiche, Chopped Capers, Chopped Shallots, Parsley, Egg Whites and Yolks. Price from £79 (on request)</i>	

Hot Platters	QTY
Triple Steamer Basket (for 1 person) <i>Duck Rice Paper Rolls with Spring Onion, Cucumber and Plum Sauce Green Papaya and Mango Salad with Lime and Palm Sugar Dressing Asian Crusted Salmon with Egg Noodles and Coriander Pesto</i>	

Pasta, Noodles & Rice	QTY
Spaghetti of Pan Fried Chorizo <i>Baby Spinach, Lemon, Capers, Roasted Pine Nuts and Parmesan</i>	
Wild Mushroom and Tarragon Risotto <i>with Mascarpone and Shaved Parmesan</i>	
Gnocchi with Arrabbiata Sauce <i>Extra Virgin Olive Oil and Chili Flakes</i>	

Hot Meal Box	QTY
Arabica Speciality Feast Box (per person) <i>A selection of the finest Arabian Foods consisting of Salads, Crudités, Dips, Flat Breads, Kibeh, Traditional Baklava and more</i>	

Main dishes - Meat	QTY
Braised Lamb Shank <i>with Mustard Mash, Roasted Vegetables and Braising Juices</i>	
Beef Stroganoff with Rice	
Cumberland Sausages <i>with Buttermilk Creamed Potato, Red Onion Marmalade Jus</i>	
Braised Beef <i>with Creamed Potato, Spring Vegetables and Braising Juices</i>	
Rack of Lamb <i>with Fondant Potato, Leek and Fine Bean Wrap, Tomato Chutney, Lamb and Rosemary Jus * part of our FINE DINING programme *</i>	
Kentish Rump of Lamb <i>with Potato Pavè, Lamb Confit, Carrot Puree, Mint and Pea Lamb Jus</i>	
Roast Fillet of Mac Duff Beef <i>with Crushed New Potatoes, Baby Onions and Fired Leeks, Watercress Puree and Red Wine Shallot Jus * part of our FINE DINING programme *</i>	
Roast Loin of Shropshire Veal <i>with Potato Cake 'Boschetto al Tartufo', Baby Spinach and Balsamic Jus</i>	

Main dishes - Chicken	QTY
Roasted Breast of Chicken <i>in Free Range Tarragon and Garlic Butter with Thyme Roasted Parmentier potatoes, Fine Beans and Chicken Jus</i>	
Thai Green Chicken Curry <i>with Aubergine, Baby Corn, Fragrant Jasmine Rice with Coriander and Chili Salad. (Vegetarian alternative available)</i>	
Roast Breast of Free Range Chicken <i>with Smoked Artichoke Puree, Fondant Potatoes, Asparagus, Broad Beans and Chicken Roasting Juices * part of our FINE DINING programme *</i>	

Main dishes - Duck	QTY
Confit of Duck <i>with Roasted Red Potatoes, Braised Red Cabbage and Duck Sauce</i>	

Desserts and Fruit	
Desserts	QTY
Limoncello Pannacotta <i>with Crystallized Lemon Peel and Citrus Biscotti</i>	
Chocolate Brûlée Cream <i>with Sea Salted Caramel and Hazelnut Crackling</i>	
Apple and Blackberry Oatmeal Crumble <i>with English Custard * part of our FINE DINING programme *</i>	
Blackcurrant and Port Jelly <i>with Cinnamon Mascarpone * part of our FINE DINING programme *</i>	
Gianduja Chocolate Brulee Creme <i>with Liquid Dark Chocolate Centre, Raspberries and Hazelnut Crackling</i>	
Limoncello Pannacotta <i>with Vanilla Macerated Strawberries, Black Pepper and Basil Meringue Kisses</i>	
Chocolate Delice <i>with Liquid Cherry Centre, Macerated Cherries, Vanilla Mascarpone and Almond Wafers * part of our FINE DINING programme *</i>	
Passion Fruit and Glazed Meringue Tart <i>with Blueberries and Sesame Brittle * part of our FINE DINE programme *</i>	
Melting Double Chocolate Brownie <i>with Vanilla Chantilly Cream</i>	

Chocolates & Sweets	QTY
Petit Fours Selection (per person)	

Main dishes - Fish & Seafood	QTY
Roast Fillet of Sea Bass <i>with Crushed New Potatoes, Nicoise Vegetables and Green Herb Dressing</i>	
Seafood Pie with Seasonal Vegetables	
Pan Fried Fillet of Sea Bass <i>with Crushed Nicoise Potatoes, Braised Fennel, Grilled Leek and Bouillabaisse Sauce * part of our FINE DINING programme *</i>	
Pan Fried Halibut <i>with Broad Beans, Salsify, Pesto Broth and Tomato Chutney</i>	

Main dishes - Vegetarian	QTY
Butternut and Spiced Lentil Tian <i>with Mustard Seed and Tomato Chutney, Chermoula Dressing</i>	
Spinach and Tomato Gnocchi Cake <i>with Roasted Seasonal Vegetables and Pesto Broth</i>	
Ravioli of Butternut with Tomato Aubergine <i>and Pine Nut Confit, Pumpkin Seed and Rocket Pesto</i>	

Children Meals	QTY
Chicken Fajitas <i>with Creamed Avocado, Tomato Salad, Grated Cheese, Sour Cream, Lettuce and Tortilla Wraps * part of our FINE DINING programme *</i>	
Grilled Chicken	
Spaghetti with Meatballs, Tomato and Basil Sauce <i>Individual Pots of Parmesan Cheese</i>	
Cumberland Sausages with Creamed Potato <i>Onion Gravy and Seasonal Vegetables</i>	
Vegetarian Lasagna <i>with Provençal Vegetables in Tomato Sauce with Creamy Cheese Sauce</i>	
Fish Pie with Creamed Potato <i>served with Seasonal Vegetables</i>	

Fruit	QTY
Fresh Fruit Plate <i>* part of our FINE DINE programme *</i>	
Seasonal Fruit Platter <i>* part of our FINE DINE programme *</i>	

Berries	QTY
Berries (100g)	

Cakes & Tarts	QTY
Melting Double Chocolate Brownie <i>with Vanilla Chantilly Cream</i>	
Passion Fruit and Glazed Meringue Tart <i>with Blueberries and Sesame Brittle * part of our FINE DINE programme *</i>	
Traditional Scones <i>with Cornish Clotted Cream and Raspberry Confiture</i>	
Sea Salt and Caramel Chocolate Tart	
Lemon Drizzle Cake	
Fruit Cake	
Carrot Cake	
Cupcake	
Chocolate Eclairs	

Children's Desserts	QTY
Chocolate Fondue Box <i>Melted White and Milk Chocolate Dipping Sauce with Strawberries, Honeycomb, Marshmallows and Sponge Fingers</i>	
Crepes with Chocolate Sauce <i>in miniature squeeze bottles, Lemon wrapped in muslin & little pots of Sugar</i>	
Strawberries and Cream	
Chocolate Brownie	
Tropical Fruit Jelly	

Cheese	QTY
Cheese Plate	
Cheese Platter <i>Selection of British Farmhouse Cheeses with accompaniments of Leaf Shaped Oatmeal Biscuits, Walnut and Raisin Bread, Figs, Grapes, Celery and Home Made Chutney * part of our FINE DINE programme *</i>	

Beverages	QTY
Soft drinks	
Coca Cola, 33cl can	
Diet Coke, 33cl can	
Sprite, 33cl can	
Soda Water, 33cl can	
Tonic, 33cl can	
Gingerbeer, 33cl can	

Milk & Cream	QTY
Milk, 1 liter	

Mineral water	QTY
Evian, 1.5 liter	
Volvic, 1.5 liter	
Evian, 0.5 liter	
Volvic, 0.5 liter	
Evian, 0.33 liter	
Volvic, 0.33 liter	
Perrier, 0.33 liter	

Lemon	QTY
Lime	

Champagne	QTY
Laurent Perrier	
Louis Roederer	
Billecard Salmon, Brut Rose	
Krug, Grande Cuvee	
Louis Roederer Cristal 2002	
Dom Perignon 2002	

White wine	QTY
Pouilly Fume <i>Domaine Deschamps 2008</i>	
Chablis 1er cru <i>Cotes de Lechet 2007</i>	
Puligny Montrachet <i>Domaine Boillot 2007</i>	
Puligny Montrachet 1er cru Champs Gain <i>Domaine M Leger 2007</i>	
Chablis Grand Cru <i>Domaine Billaud Simon 2006</i>	
Domaine de Chevalier <i>Pessac Leognon 2004</i>	

Port Wine	QTY
Graham 1970	

Do you wish other desserts?	QTY

Juices	QTY
Orange Juice, 1 liter <i>freshly squeezed</i>	
Apple Juice, 1 liter <i>freshly squeezed</i>	
Carrot Juice, 1 liter <i>freshly squeezed</i>	
Pineapple Juice, 1 liter <i>freshly squeezed</i>	
Grapefruit Juice, 1 liter <i>freshly squeezed</i>	
Tomato Juice, 1 liter <i>freshly squeezed</i>	
Melon Juice, 1 liter <i>freshly squeezed</i>	
Watermelon Juice, 1 liter <i>freshly squeezed</i>	
Lemonade Juice, 1 liter <i>freshly squeezed</i>	

Dessert wine	QTY
Chateau de Malle <i>Sauternes 2005</i>	
Ch Suduiraut 1er Cru (half) <i>Sauternes 2001</i>	
Ch d'Yquem 1er Grand Cru <i>Sauternes 2001</i>	

Red wine	QTY
Fleurie Cuvee Tradition <i>Domaine Robert 2007</i>	
Volnay Vieilles Vignes <i>Potel 2005</i>	
Vosne Romanee 1er cru <i>Grivot 2004</i>	
Chateau Langoa Barton <i>St Julian 2001</i>	
Chateau Talbot <i>St Julian 1995</i>	
Ch Haut Batailley, 5eme cru Pauillac	
Gevrey Chambertin 1er Cru Cherbaudes <i>Domaine L Boillot 2006</i>	
Chambertain Grand Cru <i>Potel 2004</i>	
Ch Leoville Lascases 2eme Cru <i>St Julien 1989</i>	
Ch Cheval Blanc 1er Grand Cru Classe <i>St Emilion 1995</i>	

Nonfood Items	
Ice	QTY
Dry Ice (5kg)	

Newspapers & Magazines	
	QTY
English newspapers	
Foreign newspapers <i>on request</i>	

Special Requests / Remarks

Thank you very much for your order!

