

## AIRPORT

United Kingdom, London - Biggin Hill

## CONTACT

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## ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

## BREAKFAST & BAKERY

BREAD	QTY
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Artisan Bread Roll, per piece

PASTRIES	QTY
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Croissant, per piece

Danish Pastry, per piece

Muffin, per piece

Mini Croissant, per piece

Min Danish Pastry, per piece

Mini Muffin, per piece

CONDIMENTS	QTY
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Creamy French Beillevaire Butter, per piece

YOGHURTS	QTY
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Yoghurts  
*a choice of plain or fruit in a glass jar or Greek style*

CEREALS	QTY
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Dorset Cereals  
*a selection of muesli or granola*

BLINIS & PANCAKES	QTY
Homemade Buttermilk Pancakes <i>served with mixed berries and maple syrup</i>	
Homemade Waffles <i>served with banana, cream and nutella</i>	
French Toast <i>served with streaky bacon and maple syrup</i>	
COLD CUTS	QTY
Loch Fyne Smoked Salmon <i>served with capers, onions, cream cheese and rye bread</i>	
Continental Breakfast Cheese Plate <i>a selection of mild cheeses</i>	
Continental Breakfast Cured Meats Plate <i>a selection of cured meats</i>	
MUESLI & FRUITS	QTY
Sliced Fruit Platter <i>freshly sliced fruit with mixed berries</i>	
Fruit Brochettes <i>two fruit brochettes served with a fruit coulis</i>	
Mixed Fresh Berries <i>served per 100g or in a basket</i>	
Granola Parfait <i>Greek yogurt, muesli and berries served in a glass tumbler</i>	
Champneys Bircher Muesli <i>oats soaked with apple, coconut and sunflower seeds</i>	
Champneys Granola Parfait <i>super seeds and bee pollen with coconut yogurt and fresh berries</i>	
Champneys Chia Seed Pudding <i>salted caramel and banana</i>	

HOT BREAKFAST	QTY
Fried Organic Eggs, 2 eggs per portion <i>ready to finish on board</i>	
Poched Organic Eggs, 2 eggs per portion <i>ready to finish on board</i>	
Scrambled Eggs, 3 eggs per portion <i>ready to finish on board</i>	
Omelette, 3 eggs per portion <i>ready to finish on board</i>	
Eggs Benedict <i>sliced honey roast ham on an English muffin with poached egg and hollandaise sauce</i>	
Eggs Royale <i>smoked salmon served on a rosti potato with poached egg and hollandaise sauce</i>	
Crushed Avocado, Poached Eggs and Sourdough Toast <i>with lime, coriander and chilli</i>	
Smoked Traditional Bacon <i>3 rashers per portion</i>	
Smoked Streaky Bacon <i>3 rashers per portion</i>	
Smoked Turkey Bacon <i>3 rashers per portion</i>	
Chipolata Chicken Sausage <i>3 per portion</i>	
Chipolata Pork Sausage <i>3 per portion</i>	
Portobello Mushrooms <i>grilled with herb butter</i>	
Vine Cherry Tomatoes <i>roasted in olive oil and herbs</i>	
Sourdough Toast <i>served with creamy French Beillevaire butter</i>	
Scottish Organic Porridge Oats <i>served with blueberry compote and cinnamon sugar</i>	
COLD BREAKFAST SETS	QTY
Continental Breakfast <i>charcuterie, breakfast cheeses, sliced fruit, Danish pastry, bread roll, butter and jam</i>	
HOT BREAKFAST SETS	QTY
Cooked Breakfast <i>cooked English breakfast, sliced fruit, Danish pastry, bread roll, butter and jam</i>	

## COLD MEALS

CRUDITEES	QTY
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Garden Fresh Crudites with Baked Camembert and Toasted Flutes, to share between 1 to 3 people  
*freshly prepared vegetable batons served with a warm baked whole camembert and toasted flutes*

Garden Fresh Crudites, per portion  
*freshly prepared vegetable batons served with a dip*

CANAPÉS	QTY
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Canapes, 5 per portion

SANDWICHES	QTY
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Cocktail Sandwiches, one round  
*a selection of fillings on assorted breads cut into 4 triangles*

Open Sandwich, per piece  
*rye or sourdough bread with requested or assorted toppings*

Classic Club Sandwich  
*toasted triple sandwich cut into four pieces and filled with chicken, lettuce, sliced tomatoes, egg, crispy bacon and mayonnaise*

Artisan Roll, per piece  
*a selection of fillings in assorted small rolls*

Rustic Demi Baguettes, per piece  
*a selection of fillings in white or multigrain demi baguette*

WRAPS	QTY
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Luxury Wrap, per portion  
*a selection of fillings on assorted wraps cut into three pieces*

ANTIPASTI	QTY
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Antipasti, per portion  
*Italian cured hams and bocconcini with grilled vegetables and ciabatta bread*

STARTERS	QTY
Mackerel, Apple and Horseradish Pate <i>cucumber, fennel and caper salad</i>	
Heritage Beetroot Carpaccio <i>seeded goats cheese, chicory and mustard dressing</i>	
Grilled Aubergine and Le Puy Tabbouleh Salad <i>crispy aubergine and tahini lemon dressing</i>	
Smoked Coronation Chicken <i>curried smoked chicken, baby gem lettuce, apricot dressing and flaked almonds</i>	
Citrus Cured Salmon <i>cubes of cured Loch Fyne salmon, avocado and pickled cucumber</i>	
Smoked Eel Fillet <i>organic potato salad, watercress and basil salad cream</i>	
Chicken Liver Brulee <i>black pepper crostini and confit figs</i>	
Charred Baby Leeks <i>truffle butter sauce and mixed nut granola</i>	
Tolstoy Salmon and Oscietra Caviar Blinis, 5 per portion	
Foie Gras Terrine <i>spiced apple chutney, toasted brioche and baby leaf salad</i>	
SUSHI	QTY
Maki Roll, per piece <i>fish or vegetable filled rice surrounded with nori seaweed</i>	
California Roll, per piece <i>crab and avocado or fish and vegetable filled inside out roll</i>	
Nigiri, per piece <i>prawn, eel, salmon, tuna, seabass and hamachi</i>	
Sashimi, per piece <i>salmon, seabass and tuna sashimi</i>	
CAVIAR	QTY
Acipenser <i>intensely dark, almost luminous, small caviar with a strong yet delicate taste</i>	
Oscietra <i>farmed for its variegated caviar traditionally in shades of gold and pale brown</i>	
Imperial <i>shades of pale brown to golden yellow leaving a yolky and translucent aftertaste</i>	
Royal Beluga <i>large, opalescent grey-blue caviar with delicate skin and a palate-tickling flavour</i>	
Traditional Caviar Garnish <i>shallots, capers, egg yolk/white, crème fraîche lemon parsley and blinis</i>	

PLATTERS	QTY
Signature Fruit Platter, per portion <i>sliced seasonal fruit and mixed berries</i>	
Artisan Cheese Platter, per portion <i>European cheese selection, served with nuts, dried fruit, walnut bread, crackers and grape chutney</i>	
Artisan Cured and Smoked Meats, per portion <i>a selection of cured meats with olives and cornichons</i>	
Smoked Fish Selection, per portion <i>an assortment of cured, smoked and cooked fish, smoked fish mousse, capers, horseradish cream and toasted rye bread</i>	
Fruits de Mer, per portion <i>a selection of smoked, marinated and steamed shellfish served with cocktail sauce and Bavarian rye bread</i>	
Fruits de Mer with Lobster Tail, per portion <i>a selection of smoked, marinated and steamed shellfish served with cocktail sauce and Bavarian rye bread</i>	
Ploughman's, per portion <i>British mature cheddar cheese and home cured gammon with pickled onions, chutney and rustic bread</i>	
Tapas, per portion <i>Spanish inspired meat and cheese selection with tortilla, peppers, nuts, olives and fusette bread</i>	
Traditional English Afternoon Tea <i>cocktail sandwiches, scones, clotted cream, strawberry jam and a selection of cakes</i>	

SALADS	QTY
<p><b>Classic Caesar Salad</b>  <i>baby gem lettuce, Parma ham crisps, croutons, quail's eggs, anchovies, sun dried cherry tomatoes, parmesan shavings and Caesar dressing</i></p>	
<p><b>Chicken Caesar Salad</b>  <i>grilled chicken supreme, baby gem lettuce, Parma ham crisps, croutons, quail's eggs, anchovies, sun dried cherry tomatoes, parmesan shavings and Caesar dressing</i></p>	
<p><b>Salad Nicoise</b>  <i>traditional salad Nicoise with seared tuna, quail's eggs, cherry tomatoes, olives, new potatoes, red onions and French dressing</i></p>	
<p><b>Cobb Salad</b>  <i>grilled chicken supreme, crunchy leaves, bacon and avocado with a creamy blue cheese dressing</i></p>	
<p><b>Traditional Greek Salad</b>  <i>mixed leaves, feta cheese, tomatoes, cucumber, bell peppers, red onions, olives, chopped parsley, herb dressing</i></p>	
<p><b>Loch Fyne Salmon Salad</b>  <i>pan roasted salmon supreme, leaves, courgette, peas and feta with lemon dressing</i></p>	
<p><b>Grilled Goats Cheese</b>  <i>Mediterranean vegetables, baby leaves and balsamic dressing</i></p>	
<p><b>Asian Duck Salad</b>  <i>smoked and crispy duck with crunchy vegetables, sesame, chilli and plum dressing</i></p>	
<p><b>Prawn Panzanella Salad</b>  <i>grilled tiger prawns, heritage tomatoes, sourdough croutons, olives and vinaigrette</i></p>	
<p><b>Roasted Roots and Super Grains</b>  <i>roasted root vegetables, quinoa, freekeh, vegetable crunch with a honey and mustard dressing</i></p>	
<p><b>Seasonal Superfood Salad</b>  <i>blanched green vegetables, kales and peas shoots with a wholegrain dressing</i></p>	
<p><b>Zermatt Salad</b>  <i>red quinoa, cucumber ribbons, radish, chives, cherry tomatoes, pea shoots, radicchio and escarole leaves with a lemon and olive oil dressing</i></p>	
<p><b>Tricolore Salad</b>  <i>heritage tomatoes, mozzarella and avocado with basil leaves and balsamic dressing £28</i></p>	
<p><b>Caprese Salad</b>  <i>heritage tomatoes, mozzarella and bocconcini with a pesto dressing</i></p>	
<p><b>Burrata Caprese</b>  <i>organic tomatoes and fresh burrata salad, toasted pine nuts and a basil dressing</i></p>	
<p><b>Brassica Salad</b>  <i>blanched brassica and autumn leaves, with a carrot dressing and toasted macadamia nuts</i></p>	
LEBANESE	QTY
<p><b>Traditional Cold Mezze, per portion</b>  <i>stuffed vine leaves, lamb koftas, feta, tabbouleh, roasted vegetables, hummus, baba ghanoush, olives and Arabic flat bread</i></p>	

EXTRA GARNISH & SAUCES	QTY
Soured Cream and Chive Dip, per portion	
Guacamole, per portion	
Hummus, per portion	
Baba Ghanoush, per portion	
Tomato Salsa, per portion	
COLD MEAL SETS	QTY
Cold Meal <i>starter, main course, dessert, bread roll and butter</i>	
Sandwich Meal <i>please specify cocktail sandwiches, wraps or baguette, with sliced fruit</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Chicken Vietnamese Rolls <i>rainbow vegetables with a satay seed sauce</i>	
Mushroom and Asparagus Feuillette <i>asparagus, forest mushrooms and gorgonzola cream</i>	
Finger Food Size Pizzas <i>3 per portion</i>	
Individual Pizza	
SOUPS	QTY
Roasted Plum Tomato, 300 ml <i>basil oil and black pepper croutons</i>	
Pea and Mint Veloute, 300 ml <i>crumbled feta cheese and pea shoots</i>	
Minestrone di Verdure, 300 ml <i>grated parmigiana regiana</i>	
Lobster Bisque, 300 ml <i>grated emmental and a rouille sauce</i>	
Watercress and Asparagus Veloute, 300 ml <i>aged comte and almonds</i>	
Chicken and Glass Noodle Soup, 300 ml <i>crunchy vegetables and sesame</i>	
Thai Butternut Squash, 300 ml <i>chilli, coriander and lime</i>	



MAIN DISHES - MEAT	QTY
Fillet of Beef Bordelaise <i>marrow fondant potato, sauteed chard and pine nuts</i>	
Herefordshire Beef fillet Steak, 220 gr	
Herefordshire Beef Sirloin Steak, 220 gr	
Herefordshire Beef Rebye Steak, 220 gr	
Oxfordshire Honey Glazed Beef Cheek <i>pommery mustard mash potato and organic carrots</i>	
Chiltern Lamb 3 Bone Rack	
Chiltern Lamb Rumo, 220 gr	
British Rose Veal Fillet, 200 gr	
British Rose Veal Escalope, 180 gr	
Shepherd's Pie <i>slow cooked lamb shank, vegetables topped with mash potato and grilled</i>	
Beef Lasagna <i>British grass fed beef ragu, layered between pasta and bechamel sauce</i>	
Middle Eastern Mixed Grill <i>assortment of grilled chicken and lamb with bulgur pilaf</i>	
Veal Zurichoise <i>thin pieces of rose veal in a creamy mushroom sauce with potato rosti</i>	
Fillet Rossini <i>creamed potatoes, sautéed spinach, foie gras mi-cuit and a Madeira jus</i>	
Lamb Rump <i>anchovy and parsley crust with orzo puttanesca</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Lime Roasted Halibut <i>coconut cauliflower rice with coriander and mint dressing</i>	
Fillet Tolstoy Salmon <i>creme fraiche, capers, chives, keta caviar and buckwheat pancakes</i>	
Loch Fyne Salmon Fillet <i>crushed new potatoes, sprouting broccoli and sauce choron</i>	
Loch Fyne Salmon Fillet, 200 gr	
Wild Seabass Fillet, 200 gr	
Pacific Tuna Fillet, 200 gr	
Grilled Hake Fillet <i>whisky and peppercorn sauce, steamed asparagus and potato rosti</i>	
Red Snapper Moqueca <i>roasted red snapper, Brazilian vegetable and coconut stew with wild rice</i>	
Miso Black Cod <i>marinated grilled black cod with sautéed greens, sesame and chilli</i>	
Sea Bass Provencal <i>pan roasted seabass, confit fennel, sun blushed tomatoes and olives</i>	
Seaweed Chilean Bass <i>saffron potatoes, charred cucumber and lobster bisque</i>	
Turbot Veronique <i>brown shrimp and asparagus fricassee, grapes and vermouth cream</i>	
Fisherman's Pie <i>Loch Fyne salmon, cod and prawns with a creamy herb sauce, topped with grilled mash potato and cheese</i>	
MAIN DISHES - POULTRY	QTY
Aylesbury Duck Breast, 200 gr	
Confit Leg of Duck <i>potato terrine, cavolo nero with cranberry and tarragon sauce</i>	
Free Range Chicken Supreme, 200 gr	
Harissa Grilled Chicken <i>honey roasted vegetables and a sweet potato rosti</i>	
Roasted Poussin Tabaka <i>red pepper gremolata, celeriac remoulade and French fries</i>	
Pan Seared Chicken Supreme <i>potato bonbon, king oyster mushroom and leek</i>	
Chicken Schnitzel <i>breaded chicken schnitzel with German potato salad and a side salad</i>	
Chicken Fricassee <i>pan fried chicken supreme in a white wine and morel sauce with wild rice and grilled asparagus</i>	

MAIN DISHES - VEGETARIAN	QTY
Goats Cheese and Leek Frittata <i>rocket and fennel salad with a ruby red sauerkraut</i>	
Smoked Tofu and Roasted Squash <i>black bean, burnt corn and mint pomegranate pesto</i>	
Seasonal Vegetarian Risotto <i>aged carnaroli rice served with rocket and soft herb salad</i>	
Vegetable Lasagna <i>Mediterranean vegetables, layered with egg pasta and tomato coulis</i>	
Green Thai Curry <i>fragrant chicken in a herb, lime and coconut sauce with jasmine rice</i>	
Lentil Rogan Josh <i>sweet potato and black lentils in a spiced tomato sauce with basmati rice</i>	
Aubergine Parmigiana <i>aubergine, mozzarella and tomato parcel with a tomato sauce</i>	
Truffled Celeriac Wellington <i>leek and cheddar puree, pickled girolles and watercress</i>	
PASTA & RISOTTO	QTY
Truffle Tortellini <i>thyme butter, sweet peas, asparagus and almonds</i>	
Tagliatelle Alfredo <i>tagliatelle tossed in a butter and parmesan sauce with parsley</i>	
Spaghetti Bolognese <i>spaghetti pasta with a rich beef and tomato ragu</i>	
Ricotta Tortellini <i>ricotta filled pasta with a tomato and basil sauce</i>	
Penne Pomodoro <i>penne pasta with a tomato and basil sauce</i>	
Champagne and Truffle Risotto <i>with cream, champagne and shaved truffles</i>	
Wild Mushroom Risotto <i>with seasonal wild mushrooms and parsley</i>	
Roasted Heritage Vegetable Risotto <i>with pearl barley</i>	
Lobster Risotto <i>with sea vegetables</i>	

SIDE DISHES	QTY
Medley of Steamed Vegetables <i>selection of blanched seasonal vegetable</i>	
Roasted Root Vegetables <i>assorted root vegetables roasted in maple and Dijon</i>	
Grilled Mediterranean Vegetables <i>assorted roasted vegetables</i>	
Asparagus <i>steamed or chargrilled</i>	
French Beans <i>French beans and sugar snap peas with butter</i>	
Creamed Spinach <i>wilted spinach finished with cream and confit garlic</i>	
Stir Fried Vegetables <i>sauteed crunchy vegetables with sesame and soy</i>	
Assorted Brassica <i>a selection of blanched kale, broccoli and cauliflower</i>	
Vine Cherry Tomatoes <i>roasted in olive oil and herbs</i>	
Tender Stem Broccoli <i>steamed and served with butter</i>	
Dauphinoise Potatoes	
Minted New Potatoes	
Creamed Mashed Potatos	
Roasted Potatoes with Goose Fat	
Crushed New Potatoes with Herbs	
Sauteed Potatoes	
Swiss Rosti Potatoes	
Triple Cooked Chips	
French Fries	
Steamed Basmati Rice	
Pilaf Rice	
Saffron Rice	
Wild Rice	
Lentils <i>braised le puy lentils with garlic and thyme</i>	
Couscous <i>pilaf style couscous with dried apricots, almonds and herbs</i>	

LEBANESE	QTY
Traditional Hot Mezze, per portion <i>crispy halloumi, kibbeh, lamb koftas, za'atar manakish hummus, baba ghanoush, olives and Arabic flat bread</i>	
CHILDREN MEALS	QTY
Chicken Tenders <i>panko coated chicken goujons with French fries and ketchup</i>	
Sausages and Mash <i>grilled pork sausages and mash potato with gravy and peas</i>	
Sliders <i>chicken or beef patties, with toasted brioche bun, cheese, sliced tomatoes and lettuce</i>	
Cod Fillet <i>bread crumbed Atlantic cod fillet with steamed vegetables and potatoes</i>	
Slow Cooked Beef <i>a tender cut in a rich gravy with mash potatoes, shredded cabbage and glazed carrots</i>	
Spaghetti Bolognese <i>spaghetti pasta with a rich beef and tomato ragu and grated parmesan</i>	
Penne Pomodoro <i>blanched penne pasta with a tomato sauce and grated parmesan</i>	
Macaroni and Cheese <i>macaroni pasta in a creamy béchamel, parsley and panko crumb topping</i>	
French Fries	
Sweet Potato Fries	
Creamed Mash Potato	
Buttered New Potatoes	
Steamed Basmati Rice	
Vichy Carrots	
Fine French Beans	
Steamed Mixed Vegetables	
Boston Baked Beans	

SAUCES & MORE	QTY
Cornish Lobster, half a lobster	
Romesco Sauce, per portion <i>roasted red pepper and almond coulis</i>	
Wild Mushroom Sauce, per portion <i>creamy wild mushroom and parsley sauce</i>	
Au Poivre Sauce, per portion <i>green peppercorn and brandy sauce</i>	
Arrabiata Sauce, per portion <i>roasted tomato, chilli and garlic sauce</i>	
Champagne Veloute, per portion <i>creamy champagne and herb sauce</i>	
Puttanesca, per portion <i>tomato coulis, olive and capers</i>	
Bordelaise, per portion <i>a rich red wine and veal jus</i>	
Pesto Genovese, per portion <i>Italian basil, pine nut and Parmigiano Reggiano sauce</i>	
Hollandaise Sauce, per portion <i>a classic butter sauce</i>	

HOT MEAL SETS	QTY
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Cooked Meal  
*starter, main course, dessert, bread roll and butter*

#### DESSERTS & FRUIT

DESSERTS	QTY
Clementine and Ginger Sponge <i>poached rhubarb and creme fraiche</i>	
White Chocolate and Macadamia Blondie <i>bee pollen and blueberry compote</i>	
Apple and Butternut Crumble <i>spiced oat crumble and coconut vanilla custard</i>	
Sticky Toffee Pudding <i>date sponge with a lemon toffee sauce and vanilla ice cream</i>	
Fig and Plum Crumble <i>hazelnut crumble and vanilla custard</i>	
Creme Brulee <i>a rich vanilla custard base topped with nougatine tuile and fresh raspberries</i>	
Tiramisu <i>layers of espresso sponge with mascarpone cream and cocoa, served in a glass tumbler</i>	
Strawberry and Lime Trifle <i>lime sponge, strawberry jelly and set custard, served in a glass tumbler</i>	
Bon Soiree Assiette of Desserts <i>chefs selection of three of our miniature desserts</i>	
Pineapple Tatin <i>rum and raisin compote, toasted coconut and lime cream</i>	
Orange Chocolate Bar <i>dipped in hazelnuts with orange segments and gel</i>	
St. Honore <i>pistachio filled choux bun with a berry sauce</i>	
Chocolate Brownie with White Chocolate Ganache <i>chocolate sauce and red berries</i>	
Panna Cotta <i>vanilla panna cotta with champagne jelly poached raspberries</i>	
FRUIT	QTY
Whole Fruit, per piece	

CAKES & TARTS	QTY
New York Style Baked Cheesecake <i>with white chocolate flakes and a blueberry compote</i>	
Black Forest Cherry Torte <i>chocolate torte, cherries in kirsch, mascarpone cream and chocolate sauce</i>	
Lemon Meringue Tart <i>lemon curd, rosemary and rose meringue with fresh raspberries</i>	
Apple Pie <i>caramelised apples in a sweet pastry served with vanilla custard</i>	
Tea Cakes, per piece <i>traditional afternoon tea cakes</i>	
Celebration Cakes <i>24 hour notice required</i>	
CHOCOLATES & SWEETS	QTY
Chocolates, per piece <i>valrhona chocolates truffles and bonbons are handmade in our own dedicated in-house bakery using the finest chocolate couvertures and ingredients</i>	
PETIT FOURS	QTY
Energy Bliss Balls Selection, per piece <i>chocolate bounty bliss, spiced carrot cake and mighty moringa boost</i>	
Petit Fours, per piece <i>petit fours, and macarons are handmade in our own dedicated in-house bakery using the finest chocolate couvertures and ingredients</i>	
Presentation Box of Petit Fours, 6 pieces <i>a selection of chefs choice</i>	
ICE CREAM	QTY
Individual Ice Cream Tub, 100 ml	
Ice Cream Tub, 500 ml	
Individual Sorbet Tub, 100 ml	
Sorbet Tub, 500 ml	



CHILDRENS DESSERTS	QTY
Strawberry and Lime Trifle <i>lime sponge, strawberry jelly and set custard, served in a glass tumbler</i>	
Triple Chocolate Brownie <i>crushed smarties, chocolate sauce and red berries</i>	
Croffle Waffle <i>bubble gum, marshmallow, whipped cream and sprinkles</i>	
Chocolate Mousse <i>layers of white and dark chocolate mousse, served in a glass tumbler</i>	
Cookies, per piece <i>assorted flavours, please specify or ask the team for advice</i>	
Brownies, per piece <i>Individually wrapped, dark and white chocolate brownie</i>	

## BEVERAGES

MINERAL WATER	QTY
Evian Water, 330 ml	
Evian Water, 500 ml	
Evian Water, per litre	
Fiji Water, 330 ml	
Fiji Water, 500 ml	
Fiji Water, per litre	
Volvic Water, 500 ml	
Volvic Water, per litre	
Harrogate Still Water, 330 ml glass bottles	
Harrogate Still Water, 750 ml glass bottles	
Harrogate Sparkling Water, 330 ml glass bottles	
Harrogate Sparkling Water, 750 ml glass bottles	
Perrier Sparkling Water, 330 ml can	

SOFT DRINKS	QTY
Soft Drinks, 330 ml can	
Soft Drinks, 330 ml glass bottle	

JUICES	QTY
Freshly Squeezed Juice, 500 ml <i>please request your preference</i>	
Freshly Squeezed Juice, per litre <i>please request your preference</i>	
MILK & CREAM	QTY
Full Cream Milk, 500 ml	
Semi Skimmed Milk, 500 ml	
Skimmed Milk, 500 ml	
Soya Milk, per litre	
Almond Milk, per litre	
Oat Milk, per litre	
Coconut Milk, per litre	
Rice Milk, per litre	
Hazelnut Milk, per litre	
Lactose-free Milk, per litre	
SMOOTHIES	QTY
Freshly Prepared Smoothies, 500 ml <i>please request your preference</i>	
Freshly Prepared Smoothies, per litre <i>please request your preference</i>	
Very Berry Beetroot Smoothie, 500 ml	
FRESH FRUIT MIX & DETOX DRINKS	QTY
Freshly Prepared Cleansers, 500 ml <i>please request your preference</i>	
Freshly Prepared Cleansers, per litre <i>please request your preference</i>	
Iced Spiced Golden Coconut Latte, 500 ml	
Mighty Matcha Mojito, 500 ml	
Golden Apple and Ginger Shot, 100 ml	
Pomegranate Hibiscus Mint Shot, 100 ml	
Kiwi Lime Spinach Spirulina, 100 ml	

CHAMPAGNE	QTY
Princess d'Isenbourg Champagne <i>three year aged bottle of French traditional brut NV champagne</i>	
LEMON	QTY
Whole Lemon, per piece	
Sliced Lemon, per piece	
Whole Lime, per piece	
Sliced Lime, per piece	
HOT BEVERAGES	QTY
Freshly brewed Arabica Coffee, per litre	
Freshly brewed Turkish Spiced Coffee, per litre	
Freshly brewed Arabic Spiced Coffee, per litre	
Hot Water , per litre <i>available in 1 litre thermos flask, please tell us if you need to keep the thermos flask</i>	
NON-FOOD	
ICE	QTY
Ice Cubes, 2 kg bag	
Crushed Ice, 2 kg bag	
Dry Ice, 1 kg blocks	
NEWSPAPERS & MAGAZINES	QTY
English Newspapers, per piece <i>we can purchase all English newspapers</i>	
International Newspapers, per piece <i>we can print newspapers from 120 countries in 60 languages</i>	
Magazines, per piece <i>we can source most English magazines</i>	
FLOWERS	QTY
Flowers <i>contemporary flower arrangements tailored to your style and colours</i>	

TOILETRIES	QTY
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Hot Towels  
*towels are supplied in trays of 10*