

## AIRPORT

United Kingdom, Cranfield

## 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 |
|--|-----|
| Artisan Bread Roll   |     |
| Artisan Bread Roll with Creamy French Beillevaire Butter   |     |
| Baguette with Creamy French Beillevaire Butter<br><i>Whole French baguette with 6 butter portions</i>            |     |
| Gourmet Loaf of Bread with Creamy French Beillevaire Butter<br><i>Whole loaf of bread with 6 butter portions</i> |     |
| Toast with Creamy French Beillevaire Butter<br><i>For Breakfast Sides</i>  |     |
| PASTRIES   | QTY |
| Danish Pastries, per piece   |     |
| Mini Danish Pastries, per piece  |     |
| Croissant with Creamy French Beillevaire Butter and Jam  |     |
| Croissant Filled with Swiss Cheese and Ham   |     |
| Plain Bagel with Creamy French Beillevaire Butter  |     |
| Toasted Bagel with Smoked Salmon, Cream Cheese and Dill  |     |
| Toasted Bagel with Pastrami, Swiss Cheese and Pickles  |     |
| Toasted Bagel with Smashed Avocado and Chilli Jam  |     |
| Plain Bagel  |     |
| Assorted Muffins<br><i>Sweet or Savoury. Please specify requirements</i>   |     |

| CONDIMENTS   | QTY |
|--|-----|
| Creamy French Beillevaire Butter   |     |
| Raw Organic Eggs, box of 6 pieces  |     |
| YOGHURTS   | QTY |
| Plain Yoghurt, individual  |     |
| Plain Yoghurt, 500ml   |     |
| Fruit Yoghurt, individual  |     |
| Fruit Yoghurt, 500ml   |     |
| Greek Yoghurt, individual  |     |
| Greek Yoghurt, 500ml   |     |
| MUESLI & FRUITS  | QTY |
| Individual Cereals<br><i>A selection of Dorset cereals and muesli</i>  |     |
| Granola Parfait<br><i>Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler</i>                  |     |
| Bircher Muesli<br><i>Rolled oats soaked in apple juice and milk, finished with dried fruit served in a glass tumbler</i> |     |
| Organic Porridge Oats with Cinnamon Sugar<br><i>with cinnamon sugar</i>  |     |
| BLINIS & PANCAKES  | QTY |
| American Pancakes with Maple Syrup   |     |
| French Toast with Maple Syrup  |     |
| Crispy Bacon<br><i>to add for Pancakes/French Toast</i>  |     |
| Fresh Berries<br><i>to add for Pancakes/French Toast</i>   |     |
| Caramelised Banana<br><i>to add for Pancakes/French Toast</i>  |     |
| Whipped Butter<br><i>to add for Pancakes/French Toast</i>  |     |

| COLD CUTS   | QTY |
|---|-----|
| Selection of Sliced Breakfast Cheeses<br><i>A selection of sliced English and European cheeses, walnut bread, grapes, dried apricots and nuts</i> |     |
| Charcuterie Platter<br><i>A selection of sliced, cured meats with vine cherry tomatoes</i>  |     |
| Roasted and Smoked Meats<br><i>A selection of sliced chicken, duck and beef with vine cherry tomatoes</i>   |     |
| Smoked Salmon Platter<br><i>Caper berries, rustic bread and cream cheese</i>  |     |

| HOT BREAKFAST   | QTY |
|---|-----|
| Plain Omelette  |     |
| Plain Egg White Omelette  |     |
| Omelette Filling<br><i>Please specify the fillings you wish to add (1 GBP per filling)</i>  |     |
| Scrambled Eggs with Sourdough Toast   |     |
| Poached Eggs with Sourdough Toast   |     |
| Fried Eggs with Sourdough Toast   |     |
| Smoked Salmon with Scrambled Eggs and Granary Toast   |     |
| Crushed Avocado with Poached Eggs and Sourdough Toast   |     |
| Crushed Avocado with Crispy Bacon, Poached Eggs and Sourdough Toast   |     |
| Crushed Avocado with Smoked Salmon, Poached Eggs and Sourdough Toast  |     |
| Shakshuka<br><i>Eggs baked in a ramekin with a lightly spiced tomato sauce</i>  |     |
| Breakfast Rosti Potatoes<br><i>For Breakfast Sides</i>  |     |
| Sauteed Mushrooms<br><i>For Breakfast Sides</i>   |     |
| Grilled Vine Tomatoes<br><i>For Breakfast Sides</i>   |     |
| Baked Beans<br><i>For Breakfast Sides</i>   |     |
| English Smoked Back Bacon<br><i>For Breakfast Sides</i>   |     |
| Crispy American Style Bacon<br><i>For Breakfast Sides</i>   |     |
| Pork Sausages<br><i>For Breakfast Sides</i>   |     |
| Turkey Bacon<br><i>For Breakfast Sides</i>  |     |
| Chicken Sausages, 3 pieces<br><i>For Breakfast Sides</i>  |     |
| Smoked Salmon, 100g<br><i>For Breakfast Sides</i>   |     |
| COLD BREAKFAST SETS   | QTY |
| Continental Breakfast Box Meal<br><i>Charcuterie, breakfast cheeses, sliced fruit, Danish pastry, bread roll, butter and preserve</i> |     |

| HOT BREAKFAST SETS   | QTY |
|--|-----|
| Cooked Breakfast Box Meal<br><i>Cooked English breakfast, sliced fruit, Danish pastry, bread roll, butter and preserve</i> |     |
| COLD MEALS   |     |
| CANAPÉS  | QTY |
| Assorted Cold Canapes, 6 pieces  |     |
| Cold Canape, per piece   |     |
| SANDWICHES   | QTY |
| Assorted Cocktail Sandwiches, 4 mini triangles   |     |
| Assorted Wraps   |     |
| Assorted Filled Baguettes  |     |
| Open Sandwiches, 2 pieces  |     |
| Club Sandwich  |     |
| Sandwiches Medium Platter, 24 triangles  |     |
| Sandwiches Large Platter, 32 triangles   |     |
| STARTERS   | QTY |
| Heritage Tomatoes and Boccocini Salad<br><i>Pesto dressing</i>   |     |
| London Gin Cured Salmon<br><i>Pickled cucumber and avocado</i>   |     |
| Foie Gras Parfait<br><i>Mixed nut crumble and port jelly</i>   |     |
| Smoked Ashridge Red Deer Carpaccio<br><i>Cranberry, pickled cep mushrooms and herbs</i>                                    |     |
| Leek and Blue Cheese Tart<br><i>Chicory, pickled pear and pecan salad</i>  |     |
| Compressed Watermelon<br><i>Crisp bococcini, rocket, walnuts and mustard dressing</i>                                      |     |
| Bang Bang Chicken<br><i>Smoked chicken, julienne carrot and cucumber with a soy peanut dressing</i>                        |     |
| Smoked Eel with Apple and Beetroot<br><i>Horseradish dressing</i>  |     |
| Carpaccio of Beef<br><i>Rocket, parmesan and truffle shavings</i>  |     |

| SUSHI   | QTY |
|---|-----|
| Selection of Maki, Nigiri and California Rolls (7 pieces)   |     |
| Maki, Nigiri or California Roll, per piece  |     |
| Slices of Salmon and Tuna with Seared Scallop (7 pieces)  |     |
| CAVIAR  | QTY |
| Beluga Caviar from Iran<br><i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>   |     |
| Golden Amas Caviar<br><i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>  |     |
| Imperial Caviar from Iran<br><i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>   |     |
| Oscietre Caviar from Iran<br><i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>   |     |
| Sevruga Caviar from Iran<br><i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>  |     |
| Caviar Accompaniments, per portion<br><i>Crushed ice, blinis, capers, creme fraiche, lemon ties, finely chopped onions, parsley, egg whites and yolks</i> |     |

| PLATTERS  | QTY |
|---|-----|
| Sandwiches Medium Platter, 24 triangles   |     |
| Sandwiches Large Platter, 32 triangles  |     |
| Seafood Platter without Lobster<br><i>Poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce</i>   |     |
| Seafood Platter with Lobster<br><i>Half lobster, poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce</i>  |     |
| Smoked Salmon Platter<br><i>Caper berries, rustic bread and cream cheese</i>  |     |
| Smoked Fish Selection with Horseradish Cream<br><i>Salmon mackerel and trout with horseradish cream</i>   |     |
| Cold Meat Selection<br><i>Sliced roasted chicken, beef, Parma ham, salamis and smoked duck with gherkins and grilled artichokes</i>   |     |
| Cold Meat Selection (No Pork)<br><i>Sliced roasted chicken, beef, turkey, lamb speck and smoked duck with gherkins and grilled artichokes</i>   |     |
| Antipasti Selection<br><i>Cured meats, capers, olives, anchovies, roasted vegetables, sun blushed tomatoes, grilled artichokes, bocconcini and ciabatta</i>   |     |
| Cheese Platter with Walnut Bread, Cheese Crackers and Chutney<br><i>Selection of English and Continental cheeses with cheese biscuits, walnut bread, grapes, dried apricots, nuts and grape chutney</i> |     |
| Whole Baked Camembert<br><i>when in season. Crudites and toasted flutes (for 1 - 3 to share)</i>  |     |
| Whole Baked Vacherin Mont D'or<br><i>when in season. Crudites and toasted flutes (for 1 - 3 to share)</i>   |     |
| Vegetable Crudites Platter with Dip<br><i>Vegetable batons with one of the following dips: soured cream and chive, guacamole, hummus, tomato salsa, mint yogurt or baba ghanoush</i>                    |     |

| SALADS  | QTY |
|---|-----|
| <b>Caesar Salad</b><br><i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>  |     |
| <b>Chicken Caesar Salad</b><br><i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>  |     |
| <b>King Prawns Caesar Salad</b><br><i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>  |     |
| <b>Poached Salmon Caesar Salad</b><br><i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>   |     |
| <b>Greek Salad</b><br><i>Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing</i>  |     |
| <b>Tuna Nicoise Salad</b><br><i>Seared tuna, red onions, new potatoes, quails eggs, peppers, anchovies, fine French beans, cherry tomatoes and olives with Dijon dressing</i>                           |     |
| <b>Cobb Salad</b><br><i>Char-grilled chicken breast, Roquefort cheese, chicory, watercress, quail eggs, cherry tomatoes, chives, avocado, bacon and croutons with blue cheese dressing</i>              |     |
| <b>Seasonal Superfood Salad</b><br><i>Broccoli, cabbage, curly kale, kalletes, fine French beans, broad beans, courgette, baby spinach, baby watercress and wild rocket with grain mustard dressing</i> |     |
| <b>Rocket and Soft Herb Salad</b><br><i>Mixed leaves, pine nuts, Parmigiano Reggiano, cherry tomatoes with balsamic dressing</i>  |     |
| <b>Roasted Mediterranean Vegetable Couscous</b><br><i>With basil and sun blushed tomatoes</i>   |     |
| <b>Heritage Tomatoes and Boccocini Salad</b><br><i>Pesto dressing</i>   |     |
| <b>Edamame Beans</b><br><i>With soy dressing and rock salt</i>  |     |
| <b>Asian Cucumber and Carrot Salad</b><br><i>With chilli and sesame seeds</i>   |     |
| LEBANESE  | QTY |
| <b>Traditional Arabic Cold Mezze Platter</b><br><i>Stuffed vine leaves, lamb kofta, feta, tabbouleh, roasted peppers and aubergines, hummus, olives with Arabic flat bread</i>                          |     |
| <b>Tabbouleh Salad</b><br><i>Bulgur wheat, onions, tomatoes, herbs, lemon juice and olive oil</i>   |     |
| <b>Pickled Beetroot Salad</b><br><i>Spiced lentils and yoghurt</i>  |     |
| <b>Fattoush Salad</b><br><i>Cos lettuce, cucumber, tomatoes and toasted Arabic flatbread pieces</i>   |     |



| COLD MEAL SETS  | QTY |
|---|-----|
| Traditional English Afternoon Tea<br><i>Cocktail sandwiches, scones with clotted cream and strawberry jam and a selection of cakes</i>  |     |
| Cold Lunch/Dinner Box Meal<br><i>Starter, main course, dessert, bread roll and butter</i>   |     |
| Sandwich Box Meal<br><i>Sandwiches, sliced fruit, crisps and chocolate brownie Please specify cocktail sandwiches, baguette or wrap</i> |     |
| <b>HOT MEALS</b>  |     |
| SNACKS & STARTERS   | QTY |
| Assorted Hot Canapes, 4 pieces  |     |
| Hot Canape, per piece   |     |
| Goats Cheese Toastie<br><i>Charred baby vegetables with white balsamic dressing</i>   |     |
| Lobster Croquette<br><i>Mango salsa and espelette emulsion</i>  |     |
| Charred Tenderstem Broccoli<br><i>Wild mushrooms, asparagus and tarragon</i>  |     |
| Pan Seared Scallops<br><i>Cauliflower puree, capers, mint, crispy chicken skin and jus</i>  |     |
| Smoked Duck Tartiflette<br><i>Smoked and crispy duck with potato and Brun de Noix gratinee</i>  |     |
| Pork Gyoza<br><i>Apple and celeriac remoulade with soy gel</i>  |     |
| Mini Pizza<br><i>Please specify toppings</i>  |     |
| Small Pizza<br><i>Please specify toppings</i>   |     |
| Large Pizza<br><i>Please specify toppings</i>   |     |
| Medium Pizza<br><i>Please specify toppings</i>  |     |

| SOUPS   | QTY |
|---|-----|
| Lobster Bisque, 0.3 Litre<br><i>Rouille. In microwave container</i>                                   |     |
| Lobster Bisque, 1 Litre<br><i>Rouille. In microwave container</i>                                     |     |
| Thai Spiced Butternut Squash Soup, 0.3 Litre<br><i>Chillies and coriander. In microwave container</i> |     |
| Thai Spiced Butternut Squash Soup, 1 Litre<br><i>Chillies and coriander. In microwave container</i>   |     |
| English Asparagus Soup, 0.3 Litre<br><i>Baby asparagus tips. In microwave container</i>               |     |
| English Asparagus Soup, 1 Litre<br><i>Baby asparagus tips. In microwave container</i>                 |     |
| Curried Lentil Soup, 0.3 Litre<br><i>Mint raita. In microwave container</i>                           |     |
| Curried Lentil Soup, 1 Litre<br><i>Mint raita. In microwave container</i>                             |     |
| Garden Pea and Ham Soup, 0.3 Litre<br><i>Smoked pancetta lardons. In microwave container</i>          |     |
| Garden Pea and Ham Soup, 1 Litre<br><i>Smoked pancetta lardons. In microwave container</i>            |     |
| Plum Vine Tomato Soup, 0.3 Litre<br><i>Basil oil. In microwave container</i>                          |     |
| Plum Vine Tomato Soup, 1 Litre<br><i>Basil oil. In microwave container</i>                            |     |
| Wild Mushroom and Chestnut Veloute, 0.3 Litre<br><i>Shiitake mushrooms. In microwave container</i>    |     |
| Wild Mushroom and Chestnut Veloute, 1 Litre<br><i>Shiitake mushrooms. In microwave container</i>      |     |
| Classic Minestrone, 0.3 Litre<br><i>Grated Parmigiano Reggiano. In microwave container</i>            |     |
| Classic Minestrone, 1 Litre<br><i>Grated Parmigiano Reggiano. In microwave container</i>              |     |
| Somerset Cider and Onion Soup, 0.3 Litre<br><i>Gruyere croute. In microwave container</i>             |     |
| Somerset Cider and Onion Soup, 1 Litre<br><i>Gruyere croute. In microwave container</i>               |     |

| MAIN DISHES - MEAT  | QTY |
|---|-----|
| 30 day Mature Beef Fillet<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                         |     |
| 30 day Mature Beef Ribeye<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                         |     |
| 30 day Mature Beef Sirloin<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                        |     |
| Salt Marsh Lamb Rack<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                              |     |
| English Pork Fillet<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                               |     |
| Veal Escalope<br><i>Brasserie Menu. With your choice of sauce (see "Sauces &amp; More")</i>                                     |     |
| Galician Beef - Fine Dining Menu<br><i>Celeriac, blue cheese and British ale</i>  |     |
| English Rose Veal - Fine Dining Menu<br><i>Foie gras, dauphinoise and truffle</i>   |     |
| Salt Marsh Lamb - Fine Dining Menu<br><i>Charred gem, anchovies and black garlic</i>  |     |
| Iberico Pork - Fine Dining Menu<br><i>Fennel pollen, miso and apple</i>   |     |
| Traditional English Beef Roast<br><i>Goose fat potatoes, seasonal vegetables, Yorkshire pudding and jus</i>                     |     |
| Traditional English Lamb Roast<br><i>Goose fat potatoes, seasonal vegetables, Yorkshire pudding and jus</i>                     |     |
| Traditional English Pork Loin Roast<br><i>Goose fat potatoes, seasonal vegetables, Yorkshire pudding and jus</i>                |     |
| Shepherd's Pie<br><i>Slow cooked lamb shank in white wine, mash potatoes and minted greens</i>                                  |     |
| Veal Milanese<br><i>Spaghetti aglio e olio, cherry tomato sauce and rocket</i>  |     |
| Steak au Poivre<br><i>Pan fried beef fillet, cavolo nero, dauphinoise potatoes with green peppercorn and brandy sauce</i>       |     |
| Beef Bourguignon<br><i>Slow cooked ox cheek in red wine with smoked mash potato, glazed carrots, shallots and a bacon crumb</i> |     |
| Lamb Rogan Josh<br><i>Spiced lamb rack, couscous pilaf, baby aubergines, Rogan Josh sauce and mint yoghurt</i>                  |     |
| Sausage and Mash<br><i>Toulouse sausage, parsley creamed potato, pickled shallot rings and jus</i>                              |     |
| Hong Kong Crispy Pork Belly<br><i>Caramelised pineapple, cashews, stir fried rice with sweet and sour sauce</i>                 |     |

| MAIN DISHES - FISH & SEAFOOD   | QTY |
|--|-----|
| Whole Cornish Lobster<br><i>With your choice of sauce. Brasserie Menu</i>                            |     |
| North Sea Cod Fillet<br><i>With your choice of sauce. Brasserie Menu</i>                             |     |
| Scottish Salmon Fillet<br><i>With your choice of sauce. Brasserie Menu</i>                           |     |
| Wild Sea Bass Fillet<br><i>With your choice of sauce. Brasserie Menu</i>                             |     |
| Dover Sole Fillet<br><i>With your choice of sauce. Brasserie Menu</i>                                |     |
| Pacific Tuna Loin<br><i>With your choice of sauce. Brasserie Menu</i>                                |     |
| Halibut Fillet<br><i>With your choice of sauce. Brasserie Menu</i>                                   |     |
| Sauteed King Prawns (6 per portion)<br><i>With your choice of sauce. Brasserie Menu</i>              |     |
| Dover Sole - Fine Dining Menu<br><i>Salsify, cucumber and brown shrimp</i>                           |     |
| Skrei Cod - Fine Dining Menu<br><i>Mussels, caviar, coastal vegetables and curry</i>                 |     |
| Black Bass - Fine Dining Menu<br><i>Orzo nero, squid ink, port caviar and red mizuna</i>             |     |
| Fish and Chips<br><i>British ale battered cod fillet, triple cooked chips and pea and mint puree</i> |     |
| Sea Bass Provencal<br><i>Roasted sea bass, braised fennel, sun blushed tomatoes, olives and dill</i> |     |
| King Prawn Korma<br><i>Pilaf rice with mint and fennel raita and mango chutney</i>                   |     |
| Halibut Pad Thai<br><i>Pan fried halibut, stir fried rice noodles, nut crumb and coriander salsa</i> |     |
| Lobster Macaroni<br><i>Coastal vegetables and Parmigiana Reggiano</i>                                |     |

| MAIN DISHES - POULTRY  | QTY |
|--|-----|
| Free Range Chicken Supreme<br><i>With your choice of sauce. Brasserie Menu</i>                                     |     |
| Bresse Chicken - Fine Dining Menu<br><i>Lobster, saffron mash and red pepper</i>                                   |     |
| Aylesbury Duck - Fine Dining Menu<br><i>Spiced confit, cherries, bok choy and almonds</i>                          |     |
| Chicken Fricassee<br><i>Pan-fried chicken supreme in a white wine and morel sauce with wild rice and asparagus</i> |     |
| Southern Spit Roasted Chicken<br><i>Half a spiced roast chicken, coleslaw, chips and BBQ jam</i>                   |     |
| Thai Green Chicken Curry<br><i>Coconut rice and lime pickled cucumbers</i>   |     |
| Aylesbury Duck Breast<br><i>With your choice of sauce. Brasserie Menu</i>  |     |
| Peking Duck<br><i>Aromatic crispy duck, pancakes, cucumber, spring onions and hoisin sauce</i>                     |     |
| MAIN DISHES - VEGETARIAN   | QTY |
| Gnudi - Fine Dining Menu<br><i>Butternut squash, sage and pine kernels</i>   |     |
| Roasted Roots, Super Grains and Greens - Fine Dining Menu<br><i>Kale pesto and vegetable crunch</i>                |     |
| Moussaka<br><i>Lentil and aubergine ratatouille, mixed leaves and garlic ciabatta</i>                              |     |
| Chickpea and Potato Masala<br><i>Pilau rice, crispy onions, coriander and cumin biscuit</i>                        |     |
| PASTA & RISOTTO  | QTY |
| Spaghetti Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                                 |     |
| Penne Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                                     |     |
| Tagliatelle Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                               |     |
| Fusilli Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                                   |     |
| Trofie Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                                    |     |
| Linguine Pasta<br><i>With your choice of sauce and grated Parmigiano Reggiano</i>                                  |     |
| Arrabbiata<br><i>Complimentary with pasta</i>  |     |

Bolognese  
*Complimentary with pasta*

Carbonara  
*Complimentary with pasta*

Pesto  
*Complimentary with pasta*

Creamy Wild Mushroom  
*Complimentary with pasta*

Aglie e Olio  
*Complimentary with pasta*

Puttanesca  
*Complimentary with pasta*

Spaghetti Aglio E Olio  
*With chilli, garlic and olive oil*

Beef Lasagne  
*Layered with 28 days mature beef ragu*

Roasted Vegetable Lasagne  
*Layered with roasted Mediterranean vegetables*

Tagliatelle Carbonara

Spaghetti Bolognese  
*With 28 days mature beef ragu*

Spinach and Ricotta Ravioli  
*Arrabiatta sauce, toasted pine nuts and rocket salad*

Wild Mushroom and Asparagus Risotto  
*Parmigiano Reggiano crisps, fennel and herb salad*

Chicken and Thai Asparagus Risotto  
*With sliced poached chicken breast and grilled baby asparagus*

Mixed Seafood Risotto

Butternut Squash and Sage Risotto  
*With roasted butternut squash and crispy sage leaves*

Champagne and Truffle Risotto - Fine Dining Menu  
*Parmigiano Reggiano and Alba or Perigord truffles depending on season*

| SIDE DISHES                       | QTY |
|-----------------------------------|-----|
| Roasted Root Vegetables           |     |
| Medley of Steamed Vegetables      |     |
| Ratatouille                       |     |
| Roasted Butternut Squash          |     |
| Char-grilled or Steamed Asparagus |     |
| Buttered Sugar Snaps              |     |
| Stir Fried Vegetables             |     |
| Sprouting Broccoli                |     |
| Fine French Beans                 |     |
| Roast Parsnips with Honey         |     |
| Spinach Puree                     |     |
| Roasted Cherry Vine Tomatoes      |     |
| Dauphinoise Potatoes              |     |
| Minted New Potatoes               |     |
| Herb Creamed Potatoes             |     |
| Roasted Potatoes with Goose Fat   |     |
| Crushed New Potatoes              |     |
| Sauteed Potatoes                  |     |
| Baked Potatoes                    |     |
| Triple Cooked Fat Chips           |     |
| Cajun Spiced Potatoes             |     |
| Swiss Rosti Potatoes              |     |
| Mashed Sweet Potatoes with Sage   |     |
| French Fries                      |     |
| Steamed Basmati Rice              |     |
| Pilaf Rice                        |     |
| Wild Black Rice                   |     |
| Jasmine Rice                      |     |
| Saffron Rice                      |     |
| Risotto Rice (Side Portion)       |     |

| LEBANESE   | QTY |
|--|-----|
| Traditional Arabic Hot Mezze Platter<br><i>Chef's choice of 4 hot Arabic canapes with hummus, baba ghanoush, olives and Arabic flatbread</i> |     |
| Individual Hot Mezze Piece   |     |
| Bonfile<br><i>Pan fried beef fillet with chilli and charred tenderstem broccoli</i>  |     |
| Cop Sis<br><i>Marinated lamb skewers and vegetables with mint yoghurt and Arabic flatbread</i>   |     |
| Chicken Tabaka<br><i>Pressed whole poussin with sliced chillies and tomatoes</i>   |     |
| Samak Harra<br><i>Harissa spiced salmon, roasted golden beetroot and orange with tahini dressing</i>   |     |
| Crushed Potatoes with Mint and Spring Onion  |     |
| Roasted Butternut Squash with Almonds, Chilli and Yoghurt  |     |
| Roasted Cauliflower with Saffron, Pine Nuts and Raisins  |     |
| Lebanese Rice with Vermicelli Noodles  |     |



| CHILDREN MEALS  | QTY |
|---|-----|
| Children's Sausage and Mash<br><i>Pork, chicken or beef sausages with gravy and peas</i>                  |     |
| Children's Steamed Cod<br><i>Pea and mint croquettes with tartare sauce</i>                               |     |
| Children's Chicken Quesadilla<br><i>With cheese and guacamole</i>   |     |
| Children's Roasted Mediterranean Vegetable Quesadilla<br><i>With cheese and guacamole</i>                 |     |
| Children's Slow Cooked Beef<br><i>Mash potato, shredded cabbage and vegetable crisps</i>                  |     |
| Children's Potato Skins<br><i>Filled with cheese, asparagus, guacamole and tomato salsa</i>               |     |
| Children's Sliders<br><i>Chicken or beef patties with brioche buns, cheese, sliced tomato and lettuce</i> |     |
| Children's Chicken Goujons<br><i>Crispy breaded pieces of chicken with a dipping sauce</i>                |     |
| Children's French Fries   |     |
| Children's Sweet Potato Fries   |     |
| Children's Mash Potato  |     |
| Children's Steamed Garden Peas  |     |
| Children's Sugar Snap Peas  |     |
| Children's Macaroni Cheese  |     |

| SAUCES & MORE   | QTY |
|---|-----|
| Red Pepper Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>   |     |
| Creamy Wild Mushroom Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>   |     |
| Peppercorn and Brandy Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>  |     |
| Tomato and Caper Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>   |     |
| Hollandaise Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>  |     |
| Rosemary Gravy<br><i>Complimentary with main dishes from the Brasserie Menu</i>   |     |
| Creamy Dill and Mustard Sauce<br><i>Complimentary with main dishes from the Brasserie Menu</i>  |     |
| Champagne Veloute<br><i>Complimentary with main dishes from the Brasserie Menu</i>  |     |
| Garlic and Parsley Butter<br><i>Complimentary with main dishes from the Brasserie Menu</i>  |     |
| HOT MEAL SETS   | QTY |
| Cooked Lunch/Dinner Box Meal<br><i>Starter, main course, dessert, bread roll and butter</i>   |     |
| <b>DESSERTS &amp; FRUIT</b>   |     |
| DESSERTS  | QTY |
| Bon Soiree Assiette of Desserts<br><i>A selection of three of our miniature desserts</i>  |     |
| Yoghurt Panna Cotta<br><i>With fig and honey</i>  |     |
| Chocolate and Orange Delice<br><i>Seville orange marmalade and segments</i>   |     |
| Creme Brulee<br><i>Madagascan vanilla and Tonka bean cream baked in a ramekin with a vanilla tuille</i>   |     |
| Tiramisu<br><i>Layers of espresso soaked biscuit sponge and Marsala flavoured cream with chocolate shavings</i>                                   |     |
| Spiced Plum and Apple Crumble<br><i>Mascarpone ice cream</i>  |     |
| Lime, Mascarpone, Ginger and White Chocolate Bavarois<br><i>Stem ginger, mascarpone, lime cream on a sponge base with a lime and ginger syrup</i> |     |
| Rhubarb Parfait<br><i>Layers of rhubarb jelly and custard with poached rhubarb and meringue</i>   |     |

| FRUIT   | QTY |
|---|-----|
| Sliced Fruit Platter<br><i>A selection of sliced fruit with berries</i>   |     |
| Tropical Fruit<br><i>Lime and coconut sorbet, papaya mousse, pineapple and passion fruit curd with caramelised banana</i> |     |
| Fruit Brochettes with Fruit Puree<br><i>Skewered fruit cubes (2 per portion)</i>  |     |
| Fruit Brochettes with Greek Yoghurt and Honey<br><i>Skewered fruit cubes (2 per portion)</i>                              |     |
| Fruit Basket, Small   |     |
| Fruit Basket, Medium  |     |
| Fruit Basket, Large   |     |

| BERRIES                    | QTY |
|----------------------------|-----|
| Mixed Berry Basket, Small  |     |
| Mixed Berry Basket, Medium |     |
| Mixed Berry Basket, Large  |     |

| CAKES & TARTS  | QTY |
|--|-----|
| Pistachio Cake<br><i>Cardamom glaze</i>  |     |
| Baked Blueberry Cheesecake<br><i>Vanilla and blueberry continental style cheesecake with a berry coulis</i>      |     |
| Passion Fruit and Elderflower Tart<br><i>Mango sorbet</i>  |     |
| Carrot Cake, per piece<br><i>for Afternoon Tea</i>   |     |
| Black Forest Gateau, per piece<br><i>for Afternoon Tea</i>   |     |
| Fruit Cake, per piece<br><i>for Afternoon Tea</i>  |     |
| Opera Cake, per piece<br><i>for Afternoon Tea</i>  |     |
| Lemon Drizzle, per piece<br><i>for Afternoon Tea</i>   |     |
| Chocolate Eclair, per piece<br><i>for Afternoon Tea</i>  |     |
| Sticky Ginger Cake, per piece<br><i>for Afternoon Tea</i>  |     |
| Celebration Cake<br><i>From our own dedicated in-house bakery we can produce upon request a variety of cakes</i> |     |
| CHOCOLATES & SWEETS  | QTY |
| Homemade Chocolates and Truffles, 5 pieces<br><i>Presented in individual box</i>                                 |     |
| Homemade Chocolates and Truffles, per piece  |     |
| Handcrafted Macarons, 5 pieces   |     |
| Handcrafted Macarons, per piece  |     |
| PETIT FOURS  | QTY |
| Petit Fours, 5 pieces<br><i>Presented in individual box</i>  |     |
| Petit Fours, per piece   |     |
| COOKIES  | QTY |
| Assorted Muffins   |     |

| SWEET PASTRY  | QTY |
|---|-----|
| Baklava<br><i>Sweet dessert pastries, made with layers of filo filled with chopped nuts, sweetened and held together with sugar syrup (5 per portion)</i> |     |
| ICE CREAM   | QTY |
| Individual Ice Cream, 100ml<br><i>Haagen Dasz, please specify requirements</i>  |     |
| Ice Cream, 500ml<br><i>Haagen Dasz, please specify requirements</i>   |     |
| CHILDRENS DESSERTS  | QTY |
| Chocolate Brownie   |     |
| Cookies, 2 pieces   |     |
| Children's Fruit Jelly  |     |
| Children's Seasonal Fruit Platter   |     |
| <b>BEVERAGES</b>  |     |
| MINERAL WATER   | QTY |
| Evian Water, 33cl   |     |
| Evian Water, 50cl   |     |
| Evian Water, 1 Litre  |     |
| Fiji Water, 33cl  |     |
| Fiji Water, 50cl  |     |
| Fiji Water, 1 Litre   |     |
| Volvic Water, 50cl  |     |
| Volvic Water, 1.5 Litre   |     |
| Voss Still Water, 37.5cl<br><i>Provided in glass bottles</i>  |     |
| Voss Sparkling Water, 37.5cl<br><i>Provided in glass bottles</i>  |     |
| Voss Still Water, 80cl<br><i>Provided in glass bottles</i>  |     |
| Voss Sparkling Water, 80cl<br><i>Provided in glass bottles</i>  |     |
| Perrier Water, 33cl<br><i>Provided in cans</i>  |     |

| SOFT DRINKS  | QTY |
|--|-----|
| Soft Canned Drinks, 33cl<br><i>Please specify requirements</i> |     |
| Soft Canned Drinks, 15cl<br><i>Please specify requirements</i> |     |

| JUICES                                       | QTY |
|--|-----|
| Freshly Squeezed Orange Juice, 0.5 Litre     |     |
| Freshly Squeezed Orange Juice, 1 Litre       |     |
| Freshly Squeezed Apple Juice, 0.5 Litre      |     |
| Freshly Squeezed Apple Juice, 1 Litre        |     |
| Freshly Squeezed Grapefruit Juice, 0.5 Litre |     |
| Freshly Squeezed Grapefruit Juice, 1 Litre   |     |
| Freshly Squeezed Fruit Cocktail, 0.5 Litre   |     |
| Freshly Squeezed Fruit Cocktail, 1 Litre     |     |
| Freshly Squeezed Pineapple Juice, 0.5 Litre  |     |
| Freshly Squeezed Pineapple Juice, 1 Litre    |     |
| Freshly Squeezed Strawberry Juice, 0.5 Litre |     |
| Freshly Squeezed Strawberry Juice, 1 Litre   |     |
| Freshly Squeezed Lemon and Mint, 0.5 Litre   |     |
| Freshly Squeezed Lemon and Mint, 1 Litre     |     |
| Freshly Squeezed Mango Juice, 0.5 Litre      |     |
| Freshly Squeezed Mango Juice, 1 Litre        |     |
| Healthy Green Juice, 0.5 Litre               |     |
| Healthy Green Juice, 1 Litre                 |     |
| Tomato Juice in TetraPak, 1 Litre            |     |
| Carrot Juice in TetraPak, 1 Litre            |     |
| Coconut Water, 1 Litre                       |     |

| MILK & CREAM  | QTY |
|---|-----|
| Full Cream Milk, 1 Pint                                       |     |
| Semi Skimmed Milk, 1 Pint                                     |     |
| Skimmed Milk, 1 Pint  |     |
| Soya Milk 1 Litre   |     |
| Almond Milk, 1 Litre  |     |
| Coconut Milk, 1 Litre   |     |
| Hazelnut Milk, 1 Litre  |     |
| Rice Milk, 1 Litre  |     |
| Lactose-free Milk, 1 Litre                                    |     |
| SMOOTHIES   | QTY |
| Fruit Smoothie, 0.5 Litre                                     |     |
| Fruit Smoothie, 1 Litre                                       |     |
| LEMON   | QTY |
| Whole Lemon   |     |
| Sliced Lemon  |     |
| Whole Lime  |     |
| Sliced Lime   |     |
| HOT BEVERAGES   | QTY |
| Coffee, 1 Litre<br><i>Freshly brewed Arabica coffee</i>       |     |
| Hot Water, 1 Litre  |     |
| Thermos Flask for Coffee and Hot Water                        |     |
| Box of Tea Bags<br><i>Please specify requirements</i>         |     |
| Box of Premium Tea Bags<br><i>Please specify requirements</i> |     |

#### NON-FOOD

| ICE                | QTY |
|--------------------|-----|
| Ice Cubes, 2kg     |     |
| Crushed Ice, 2kg   |     |
| Dry Ice Block, 1kg |     |

| NEWSPAPERS & MAGAZINES   | QTY |
|--|-----|
| International Printed Newspapers<br><i>Please specify your requirements. We can print from 120 countries in 60 languages</i> |     |
| English Newspapers<br><i>All English newspapers can be purchased</i>   |     |
| Weekend Newspapers   |     |
| English Magazines<br><i>Most English magazines can be purchased</i>  |     |

| FLOWERS  | QTY |
|--|-----|
| Flowers<br><i>Contemporary flower arrangements tailored to your style and colours please specify your requirements. Price depending on requirements.</i> |     |

| TOILETRIES            | QTY |
|-----------------------|-----|
| Hot Towels, 10 pieces |     |