

AIRPORT

United Kingdom, Norwich

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 <i>Whole French baguette with 6 butter portions</i>	
Gourmet Loaf of Bread with Creamy French Beillevaire Butter <i>Whole loaf of bread with 6 butter portions</i>	
Toast with Creamy French Beillevaire Butter <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 <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 <i>A selection of Dorset cereals and muesli</i>	
Granola Parfait <i>Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler</i>	
Bircher Muesli <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 <i>with cinnamon sugar</i>	
BLINIS & PANCAKES	QTY
American Pancakes with Maple Syrup	
French Toast with Maple Syrup	
Crispy Bacon <i>to add for Pancakes/French Toast</i>	
Fresh Berries <i>to add for Pancakes/French Toast</i>	
Caramelised Banana <i>to add for Pancakes/French Toast</i>	
Whipped Butter <i>to add for Pancakes/French Toast</i>	

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

HOT BREAKFAST	QTY
Plain Omelette	
Plain Egg White Omelette	
Omelette Filling <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 <i>Eggs baked in a ramekin with a lightly spiced tomato sauce</i>	
Breakfast Rosti Potatoes <i>For Breakfast Sides</i>	
Sauteed Mushrooms <i>For Breakfast Sides</i>	
Grilled Vine Tomatoes <i>For Breakfast Sides</i>	
Baked Beans <i>For Breakfast Sides</i>	
English Smoked Back Bacon <i>For Breakfast Sides</i>	
Crispy American Style Bacon <i>For Breakfast Sides</i>	
Pork Sausages <i>For Breakfast Sides</i>	
Turkey Bacon <i>For Breakfast Sides</i>	
Chicken Sausages, 3 pieces <i>For Breakfast Sides</i>	
Smoked Salmon, 100g <i>For Breakfast Sides</i>	
COLD BREAKFAST SETS	QTY
Continental Breakfast Box Meal <i>Charcuterie, breakfast cheeses, sliced fruit, Danish pastry, bread roll, butter and preserve</i>	

HOT BREAKFAST SETS	QTY
Cooked Breakfast Box Meal <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 <i>Pesto dressing</i>	
London Gin Cured Salmon <i>Pickled cucumber and avocado</i>	
Foie Gras Parfait <i>Mixed nut crumble and port jelly</i>	
Smoked Ashridge Red Deer Carpaccio <i>Cranberry, pickled cep mushrooms and herbs</i>	
Leek and Blue Cheese Tart <i>Chicory, pickled pear and pecan salad</i>	
Compressed Watermelon <i>Crisp bococcini, rocket, walnuts and mustard dressing</i>	
Bang Bang Chicken <i>Smoked chicken, julienne carrot and cucumber with a soy peanut dressing</i>	
Smoked Eel with Apple and Beetroot <i>Horseradish dressing</i>	
Carpaccio of Beef <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 <i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>	
Golden Amas Caviar <i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>	
Imperial Caviar from Iran <i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>	
Oscietre Caviar from Iran <i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>	
Sevruga Caviar from Iran <i>Price on request. Available sizes: 30g, 50g, 125g, 250g, 500g</i>	
Caviar Accompaniments, per portion <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 <i>Poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce</i>	
Seafood Platter with Lobster <i>Half lobster, poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce</i>	
Smoked Salmon Platter <i>Caper berries, rustic bread and cream cheese</i>	
Smoked Fish Selection with Horseradish Cream <i>Salmon mackerel and trout with horseradish cream</i>	
Cold Meat Selection <i>Sliced roasted chicken, beef, Parma ham, salamis and smoked duck with gherkins and grilled artichokes</i>	
Cold Meat Selection (No Pork) <i>Sliced roasted chicken, beef, turkey, lamb speck and smoked duck with gherkins and grilled artichokes</i>	
Antipasti Selection <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 <i>Selection of English and Continental cheeses with cheese biscuits, walnut bread, grapes, dried apricots, nuts and grape chutney</i>	
Whole Baked Camembert <i>when in season. Crudites and toasted flutes (for 1 - 3 to share)</i>	
Whole Baked Vacherin Mont D'or <i>when in season. Crudites and toasted flutes (for 1 - 3 to share)</i>	
Vegetable Crudites Platter with Dip <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
Caesar Salad <i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>	
Chicken Caesar Salad <i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>	
King Prawns Caesar Salad <i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>	
Poached Salmon Caesar Salad <i>Cos lettuce, bacon lardons, sun blushed tomatoes, parmesan and croutons with Caesar dressing</i>	
Greek Salad <i>Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing</i>	
Tuna Nicoise Salad <i>Seared tuna, red onions, new potatoes, quails eggs, peppers, anchovies, fine French beans, cherry tomatoes and olives with Dijon dressing</i>	
Cobb Salad <i>Char-grilled chicken breast, Roquefort cheese, chicory, watercress, quail eggs, cherry tomatoes, chives, avocado, bacon and croutons with blue cheese dressing</i>	
Seasonal Superfood Salad <i>Broccoli, cabbage, curly kale, kalletes, fine French beans, broad beans, courgette, baby spinach, baby watercress and wild rocket with grain mustard dressing</i>	
Rocket and Soft Herb Salad <i>Mixed leaves, pine nuts, Parmigiano Reggiano, cherry tomatoes with balsamic dressing</i>	
Roasted Mediterranean Vegetable Couscous <i>With basil and sun blushed tomatoes</i>	
Heritage Tomatoes and Boccocini Salad <i>Pesto dressing</i>	
Edamame Beans <i>With soy dressing and rock salt</i>	
Asian Cucumber and Carrot Salad <i>With chilli and sesame seeds</i>	
LEBANESE	QTY
Traditional Arabic Cold Mezze Platter <i>Stuffed vine leaves, lamb kofta, feta, tabbouleh, roasted peppers and aubergines, hummus, olives with Arabic flat bread</i>	
Tabbouleh Salad <i>Bulgur wheat, onions, tomatoes, herbs, lemon juice and olive oil</i>	
Pickled Beetroot Salad <i>Spiced lentils and yoghurt</i>	
Fattoush Salad <i>Cos lettuce, cucumber, tomatoes and toasted Arabic flatbread pieces</i>	

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

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

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

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

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

Bolognese
Complimentary with pasta

Carbonara
Complimentary with pasta

Pesto
Complimentary with pasta

Creamy Wild Mushroom
Complimentary with pasta

Aglione 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 <i>Chef's choice of 4 hot Arabic canapes with hummus, baba ghanoush, olives and Arabic flatbread</i>	
Individual Hot Mezze Piece	
Bonfile <i>Pan fried beef fillet with chilli and charred tenderstem broccoli</i>	
Cop Sis <i>Marinated lamb skewers and vegetables with mint yoghurt and Arabic flatbread</i>	
Chicken Tabaka <i>Pressed whole poussin with sliced chillies and tomatoes</i>	
Samak Harra <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 <i>Pork, chicken or beef sausages with gravy and peas</i>	
Children's Steamed Cod <i>Pea and mint croquettes with tartare sauce</i>	
Children's Chicken Quesadilla <i>With cheese and guacamole</i>	
Children's Roasted Mediterranean Vegetable Quesadilla <i>With cheese and guacamole</i>	
Children's Slow Cooked Beef <i>Mash potato, shredded cabbage and vegetable crisps</i>	
Children's Potato Skins <i>Filled with cheese, asparagus, guacamole and tomato salsa</i>	
Children's Sliders <i>Chicken or beef patties with brioche buns, cheese, sliced tomato and lettuce</i>	
Children's Chicken Goujons <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 <i>Complimentary with main dishes from the Brasserie Menu</i>	
Creamy Wild Mushroom Sauce <i>Complimentary with main dishes from the Brasserie Menu</i>	
Peppercorn and Brandy Sauce <i>Complimentary with main dishes from the Brasserie Menu</i>	
Tomato and Caper Sauce <i>Complimentary with main dishes from the Brasserie Menu</i>	
Hollandaise Sauce <i>Complimentary with main dishes from the Brasserie Menu</i>	
Rosemary Gravy <i>Complimentary with main dishes from the Brasserie Menu</i>	
Creamy Dill and Mustard Sauce <i>Complimentary with main dishes from the Brasserie Menu</i>	
Champagne Veloute <i>Complimentary with main dishes from the Brasserie Menu</i>	
Garlic and Parsley Butter <i>Complimentary with main dishes from the Brasserie Menu</i>	
HOT MEAL SETS	QTY
Cooked Lunch/Dinner Box Meal <i>Starter, main course, dessert, bread roll and butter</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Bon Soiree Assiette of Desserts <i>A selection of three of our miniature desserts</i>	
Yoghurt Panna Cotta <i>With fig and honey</i>	
Chocolate and Orange Delice <i>Seville orange marmalade and segments</i>	
Creme Brulee <i>Madagascan vanilla and Tonka bean cream baked in a ramekin with a vanilla tuille</i>	
Tiramisu <i>Layers of espresso soaked biscuit sponge and Marsala flavoured cream with chocolate shavings</i>	
Spiced Plum and Apple Crumble <i>Mascarpone ice cream</i>	
Lime, Mascarpone, Ginger and White Chocolate Bavarois <i>Stem ginger, mascarpone, lime cream on a sponge base with a lime and ginger syrup</i>	
Rhubarb Parfait <i>Layers of rhubarb jelly and custard with poached rhubarb and meringue</i>	

FRUIT	QTY
Sliced Fruit Platter <i>A selection of sliced fruit with berries</i>	
Tropical Fruit <i>Lime and coconut sorbet, papaya mousse, pineapple and passion fruit curd with caramelised banana</i>	
Fruit Brochettes with Fruit Puree <i>Skewered fruit cubes (2 per portion)</i>	
Fruit Brochettes with Greek Yoghurt and Honey <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 <i>Cardamom glaze</i>	
Baked Blueberry Cheesecake <i>Vanilla and blueberry continental style cheesecake with a berry coulis</i>	
Passion Fruit and Elderflower Tart <i>Mango sorbet</i>	
Carrot Cake, per piece <i>for Afternoon Tea</i>	
Black Forest Gateau, per piece <i>for Afternoon Tea</i>	
Fruit Cake, per piece <i>for Afternoon Tea</i>	
Opera Cake, per piece <i>for Afternoon Tea</i>	
Lemon Drizzle, per piece <i>for Afternoon Tea</i>	
Chocolate Eclair, per piece <i>for Afternoon Tea</i>	
Sticky Ginger Cake, per piece <i>for Afternoon Tea</i>	
Celebration Cake <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 <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 <i>Presented in individual box</i>	
Petit Fours, per piece	
COOKIES	QTY
Assorted Muffins	

SWEET PASTRY	QTY
Baklava <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 <i>Haagen Dasz, please specify requirements</i>	
Ice Cream, 500ml <i>Haagen Dasz, please specify requirements</i>	
CHILDRENS DESSERTS	QTY
Chocolate Brownie	
Cookies, 2 pieces	
Children's Fruit Jelly	
Children's Seasonal Fruit Platter	
BEVERAGES	
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 <i>Provided in glass bottles</i>	
Voss Sparkling Water, 37.5cl <i>Provided in glass bottles</i>	
Voss Still Water, 80cl <i>Provided in glass bottles</i>	
Voss Sparkling Water, 80cl <i>Provided in glass bottles</i>	
Perrier Water, 33cl <i>Provided in cans</i>	

SOFT DRINKS	QTY
Soft Canned Drinks, 33cl <i>Please specify requirements</i>	
Soft Canned Drinks, 15cl <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 <i>Freshly brewed Arabica coffee</i>	
Hot Water, 1 Litre	
Thermos Flask for Coffee and Hot Water	
Box of Tea Bags <i>Please specify requirements</i>	
Box of Premium Tea Bags <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 <i>Please specify your requirements. We can print from 120 countries in 60 languages</i>	
English Newspapers <i>All English newspapers can be purchased</i>	
Weekend Newspapers	
English Magazines <i>Most English magazines can be purchased</i>	

FLOWERS	QTY
Flowers <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	