

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
Assorted Bread Rolls, per piece	
Bread Slices	
Arabic Bread	
Bread Basket	
Plain Whole Baguette	
Bread Loaf	
Pitta Bread	
Plain Bagel	

PASTRIES	QTY
Boulangerie	
Large Breakfast Pastries, per piece	
Mini Breakfast Pastries, per piece	

CONDIMENTS	QTY
Honey Pot	
Butter	

YOGHURTS	QTY
Granola with Vanilla Yoghurt and Blueberries	
Yoghurt in a Glass Jar	
Organic Yoghurt, 500 ml	
Fruit Yoghurt	
Greek Yoghurt	
BLINIS & PANCAKES	QTY
Crepes, 3 pieces	
American Fluffy Pancakes, 2 pieces <i>with Blueberries, Maple Syrup</i>	
Blinis, 4 pieces	
Cinnamon Waffles, 2 pieces	
Crumpet, 2 pieces	
Healthy Pancakes <i>Buckwheat, blueberry and soya milk pancakes and Greek yoghurt</i>	
COLD CUTS	QTY
Continental Cold Meat and Cheese, per person	
Cold Cuts on full Atlas <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Cold Cuts on half Atlas <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Cold Cuts, per person <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Selection of Breakfast Cheeses	
MUESLI & FRUITS	QTY
Seasonal Sliced Fruit Salad	
Homemade Muesli	
Granola	

HOT BREAKFAST	QTY
Breakfast Cooked and Cured Meats	
Three Egg Omelette	
Three Egg Omelette with Filling	
Omelette Filling	
Scrambled Egg	
Fried Egg, 2 pieces	
Boiled Egg, 2 pieces	
Poached Egg, 2 pieces	
Eggs Royale	
Eggs Benedict	
Eggs Florentine	
Hash Browns	
Sweet Potato Hash	
Crispy Potato Rosti	
Beef Sausages	
Chicken Sausages	
Cumberland Sausage	
Vegetarian Sausage	
Crispy Streaky Bacon	
Back Bacon	
Black Pudding	
Portobello Mushroom with Thyme Butt	
Button Mushrooms	
Tomato Grilled	
Baked Beans	
Porridge	
Organic Porridge and Compote <i>Served with apricot and banana compote and Greek yoghurt</i>	
Poached Smoked Haddock <i>Poached haddock, poached egg and spinach with cream sauce</i>	
Smashed Avocado and Streaky Bacon <i>Chilli and lime avocado with maple streaky bacon, poached Breckland Brown hen's egg on granary toast or English muffin</i>	

COLD BREAKFAST SETS	QTY
<p>On Air Box Menu Breakfast <i>Parma Ham with Compressed Watermelon, Homemade Muesli, Mini Muffin, Assorted Bread Rolls and Butter</i></p>	
<p>Half Atlas Cold Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, Yoghurt, Cereal Bar, Roll and Butter, Jam</i></p>	
<p>Full Atlas Cold Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, 1 Mini Muffin, Yoghurt, Cereal Bar, Roll and Butter, Jam</i></p>	
<p>Continental Breakfast Meat and Cheese on Full Atlas <i>Selection of Breakfast Cheese, Cured Salami, Cherry Tomatoes On-The-Vine, Cornichons, Caper Berries</i></p>	
<p>Continental Breakfast Meat and Cheese on Half Atlas <i>Selection of Breakfast Cheese, Cured Salami, Cherry Tomatoes On-The-Vine, Cornichons, Caper Berries</i></p>	
<p>On Air Box Menu Continental Breakfast <i>Continental Cold Meat and Cheese for one, Mini Breakfast Pastries, Fruit Platter for 1, Assorted Bread Rolls and Butter</i></p>	
<p>On Air box Menu Smoked Salmon Breakfast <i>Severn and Wye Smoked Salmon, 100gr Granola with Vanilla Yoghurt and Blueberries, Large Breakfast Pastries, Assorted Bread Rolls and Butter</i></p>	
HOT BREAKFAST SETS	QTY
<p>Half Atlas Hot Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, Yoghurt, Roll and Butter, Jam, Hot BRK Meal</i></p>	
<p>Full Atlas Hot Breakfast Tray <i>Sliced Fruit, Breakfast Cheese , Cereal Bar, 2 X Mini Pasty, Yoghurt, Roll and Butter / Jam Hot Breakfast Meal</i></p>	
COLD MEALS	
SNACKS	QTY
Mixed Nuts, 125 gr	
Mixed Olives, 180 gr	
Edamame Beans	
Kilner Jar of Mixed Nibbles	
CANAPÉS	QTY
Assorted cold Canapes, per piece	

SANDWICHES	QTY
Finger Sandwich Platter on Full Atlas	
Finger Sandwich Platter on Half Atlas	
Finger Sandwich Platter, per person	
Gourmet Wrap Platter on Full Atlas	
Gourmet Wrap Platter on Half Atlas	
Club Sandwich	
Regular Sandwich <i>please indicate your choice of fillings</i>	
Filled Baguettini <i>please indicate your choice of fillings</i>	
Filled Bagel <i>please indicate your choice of fillings</i>	
Filled Baguette <i>please indicate your choice of fillings</i>	
Filled Bread Roll <i>please indicate your choice of fillings</i>	
Filled Croissant <i>please indicate your choice of fillings</i>	
Filled Wrap <i>please indicate your choice of fillings</i>	

STARTERS	QTY
Air Dried Lamb with Rare Roasted Lamb <i>mint salsa, goats cheese emulsion, fig Jam, pickled Baby Turnips. From the Fine Dining Menu</i>	
Spiced Poached Pear and Blue Cheese <i>Bitter leaves, celery dressing, Blue cheese mousse, Walnut short Bread</i>	
Seaweed Cured Salmon <i>with pickled Asian radish, avocado & Wasabi puree, soy and honey dressing. From the Fine Dining Menu</i>	
Beef Tataki with Asian Noodle Salad	
Bruschetta with Tomato, 3 pieces	
Duck and Chicken Liver Parfait <i>Red currant gel, cornichons, shallot, crisp flat bread</i>	
Norfolk Free-Range Chicken and Pigeon Terrine <i>Golden raisin gel, heritage carrot, ginger bread</i>	
Quinoa and Pistachio Cake <i>Served with fig jam</i>	
Scottish Balik Smoked Salmon <i>Compressed apple, crème fraiche, watercress, panna cotta, Oscietra caviar</i>	
Vegetarian Scotch Egg <i>Soft-boiled quail egg, roasted red quinoa, artichoke, truffle, pickled girolles</i>	
SUSHI	QTY
Sushi Platter - by Sumosan <i>A Selection of Market Fresh Fish, Vegetable Sushi, Sashimi. Sushi and Sashimi Platters are served with Pickled Ginger, Wasabi, Soy Sauce</i>	

CAVIAR	QTY
Beluga King's, 125 gr	
Beluga Shar, 125 gr	
Beluga King's, 50 gr	
Beluga Shar, 50 gr	
Oscietra Shar, 125 gr	
Oscietra King's, 125 gr	
Beluga King's, 30 gr	
Shar, 30Gr Beluga	
Shar, 50Gr Oscietra	
King's, 50Gr Oscietra	
Shar, 30Gr Oscietra	
King's, 30Gr Oscietra	
Caviar Garnish, per person	
Caviar Garnish, free with Caviar	

PLATTERS	QTY
<p>Farmhouse Cheese Platter on Full Atlas <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i></p>	
<p>Antipasto Platter on Full Atlas <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i></p>	
<p>Antipasto Platter on Half Atlas <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i></p>	
<p>Antipasto Platter, per person <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i></p>	
<p>Seafood Platter on Full Atlas <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i></p>	
<p>Seafood Platter, per person <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i></p>	
<p>Seafood Platter on Half Atlas <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i></p>	
<p>Smoked Fish Platter on Full Atlas <i>Selection of Hot Smoked Salmon, Eel, Halibut, Trout, Mackerel, Horseradish Creme Fraiche, Dark Rye Bread, Celeriac Remoulade, Pickled Shallots and Gherkins</i></p>	

Smoked Fish Platter on Half Atlas
Selection of Hot Smoked Salmon, Eel, Halibut, Trout, Mackerel, Horseradish Creme Fraiche, Dark Rye Bread, Celeriac

Remoulade, Pickled Shallots and Gherkins

Severn and Wye Smoked Salmon, 400g

Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Capers Berries, Cracked Pepper, Lemon Wrapped in Muslin, Blini

Severn and Wye Smoked Salmon, 200g

Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Capers Berries, Cracked Pepper, Lemon Wrapped in Muslin, Blini

Severn and Wye Smoked Salmon, 100g

Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Capers Berries, Cracked Pepper, Lemon Wrapped in Muslin, Blini

Charcuterie Platter on Full Atlas

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Charcuterie Platter on Half Atlas

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Charcuterie Platter, per person

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Crudites Platter on Full Atlas

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Crudites Platter on Half Atlas

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Crudites Platter, per person

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Farmhouse Cheese Platter on Half Atlas

Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers

Farmhouse Cheese Platter, per person

Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers

Mini Roll Platter on Full Atlas

Mini Roll Platter on Half Atlas

Finger Sandwich Platter on Full Atlas

Finger Sandwich Platter on Half Atlas

Finger Sandwich Platter, per person

Gourmet Wrap Platter on Full Atlas

Gourmet Wrap Platter on Half Atlas

Fruit Platter on Half Atlas

Selection of Fresh Cut Fruits

Fruit Platter, per person

Selection of Fresh Cut Fruits

Afternoon Tea Cake Platter, 12 pieces

<i>Our home-made Mini Cake Platters, like all our cuisine, are made by our talented Pastry Chefs, and include a varied selection of mouth-watering Mini Tarts and Cakes</i>	
Fruit Platter on Full Atlas <i>Selection of Fresh Cut Fruits</i>	
Sushi Platter - by Sumosan <i>A Selection of Market Fresh Fish, Vegetable Sushi, Sashimi. Sushi and Sashimi Platters are served with Pickled Ginger, Wasabi, Soy Sauce</i>	
Spanish Tapas Platter - Full Atlas <i>Charred Padron peppers, baby chorizo, chilli garlic tiger prawns, Marinated Squid, spicy meat balls, cheese croquettes, tortilla of potato and onion, cured meats, Manchego, fresh olives & flat breads</i>	
Spanish Tapas Platter - Half Atlas <i>Charred Padron peppers, baby chorizo, chilli garlic tiger prawns, Marinated Squid, spicy meat balls, cheese croquettes, tortilla of potato and onion, cured meats, Manchego, fresh olives & flat breads</i>	
SALADS	QTY
Caesar Salad plain <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Prawn <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Salmon <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Chicken <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Tuna Nicoise Salad <i>Slow-Cooked Tuna, New Potatoes, Green Beans, Cherry Tomato, Black Olive, Soft-Cooked Quails Eggs, Celery Salt</i>	
Caprese Salad	
Traditional Greek Salad <i>Barrel-Aged Feta, Kalamata Olive, Cucumber, Tomato, Lemon, Olive Oil Dressing</i>	
Garden Salad <i>Cucumber, Cherry Tomato, Celery, Spring Onion, Mixed Seasonal Leaves</i>	
Mixed Leaf Salad <i>Seasonal Salad Leaves</i>	
Rocket and Parmesan Salad	
Quinoa and Chickpea Salad Mix <i>with Pistachio Pesto, Spring Onion, Mint</i>	
Baby Beet Salad	
Roasted Butternut Squash and Rocket Salad <i>with Toasted Pecan Nuts, Crumbled Blue Cheese</i>	
Asparagus with Shitake Mushroom Salad	
Superfood Salad <i>Buckwheat, Edamame, Avocado, Broccoli, Pickled Cauliflower, Citrus Dressing</i>	
Tabbouleh with Watermelon Salad <i>with Fresh Mint, Spring Onions</i>	
Shaved Squash Salad	

Oven Roasted Tomato and Aubergine Pasta Salad	
Olivier Salad	
Rare Roast Sirloin Beef	
Smoked Chicken Waldorf	
Thai Rice-Noodle Salad	
Tuna Ceviche and Kaiso salad <i>Sesame, Ginger, Chilli, Cucumber, Spring Onion</i>	
Pasta Salad	
Beetroot, Raddichio, Gorgonzola Salad <i>Toasted Walnuts</i>	
Chinese Leaf Salad <i>Crisp cucumber, toasted garlic and sesame</i>	
Courgette, Orange and Fennel Salad	
Cromer Crab Salad <i>Dill scented cucumber, kohlrabi, seaweed coral</i>	
Heritage Pickled Carrot and Tofu Salad	
Heritage Tomato and Laverstock Park Mozzarella Salad <i>Chardonnay cherry tomato, aged balsamic syrup, basil</i>	

CHEESE	QTY
Farmhouse Cheese Platter on Full Atlas <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	
Farmhouse Cheese Platter on Half Atlas <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	
Farmhouse Cheese Platter, per person <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	

LEBANESE	QTY
Cold Arabic Mezze, for 1 person	
Cold Mezze with 5 options, Platter for 4 persons	
Tomato Onion Salad	
Fattoush <i>bread salad made from toasted or fried pieces of Arabic flat bread combined with mixed greens and other vegetables</i>	
Taboulouleh	
Lebneh with Black Olive	
Hummus	
Baba Ghanouj	
Moutabal	
EXTRA GARNISH & SAUCES	QTY
Edible Flowers	
Garnish Kit	
Shaved Parmesan	
Herb Bunch	
Sliced Orange	
Sauce	
Cherry Tomatoes	
Chopped Chilli Peppers	
Lemon Dressing	
Balsamic Dressing	
Classic Vinaigrette	
Ranch Dressing	
Balsamic Dressing <i>Deli Range</i>	
Cabernet Sauvignon Dressing <i>Deli Range</i>	
French Dressing <i>Deli Range</i>	
Guacamole <i>Deli Range</i>	
Honey and Soy Dressing <i>Deli Range</i>	

Lemon Creme Fraiche Dressing
Deli Range

Lemon Dressing
Deli Range

Marie Rose Dressing
Deli Range

Raita Dressing
Deli Range

Ranch Dressing
Deli Range

Sesame Dressing
Deli Range

Sesame, Ginger, Chilli Dressing
Deli Range

Sherry Dressing
Deli Range

Whole Grain Mustard Dressing
Deli Range

COLD MEAL SETS	QTY
Full Atlas Tray Cold Lunch <i>Salad, Sandwich, Dessert, Snack Bar, Yoghurt, Bread Roll and Butter</i>	
Half Atlas Cold Lunch Tray <i>Salad, Sandwich, Dessert, Bread Roll, Jam and Butter</i>	
On Air Box Menu 1 <i>Traditional Greek Salad, White Chocolate Profiteroles, Confit Salmon, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 2 <i>Smoked Chicken Waldorf, Red and Golden Beetroot Salad, Double Chocolate Brownie, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 3 <i>Beef Tataki with Asian Noodle Salad, Quinoa and Chickpea Salad, Roasted Pineapple with Coconut Panna Cotta, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 4 <i>Rare Roast Lamb, Heritage Tomato and Buffalo Mozzarella, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 5 <i>Rare Roast Sirloin Beef, Farmhouse Cheese Platter, Butternut Squash Salad, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 6 <i>Seared Yellow Fin Tuna Nioise, fois Gras Ballotine, Chocolate Marquise, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 7 - Afternoon Tea Box <i>Finger Sandwich Platter, per person, Tea Cake Dessert, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 8 - Vegetarian Box <i>Oven Roasted Tomato and Aubergine Pasta Salad Quinoa and Chickpea Salad, Chocolate Mousse, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 9 - Childrens Menu Box <i>Finger Sandwich Platter, Make your own Cookie Box, Fruit Platter, per person, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 10 - Snack Menu <i>Crudite and Antipasto platter, Tea Cake Dessert and Assorted Bread Rolls and Butter</i>	
On Air Box Menu 11 - Russian Menu <i>Smoked Trout, Olivier Salad, Honey Cake, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 12 - Arabic Menu <i>Cold Arabic Mezze for 1, Spice Roast Quail, Baklavam, Assorted Bread Rolls and Butter</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Asparagus and Baby Leek Tart <i>Fine Dining, grated Truffle dressing, shaved parmesan</i>	
Assorted hot canapes, per piece	
Samosas, 3 pieces <i>Last minute selection</i>	
Spring Rolls, 3 pieces <i>Last minute selection</i>	
Mini Pizzas, 3 pieces <i>Last minute selection</i>	
Horseradish Chips <i>Last minute selection</i>	
Mini Burger <i>Last minute selection</i>	

SOUPS	QTY
Celeriac Veloute Soup, 500 ml <i>with Toasted Celeriac Crisps</i>	
Classic Italian Minestrone Soup, 500 ml	
Classic Minestrone, 250ml <i>Vegetables, Pasta in a Rich Tomato Broth</i>	
Clear Chicken and Noodle Broth, 500 ml <i>Russian Lapsha</i>	
Crab and Sweetcorn Soup, 500 ml	
Lobster Bisque Soup, 500 ml	
Heritage Pumpkin Soup, 500 ml	
Leek and Potato Soup, 500 ml	
Mushroom Veloute, 250 ml <i>with sauteed wild mushrooms</i>	
Wild Mushroom Veloute, 500 ml	
Oven Roasted Tomato and Basil, 500 ml <i>with Diced Heritage Tomato</i>	
Pea and Mint, 250ml <i>served Truffle Creme Fraiche</i>	
Pea and Mint Soup, 500 ml <i>served Truffle Creme Fraiche</i>	
Red Lentil and Pepper Soup, 500 ml	
Tom Yam Soup with prawns, 500 ml <i>Spicy Hot Sour Soup made with either Prawn (3) or Vegetable</i>	
Tom Yam Soup, 500 ml <i>Spicy Hot Sour Soup made with either Prawn (3) or Vegetable</i>	
White Miso Soup, 500 ml	
Borscht, 500 ml <i>with Sour Cream and Dill</i>	
Bouillabaisse, 500ml <i>Seared Tiger Prawns</i>	
Broccoli and Stilton Soup, 500ml <i>Stilton Creme Fraiche</i>	
French Onion Soup, 500ml <i>Parmesan Croutons</i>	
Red Lentil and Cumin Soup, 500ml <i>Red Lentil Salsa</i>	
Spiced Squash Soup, 500ml	
MAIN DISHES - MEAT	QTY

Slow Cooked Beef Short Rib
with Homemade BBQ Sauce, Red Cabbage and Kale Slaw. From the Brasserie Menu

Beef Bourguignon
with Mashed Potato, Parsley, Onions, Mushrooms. From the Brasserie Menu

Beef Stroganoff
From the Brasserie Menu

Grilled Barnsley Lamb Chops
with Crushed New Potatoes, Seasonal Vegetables, Rosemary Jus. From the Brasserie Menu

Classic Shepherd`s Pie
Lamb, Minted Crushed Peas. From the Brasserie Menu

Beef Sausage and Mash
with Onion Gravy. From the Brasserie Menu

Veal Milanese
Crumbed and Pan Fried Veal Escalope, Spaghetti, Tomato and Basil Sauce

Denham Vale Beef Fillet
Braised smoked beef cheek, shallot puree, king oyster mushroom, fondant potato, Madeira jus

Dingley Dell Pork Belly
Carrot, bubble and squeak potato

Grilled Langley Chase Lamb Chops
Crushed olive new potatoes, chargrilled aubergine and courgette, rosemary jus

Grilled Langley Chase Rump
Crushed olive new potatoes, chargrilled aubergine and courgette, rosemary jus

Grilled Sussex Trenchmore Wagyu Beef
Confit garlic, charred leek, hazelnuts, red wine jus

Langley Chase Rack of Lamb
Lamb breast, minted Ratte potatoes, turnips, lamb jus

North Atlantic Blackened Miso Cod
Sesame bok choy, shitake broth, pink ginger

On Air Dining Classic Beef Burger and Chips
Aberdeen angus beef, Monterey Jack cheese, tomato relish, triple cooked chips

Rare Breed Steak Rib Eye
Served with triple cooked chips, portobello mushrooms, roasted cherry tomatoes and watercress salad with a selection of sauces (béarnaise, au poivre, hollandaise, bordelaise)

Rare Breed Steak Sirloin
Served with triple cooked chips, portobello mushrooms, roasted cherry tomatoes and watercress salad with a selection of sauces (béarnaise, au poivre, hollandaise, bordelaise)

Slow Cooked Short Rib Beef
Wild mushroom and pearl barley risotto and tender stem broccoli

Traditional British Pie
Served with a choice of mash potato, chips, new potatoes, vegetables and jus served on the side

Wagyu Beef Fillet
Last minute selection

Fillet of Beef 28 Day British
Last minute selection

Rib-Eye

<i>Last minute selection</i>	
Fillet of Veal <i>Last minute selection</i>	
Sirloin <i>Last minute selection</i>	
Veal Ossobucco <i>Last minute selection</i>	
Beef Skewers, 2 pieces <i>Last minute selection</i>	
Beef Burger <i>Last minute selection</i>	
Rack of Lamb <i>Last minute selection</i>	
Grilled Barnsley Lamb Chops, 3 pieces <i>Last minute selection</i>	
Pork Tenderloin <i>Last minute selection</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Roasted Salmon Fillet <i>with Braised lentils, Kohlrabi, candied onion, carrot, herb emulsion. From the Brasserie Menu</i>	
Classic Dover Sole Meuniere <i>with Lemon and Caper Brown Butter, Watercress, Parsley. From the Brasserie Menu</i>	
Baked Herb-Crusted Cod <i>Tomato fondue, mushroom duxelles, creamed salsify. From the Brasserie Menu</i>	
King Prawn Curry <i>Mushroom Jalfrezi Sauce, Coconut Rice. From the Brasserie Menu</i>	
Classic Dover Sole Meuniere <i>Watercress, new potatoes, spinach, caper beurre noisette</i>	
Line Caught Wild Sea Bass <i>Cauliflower, polenta chips, sauce vierge</i>	
Monkfish	
Pan Fried Cornish Monkfish <i>Monkfish cheek scampi, straw vegetables, Asian fish broth</i>	
Pan Fried North Atlantic Cod <i>Lyonnais potato, herb butter sauce</i>	
Pan Fried Sea Bass <i>Bouillabaisse, garlic aioli, garlic croutes</i>	
Pan Seared Scottish Salmon <i>Braised fennel and herb gnocchi</i>	
Salmon Fillet <i>Last minute selection</i>	
Confit Salmon <i>Last minute selection</i>	

Fish Goujons, 5 pieces
Last minute selection

Dover Sole
Last minute selection

Sea Bass Fillet
Last minute selection

King Prawns, 6 pieces
Last minute selection

King Prawn Skewers, 2 pieces
Last minute selection

Mussels
Last minute selection

Cod Fillet
Last minute selection

Halibut
Last minute selection

Tuna Fillet
Last minute selection

Lobster, market price
Last minute selection

MAIN DISHES - POULTRY	QTY
Thai Green Chicken Curry <i>with Fragrant Thai Rice, Toasted Sesame Green Papaya Salad. From the Brasserie Menu</i>	
Spatchcock Baby Chicken <i>with Saut_ed Potatoes, Creamed Spinach, Grain Mustard Jus. From the Brasserie Menu</i>	
Chicken Coq Au Vin <i>Savoy cabbage, sautéed mushrooms, roasted turned potatoes</i>	
Confit Gressingham Duck Leg <i>Spring onion pomme mousseline, braised lentils, roast celeriac, duck jus</i>	
Duck Leg	
Free-Range, Corn-Fed Chicken Ballantine <i>Tender stem broccoli, glazed salsify, chicken jus</i>	
Gressingham Duck Breast <i>Duck croquette, artichoke, duck jus</i>	
Norfolk Chicken Breast <i>Fricassee of vegetables, Charlotte potatoes</i>	
Whole Roasted Chicken <i>Last minute selection</i>	
Baby Chicken, Poussin <i>Last minute selection</i>	
Chicken Tikka <i>Last minute selection</i>	
Norfolk Chicken Breast <i>Last minute selection</i>	
Chicken Skewers, 2 pieces <i>Last minute selection</i>	
Chicken Goujons, 5 pieces <i>Last minute selection</i>	
Spice Roast Quail <i>Last minute selection</i>	

MAIN DISHES - VEGETARIAN	QTY
Chickpea and Mushroom Jalfrezi with Cauliflower Bhajis	
Maple Syrup and Rosemary Roasted Beetroot <i>Herb polenta chips, tomato fondue, wilted bok choy</i>	
Pulled Jackfruit Burger & Chips <i>Red Cabbage Slaw & Triple Cooked Chips</i>	
Rosemary and Garlic Crusted Camembert <i>Apple and red currant chutney, crisp ciabatta</i>	
Salt-Baked Celeriac, Apple Relish, Candied Walnut	
Spiced Coconut and Butternut Puree with Braised Puy Lentils <i>Butternut squash and cranberry with roasted Romanesco cauliflower</i>	
White Bean and Aubergine Tagine <i>Saffron Cous Cous</i>	

PASTA & RISOTTO	QTY
Pasta with Bolognese Sauce	
Pasta with Carbonara Sauce	
Pasta with Classic Basil Pesto	
Pasta with Tomato and Basil Sauce	
Pasta with Arrabiata Sauce	
Spaghetti with Baby Courgettes	
Spaghetti with Meatballs in a Fresh Tomato Sauce	
Lobster Linguine <i>Fresh Linguine, Diced Tomato, Red Chili, Herbs</i>	
Spinach and Ricotta Ravioli <i>with Butter, Sage and Pine Nut Sauce</i>	
Classic Macaroni and Cheese	
Classic Beef Lasagne <i>Layered in Pasta Sheets with a Bechamel Sauce</i>	
Crab and Pea Risotto	
Wild Mushroom Risotto	
Butternut Squash Risotto	
Pearl Barley Risotto	
Fine Herb Risotto	
Aubergine and Courgette Lasagne <i>Layered in pasta sheets with a creamy cheese sauce</i>	
Herb Roast Gnocchi <i>Rocket & Blue Cheese Sauce</i>	
Mushroom Tortellini <i>Pine Nut Sauce & Pickled Girolle Mushrooms</i>	
Risotto Primavera <i>Sugar snaps and rocket salad</i>	
Truffle Linguine <i>Shaved Summer Truffles and a Parmesan Cream Sauce</i>	
SIDE DISHES	QTY
Boiled Potatoes	
Creamed Mash Potato	
Sweet Potato	
Dauphinoise Potatoes	
Fondant Potato	

Baked Potato	
French Fries	
Oven Roast New Potatoes	
Basmati Rice	
Steamed Rice	
Jasmine Rice	
Wild Rice	
Fried Rice	
Vermicelli Rice Noodles	
Plain Pasta	
French Beans	
Broccoli	
Asparagus	
Spinach	
Creamed Spinach	
Glazed Carrots	
Baby Carrots	
Grilled Artichokes	
Mixed Mushrooms	
Grilled Mediterranean Vegetables	
Steamed Vegetables	
Mixed Vegetables	
Seasonal Vegetables	
Wok Fried Vegetables	
Pak Choi	
Quinoa	
Roasted Butternut Squash	
Roasted Vine Tomatoes	
Sauteed Kale	
Stuffed Peppers	
Gnocchi Chips	
Cous Cous	

Black Truffle Mash	
LEBANESE	QTY
Hot Arabic Mezze for 1	
Hot Arabic Mezze for 4 persons (40 pieces)	
Arabic Mixed Grill	
Chicken Biryani	
Lahem Meshwi, 150 gr	
Shish Taouk, 130 gr	
Kafta Khosh, 100 gr	
Lamb Biryani, Kabsa	
Sea bass and Tahini	
King Prawns in Spicy Sauce	
Freekeh	
Grilled Halloumi Cheese	
Okra Stew	
Sambaousek cheese, 3 pieces <i>Small meat pie, served as an appetizer or snack. filled with cheese</i>	
Sambaousek lamb, 3 pieces <i>Small meat pie, served as an appetizer or snack. filled with lamb</i>	
Kibbeh, 4 pieces <i>Snack dish made of bulgur, minced onions, and finely ground minced meat</i>	
Foul Moudames <i>Fava beans breakfast dish</i>	
Falafel, 4 pieces <i>Deep-fried ball, made from ground chickpeas and fava beans</i>	
Fatayer B'sabanekh, 3 pieces <i>Pastry pies with spinach filling</i>	
Warak Enab, 4 pieces <i>Stuffed grape vine leaves</i>	

CHILDREN MEALS	QTY
Chicken Pie	
Chicken Fajitas	
Breaded Chicken Goujons with Two Sides	
Cumberland Sausages with Creamed Potato	
Chicken Sausages with Creamed Potato	
Spaghetti with Meatballs	
Children`s Lasagne	
Fish Goujons with Two Sides	
Cheese and Tomato Pizza	

HOT MEAL SETS	QTY
Full Atlas Hot Dinner Tray <i>Appetizer, Salad, Main, Dessert, Cheese, Bread Roll and Butter</i>	
Half Atlas Hot Dinner Tray <i>Salad, Main, Dessert, Bread Roll and Butter</i>	

CREW MEALS	QTY
Crew Hot Meal Small Foil	
Crew Hot Meal Medium Foil	

DESSERTS & FRUIT

DESSERTS	QTY
Chocolate Marquise <i>with Spiced Cherry Compote, Vanilla Anglaise, Roast Chocolate Tuille. From the Fine Dining Menu</i>	
Cherry and Chocolate Mille-Feuille	
Chocolate Mousse	
Classic Tiramisu	
Roasted Pineapple with Coconut Panna Cotta <i>Caramelised in its own Juices, Dried Pineapple Crisps</i>	
Sticky Toffee Pudding <i>Vanilla Clotted Cream, Butterscotch Sauce</i>	
Creme Brulee	
Eton Mess	
Um Ali <i>Lebanese bread pudding</i>	
Meghil rice pudding <i>Lebanese rice pudding spread with cinnamon and aniseed</i>	
Mouhallabieh <i>Lebanese cream dessert</i>	
Chocolate Eclairs	
Chocolate Mousse with Almond and Vanilla	
Cinnamon Poached Pear <i>Yuzu curd, candied Macadamia nuts, candied ginger</i>	
Dark Chocolate Sphere <i>Sable biscuit, salt caramel, mint infusion</i>	
Fresh Doughnuts and Dips	
Granny Smith Apple Pie <i>Crème anglaise</i>	
Orange and Honey Steamed Sponge <i>Thyme crumble, vanilla custard</i>	
Profiteroles Filled with Chocolate <i>Almond cremeux, orange textures, sesame seed tuile</i>	
Seasonal Special Dessert <i>Describe Dish in Notes</i>	
Triple Hot Chocolate Fondant <i>Passion fruit coulis, Chantilly cream</i>	

FRUIT	QTY
Fruit Platter on Half Atlas <i>Selection of Fresh Cut Fruits</i>	
Fruit Platter, per person <i>Selection of Fresh Cut Fruits</i>	
Fruit Platter on Full Atlas <i>Selection of Fresh Cut Fruits</i>	
Individual Fruit Skewer	
Mini Fruit Skewer	
Fruit Basket, 1 kg	
Fruit Basket, 2 kg	
Fruit Basket, 3 kg	
BERRIES	QTY
Berries, 100 gr	
Cherries, 100gr	
Strawberries, 100 gr	
Raspberries, 100 gr	
Blackberries, 100 gr	
Blueberries, 100 gr	
Strawberries Dipped in Chocolate, per piece	
CAKES & TARTS	QTY
Slice of Spiced Carrot Cake	
Apple Pie Slice	
Lemon Cheesecake	
New York Style Cheesecake <i>Macerated Strawberries, Black Pepper, Strawberry Meringue</i>	
Tea Cake Dessert	
Fruit Tart Dessert	
Honey Cake	
Classic Afternoon Tea Selection, per person <i>From the Afternoon Tea Menu</i>	
Afternoon Tea Cakes, 9 pieces <i>From the Afternoon Tea Menu</i>	

Scone <i>From the Afternoon Tea Menu</i>	
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Scones with Clotted Cream Raspberry
From the Afternoon Tea Menu

Sea Salt and Caramel Chocolate Tart <i>From the Afternoon Tea Menu</i>	
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Red Velvet Cake
From the Afternoon Tea Menu

Apple Strudel <i>From the Afternoon Tea Menu</i>	
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Carrot Cake
From the Afternoon Tea Menu

Chocolate and Coffee Eclair <i>From the Afternoon Tea Menu</i>	
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Double Chocolate Brownie
From the Afternoon Tea Menu

Chocolate Cake, per slice <i>From the Afternoon Tea Menu</i>	
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Fruit Cake
From the Afternoon Tea Menu

Fruit Tart <i>From the Afternoon Tea Menu</i>	
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Lemon Drizzle Cake
From the Afternoon Tea Menu

Mini Victoria Sponge Cake <i>From the Afternoon Tea Menu</i>	
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Mini Fruit Tarts
From the Afternoon Tea Menu

Mini Muffin <i>From the Afternoon Tea Menu</i>	
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Cupcake
From the Afternoon Tea Menu

Mini Tea Cake <i>From the Afternoon Tea Menu</i>	
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Citrus Tart
Fresh raspberries

Deconstructed Strawberry Cheesecake <i>Pistachio granola and compressed strawberries</i>	
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Seasonal Special Cheesecake
Describe Dish in Notes

PETIT FOURS	
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QTY

Petit Fours, per piece

COOKIES	QTY
Homemade Cookies, 2 pieces	
SWEET PASTRY	QTY
Lebanese sweet Baklawa	
ICE CREAM	QTY
Purbeck Ice Cream, 500 ml	
Individual Purbeck Ice Cream	
Individual Sorbet	
Sorbet, 500 ml	
Haagen Dazs, 100 ml <i>Pack with dry ice</i>	
CHILDRENS DESSERTS	QTY
Strawberries and Cream	
Make Your Own Cookie Box	
BEVERAGES	
MINERAL WATER	QTY
Evian, 330ml	
JUICES	QTY
Orange Juice, 1 litre	
Orange Juice, 500 ml	
Orange Juice, Tetra pack, 1 litre	
Grapefruit Juice, 1 litre	
Grapefruit Juice, 500 ml	
Lemon Juice, 1 litre	
Lemon Juice, 500 ml	
Mango Juice, 1 litre	
Mango Juice, 500 ml	
Mango Juice, Tetra pack, 1 litre	

Pineapple Juice, 1 litre

Pineapple Juice, 500 ml

Pineapple Juice, Tetra pack, 1 litre

Watermelon Juice, 1 litre

Watermelon Juice, 500 ml

Melon Juice, 1 litre

Melon Juice, 500 ml

Berry Juice, 1 litre

Berry Juice, 500 ml

Cherry Juice, 1 litre

Pomegranate Juice, 1 litre

Pomegranate Juice, 500 ml

Raspberry Juice, 1 litre

Raspberry Juice, 500 ml

Strawberry Juice, 1 litre

Strawberry Juice, 500 ml

Kiwi Juice, 1 litre

Mandarin Juice, 500 ml

Orange and Carrot Juice, 1 litre

Orange and Carrot Juice, 500 ml

Orange and Mango Juice, 1 litre

Orange and Mango Juice, 500 ml

Apple Juice, 1 litre

Apple Juice, 500 ml

Pear Juice, 1 litre

Pear Juice, 500 ml

Pear Juice, Tetra Pack, 1 litre

Apple and Kiwi Juice, 1 litre

Apple and Raspberry Juice, 1 litre

Apple and Raspberry Juice, 500 ml

Apple Juice, Tetra pack, 1 litre

Apple, Mint, Spinach and Mango Juice, 500 ml

Carrot Juice, 1 litre	
Carrot Juice, 500 ml	
Carrot, Apple and Ginger Juice, 1 litre	
Carrot, Orange and Ginger Juice, 1 litre	
Celery Juice, 1 litre	
Green Vegetable Juice, 1 litre	
Green Vegetable Juice, 500 ml	
Cucumber and Mint, 1 litre	
Tomato Juice, 1 litre	
Tomato Juice, 500 ml	

MILK & CREAM	QTY
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Fresh Milk, 1 litre	
Fresh Milk, 500 ml	
Lactose Free Milk, 1 litre	
Lactose Free Milk, 500 ml	
Half Milk and Half Cream, 500 ml	
Milkshake, 1 litre	
Soya Milk, 1 litre	
Almond Milk, 1 litre	
Organic Milk, 1 litre	
Soya Milk, 500 ml	
Almond Milk, 500 ml	
Organic Milk, 500 ml	
Sour Cream	
Creme Fraiche	

SMOOTHIES	QTY
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Defence Smoothie (500ml) <i>Pineapple, mango, papaya, banana, ginger, goji berry, flaxseeds, pumpkin seeds</i>	
Detox Smoothie (500ml) <i>Pineapple, kale, apple, ginger and wheatgrass, spinach</i>	
Energy Smoothie (500ml) <i>Strawberry, banana, blueberry, raspberry, spinach, cacao flaxseed, guarana powder</i>	

LEMON	QTY
Whole Lemon	
Sliced Lemon	
Whole Lime	
Sliced Lime	
Lemons in Muslin, 2 pieces	
HOT BEVERAGES	QTY
Brewed Coffee	
Box of Tea	
NON-FOOD	
ICE	QTY
Wet Ice Cubes, per kilo	
KITCHEN EQUIPMENT	QTY
Thermos Flask of 1 litre	
Thermos, 500 ml	
DISPOSABLES	QTY
Box of Gloves, 100 pieces	
Disinfectant Wipes	
Cocktails Napkins	
Cling Film	
Heavy Duty Bins Bags	
Paper Plates, 50 pieces	
Linen Cutlery & Metalised Plastic Wrap	
Disposable Cups with Lids	