

## AIRPORT

United Kingdom, London - Biggin Hill

## CONTACT

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## ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

## BREAKFAST & BAKERY

BREAD	QTY
Sourdough Bread	
Tiger Bread	
Pumpernickel Bread	
Bagels	
English Muffin	
Wholemeal Seeded Bloomer	
Demi Baguette	
Crumpets	
Assorted Artisan Bread Rolls	
Brioche	
Lox Salmon and Cream Cheese Bagel	

PASTRIES	QTY
Large Croissant	
Pain au Chocolate	
Pain aux Rasin	
Bakery Muffins	
Mixed Mini Croissants, Pastries and Viennoiserie	

CONDIMENTS	QTY
Marmalade pot	
Preserved Jam pot	
Honey Pot	
Butter Portion	
Tomato and Brown Sauce	
YOGHURTS	QTY
Greek Yogurt	
Assorted Fruit Yogurt	
CEREALS	QTY
Home Made Organic Maple Glazed Granola	
BLINIS & PANCAKES	QTY
Fluffy Buttermilk Pancakes <i>Served with maple syrup and butter</i>	
Healthy Pancakes <i>Buckwheat, blueberry and soya milk pancakes. Served with Greek yogurt and organic maple syrup</i>	

COLD CUTS	QTY
Severn & Wye Smoked Salmon Platter <i>Full tray</i>	
Severn & Wye Smoked Salmon Platter <i>Half tray</i>	
Severn & Wye Smoked Salmon Platter <i>Individual tray</i>	
Breakfast Cooked and Cured Meats Platter <i>Full tray</i>	
Breakfast Cooked and Cured Meats Platter <i>Half tray</i>	
Breakfast Cooked and Cured Meats Platter <i>Individual tray</i>	
Breakfast Cheeses Platter <i>Full tray</i>	
Breakfast Cheeses Platter <i>Half tray</i>	
Breakfast Cheeses Platter <i>Individual tray</i>	
Breakfast Cooked and Cured Meats Platter with Farmhouse Cheese <i>Full tray</i>	
Breakfast Cooked and Cured Meats Platter with Farmhouse Cheese <i>Half tray</i>	
Breakfast Cooked and Cured Meats Platter with Farmhouse Cheese <i>Individual tray</i>	
MUESLI & FRUITS	QTY
Overnight Chia Seed Pudding	
Breakfast Compotes with Blueberry, 200g	
Breakfast Compotes with Strawberry, 200g	
Breakfast Compotes with Mango and Passionfruit, 200g	
Sliced Fruit, 250g	
Seasonal Berries, 100g	
Large Fruit Skewers	
Mini Fruit Skewers	
Bircher Muesli	
HOT BREAKFAST	QTY
Plain Organic Porridge	

Compote Organic Porridge	
Berry Organic Porridge	
Belgian Waffles <i>Dusted with cinnamon sugar</i>	
Brioche Pain Perdu <i>Served with vanilla mascarpone and caramelised peaches</i>	
Eggs Benedict <i>Toasted English muffin, poached organic hen's egg, spinach, Wiltshire cured ham and hollandaise sauce</i>	
Eggs Royale <i>Toasted English muffin, poached organic hen's egg, spinach, Scottish smoked salmon and hollandaise sauce</i>	
Smashed Avocado and Streaky Bacon <i>Chilli and lime avocado with maple cured bacon, poached organic hen's egg served on grilled sourdough or toasted English muffin</i>	
Plain Omelette, 3 eggs	
Omelette with One Filling,, 3 eggs	
Plain Egg White Omelette, 3 eggs	
Plain Egg White Omelette with One Filling, 3 eggs	
Extra Filling <i>Choose: cheese, Wiltshire curd ham, onion, sauteed mushrooms, peppers, tomato, spinach and potato</i>	
Breakfast Burrito <i>Flour tortilla, chorizo Rosario, scrambled organic eggs, fresh pico de gallo and smashed avocado</i>	
Bacon Sandwich, either assembled or in kit form <i>Suffolk cured back bacon served between your choice of bread and tomato or brown sauce</i>	
Full English Breakfast <i>Cured back bacon, sausage, hash browns, grilled tomato, portobello mushroom, baked beans and egg of your choice</i>	
Boiled Free Range Eggs	
Poached Free Range Eggs	
Fried Free Range Eggs	
Scrambled Free Range Eggs	
Chicken Sausages, 2 pieces	
Beef Sausages, 2 pieces	
Cumberland Sausages, 2 pieces	
Vegetarian Plant Based Sausages, 2 pieces	
Suffolk Cured Back Bacon, 2 pieces	
Crispy Suffolk Cured Streaky Bacon, 3 pieces	
Turkey Bacon, 2 pieces	
Vegetarian Plant Based	
Hash Browns	

Sweet Potato Hash	
Skillet Potatoes	
Grilled Portobello Mushrooms	
Grilled Tomatoes	
Baked Beans	
Stornoway Black Pudding	

#### COLD MEALS

SNACKS	QTY
Jumbo Peanuts, 100g	
Salted Cashew Nuts, 100g	
Raw Cashew Nuts, 100g	
Toasted Pine Nuts, 100g	
Walnuts, 100g	
Pecan Nuts, 100g	
Hazelnuts, 100g	
Salted Pistachio, 100g	
Kilner Jar Antipasti	
Grilled Artichoke Hearts, 200g	
Lemon, Chilli and Garlic Marinated Olives, 200g	
Marinated Feta, Roasted Pepper and Pitted Olives, 200g	
Salted Almonds, 200g	
Sun Blushed Tomatoes and Bocconcini Mozzarella, 200g	
Crostini with Fresh Basil Pesto 200g	
Assorted Serious Pig Snacks	

CANAPÉS	QTY
Mixed Cold Canapes, per piece	
Mixed Hot Canapes, per piece	

SANDWICHES	QTY
Club Sandwich	
BLT	
Cheese Toastes	
Roast Beef and Horseradish	
Roast Chicken and Tarragon Mayonnaise	
Wiltshire Cured Ham, Wholegrain Mustard Mayonnaise	
Bresaola, Rocket and Sundried Tomato with Pesto Mayonnaise	
Coronation Chicken	
Poached Salmon, Lemon and Dill Mayonnaise	
Tuna and Sweetcorn	
Brie Cranberry and Rocket	
Scottish Smoked Salmon, Cucumber and Cream Cheese	
Mature Aged Cheddar and Pickle	
Chargrilled Vegetables and Hummus	
Free Range Egg and Watercress	
Prawn Marie Rose and Crips Iceberg Lettuce	
VEGAN	QTY
Vegan Heritage Tomato and Mozzarella Salad <i>Chardonnay cherry tomato, aged balsamic syrup and basil</i>	

STARTERS	QTY
Poached Lobster and Corn Panna Cotta <i>Saffron and corn panna cotta, lobster bisque, saffron baby corn, micro herb salad</i>	
Heritage Tomato and Laverstoke Park Mozzarella Salad <i>Chardonnay cherry tomato, aged balsamic syrup and basil</i>	
Scottish Balik Smoked Salmon <i>Compressed apple, crème fraîche, watercress, panna cotta and smoked caviar</i>	
Crayfish and Peruvian Causa <i>Lemongrass aioli, yuzu and harissa spiced potato, charred orange, fennel, celery and lemon balm</i>	
Seared Yellow Fin Tuna Nicoise <i>Soft-boiled quail eggs, fennel mayonnaise, black olives and fennel pollen</i>	
Red and Golden Beetroot Salad <i>English goats curd, citrus fruit, hazelnut and onion seed crumble</i>	
Miso Gressingham Duck Roulade <i>Pickled wild mushrooms, sweet and sour plums and sauternes gel</i>	
Truffled Asparagus <i>Truffle aioli, shaved summer truffle and aged parmesan</i>	
Fillet of Beef Carpaccio <i>Truffle emulsion, wild rocket, pickled rainbow onions, parmesan crisp</i>	
Heritage Tomato and Laverstoke Mozzarella Salad <i>Chardonnay cherry tomato, aged balsamic syrup and basil</i>	
Red and Golden Beetroot Salad <i>English goats curd, citrus fruit, hazelnut and onion seed crumble</i>	
Vegetable Rice Paper Rolls, vegetarian <i>Nam Jim dipping sauce</i>	
King Oyster Mushroom Dippers, vegetarian <i>Garlic aioli and crunchy vegetable slaw</i>	
Vegan King Oyster Mushroom Dippers	
CAVIAR	QTY
Caviar Kits	
Garnish Kits	

SALADS	QTY
Greek Salad	
Caesar Salad <i>Romaine, baby gem leaves, garlic croutes, shaved Parmesan, pickled anchovies</i>	
Caesar Salad with Grilled Breast of Free Range Chicken <i>Romaine, baby gem leaves, garlic croutes, shaved Parmesan, pickled anchovies</i>	
Caesar Salad with Grilled Salmon <i>Romaine, baby gem leaves, garlic croutes, shaved Parmesan, pickled anchovies</i>	
Caesar Salad with King Prawns <i>Romaine, baby gem leaves, garlic croutes, shaved Parmesan, pickled anchovies</i>	
Classic Tuna Nicoise Salad <i>Available with a choice of seared tuna or flaked slow-cooked tuna and new potatoes, green beans, cherry tomato, black olives and soft-cooked quail egg</i>	
Traditional Greek Salad <i>Barrel-aged feta, Kalamata olives, cucumber, tomato, lemon and olive oil dressing</i>	
Quinoa and Chickpea Salad <i>Pistachio pesto, spring onion and mint</i>	
Superfood Salad <i>Buckwheat, edamame, avocado, broccoli, pickled cauliflower and citrus dressing</i>	
Caprese Salad <i>Tomato slices, mozzarella, basil pesto, basil cress, salt and olive oil</i>	
Mixed Leaf Salad <i>Seasonal salad leaves</i>	
Garden Salad <i>Cucumber, cherry tomato, fine beans, spring onion and mixed seasonal leaves</i>	
Tabouleh Salad <i>Watermelon, fresh mint, spring onions and roasted butternut squash</i>	
Poached Scottish Salmon <i>Watercress, asparagus, new potatoes and soft-boiled hens egg and lemon dressing</i>	
Rocket Salad <i>Rocket, globe artichoke and sun blushed tomatoes with Ashlynn goats cheese and pesto</i>	
Own Air Dining Poke Bowl with Miso Glazed Chicken <i>Filled with sticky sushi rice, crispy onions, edamame beans, crunch rainbow salad, baby spinach with soy and chilli dressing</i>	
Own Air Dining Poke Bowl with Teriyaki Glazed Tiger Prawns <i>Filled with sticky sushi rice, crispy onions, edamame beans, crunch rainbow salad, baby spinach with soy and chilli dressing</i>	
Own Air Dining Poke Bowl with Yellowfin Tuna Ceviche <i>Filled with sticky sushi rice, crispy onions, edamame beans, crunch rainbow salad, baby spinach with soy and chilli dressing</i>	
PLATTERS	QTY
Crudites, Full Atlas Tray <i>Selection of crudités to include: baby carrots, baby corn, sugar snaps, asparagus, breakfast radishes, cucumber, celery hearts, sweet cherry tomatoes and a selection of homemade dips</i>	



<p>Crudites, Half Atlas Tray  <i>Selection of crudités to include: baby carrots, baby corn, sugar snaps, asparagus, breakfast radishes, cucumber, celery hearts, sweet cherry tomatoes and a selection of homemade dips</i></p>	
<p>Crudites, Individual Portion  <i>Selection of crudités to include: baby carrots, baby corn, sugar snaps, asparagus, breakfast radishes, cucumber, celery hearts, sweet cherry tomatoes and a selection of homemade dips</i></p>	
<p>Seasonal Fresh Cut Fruit, Full Atlas Tray</p>	
<p>Seasonal Fresh Cut Fruit, Half Atlas Tray</p>	
<p>Seasonal Fresh Cut Fruit, Individual Portion</p>	
<p>Cold Cuts, Full Atlas Tray  <i>Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard</i></p>	
<p>Cold Cuts, Half Atlas Tray  <i>Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard</i></p>	
<p>Cold Cuts, Individual Portion  <i>Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard</i></p>	
<p>Charcuterie, Full Atlas Tray  <i>Selection of cured and air-dried meats (non-pork selection includes beef, lamb, venison and duck), cornichons, pickled baby vegetables, marinated olives and chargrilled baby artichokes</i></p>	
<p>Charcuterie, Half Atlas Tray  <i>Selection of cured and air-dried meats (non-pork selection includes beef, lamb, venison and duck), cornichons, pickled baby vegetables, marinated olives and chargrilled baby artichokes</i></p>	
<p>Charcuterie, Individual Atlas Tray  <i>Selection of cured and air-dried meats (non-pork selection includes beef, lamb, venison and duck), cornichons, pickled baby vegetables, marinated olives and chargrilled baby artichokes</i></p>	
<p>Smoked Fish, Full Atlas Tray  <i>Selection of hot smoked salmon, eel, halibut, trout and mackerel with horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots and gherkins</i></p>	
<p>Smoked Fish, Half Atlas Tray  <i>Selection of hot smoked salmon, eel, halibut, trout and mackerel with horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots and gherkins</i></p>	
<p>Smoked Fish, Individual Portion  <i>Selection of hot smoked salmon, eel, halibut, trout and mackerel with horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots and gherkins</i></p>	
<p>Smoked Salmon, Full Atlas Tray  <i>Hand carved Severn &amp; Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis</i></p>	
<p>Smoked Salmon, Half Atlas Tray  <i>Hand carved Severn &amp; Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis</i></p>	
<p>Smoked Salmon, Individual Portion  <i>Hand carved Severn &amp; Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis</i></p>	
<p>Smoked Salmon and Balik Salmon, Full Atlas Tray  <i>Hand carved Severn &amp; Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis</i></p>	
<p>Smoked Salmon and Balik Salmon, Half Atlas Tray  <i>Hand carved Severn &amp; Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis</i></p>	

Seafood, Full Atlas Tray

*Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.*

Seafood, Half Atlas Tray

*Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.*

Seafood with Poached Lobster, Full Atlas Tray

*Poached lobster, Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.*

Seafood with Poached Lobster, Half Atlas Tray

*Poached lobster, Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.*

Farmhouse Cheese, Full Atlas Tray

*Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers*

Farmhouse Cheese, Half Atlas Tray

*Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers*

Farmhouse Cheese, Individual Portion

*Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers*

Sandwiches, Full Atlas Tray

*Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches. \*GF, VG, H options available*

Sandwiches, Half Atlas Tray

*Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches. \*GF, VG, H options available*

Sandwiches, Individual Portion

*Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches. \*GF, VG, H options available*

Homemade Afternoon Tea, Full Atlas Tray

*Varied selection of mouthwatering mini cakes, tarts, scones and macrons. \*GF, VG, H options available*

Homemade Afternoon Tea, Half Atlas Tray

*Varied selection of mouthwatering mini cakes, tarts, scones and macrons. \*GF, VG, H options available*

Homemade Afternoon Tea, Individual Portion

*Varied selection of mouthwatering mini cakes, tarts, scones and macrons. \*GF, VG, H options available*

CHEESE

QTY

Rosary Ash Goats Cheese, 100g

Sliced Petite Brie, 100g

Shaved Parmesan, 100g

Grated Mature Cheddar, 100g

Sliced Buffalo Mozzarella, 100g

Bocconcini Mozzarella, 100g

Crumbled Blue Cheese, 100g

Barrel Aged Feta, 100g

LEBANESE	QTY
Tabbouleh with Watermelon	
Fattoush	
Tomato and Onion Salad	
EXTRA GARNISH & SAUCES	QTY
Balsamic Dressing, 250ml	
Sesame, Ginger and Yuzu Dressing, 250ml	
Ranch Dressing, 250ml	
Raita Dressing, 250ml	
Marié Rose Dressing, 250ml	
Lemon Dressing, 250ml	
Honey and Soy Dressing, 250ml	
Caesar Dressing, 250ml	
Cabernet Sauvignon Dressing, 250ml	
French Dressing, 250ml	
Tarragon, 25g	
Dill, 25g	
Chervil, 25g	
Coriander, 25g	
Mint, 25g	
Parsley, 25g	
Fresh Pistachio, 100g	
Seed Mix, 100g	
Flaxseeds (ground), 100g	
Flaxseeds (whole), 100g	
Sunflower Seeds, 100g	
Pumpkin Seeds, 100g	
Garlic Croutons, 100g	
Parmesan Croutons, 100g	
Lemon Half Wrapped in Muslin	
Soft or Hard Boiled Organic Hens Egg	

HOT MEALS

VEGAN	QTY
Miso Roasted Eggplant <i>Glazed king oyster mushroom, charred corn, bok choy with yuzu and aged soy dressing</i>	
Chickepea and Mushroom Jalfrezi <i>With cauliflower bhajis and steamed basmati rice</i>	
Soba Noodles <i>With stir fried broccoli and shiitake, spicy peanut sauce</i>	
Cauliflower Steak Dish	
Vegetable and White Bean Tagine <i>Saffron couscous, apricots and sliced almonds</i>	
Spiced Roastd Butternut <i>Braised lentils, and spiced coconut with roasted Romanesco cauliflower</i>	

SOUPS	QTY
Oven Roasted Tomato and Basil, 500ml <i>Heritage tomato</i>	
Mushroom Veloute, 500ml <i>Sautéed wild mushrooms</i>	
Red Lentil and Cumin, 500ml <i>Red lentil salsa</i>	
Spiced Coconut and Butternut Squash, 500ml <i>Toasted pumpkin seeds</i>	
Broccoli Watercress and Spinach, 500ml <i>Herb crème fraîche</i>	
Carrot, Ginger and Coriander, 500ml	
Celeriac, Hazelnut and Truffle, 500ml	
Pea and Ham, 500ml	
Lobster Bisque, 500ml	
Clear Broth, 500ml	
Clear Chicken Noodle, 500ml	
Classic Minestrone, 500ml <i>Vegetables and pasta in a rich tomato broth</i>	
Prawn Tom Yam, 500ml <i>Spicy hot and sour soup</i>	
Vegetable Tom Yam , 500ml <i>Spicy hot and sour soup</i>	
On Air Dining Ramen with Miso Chicken, 500ml <i>Kombu and dashi broth, tare sauce, bean sprouts, baby corn, shitake, bok choi and spring onion, udon noodles and soft boiled egg (kit form)</i>	
On Air Dining Ramen with Teriyaki Prawns, 500ml <i>Kombu and dashi broth, tare sauce, bean sprouts, baby corn, shitake, bok choi and spring onion, udon noodles and soft boiled egg (kit form)</i>	
On Air Dining Ramen with Slow Cooked Pork, 500ml <i>Kombu and dashi broth, tare sauce, bean sprouts, baby corn, shitake, bok choi and spring onion, udon noodles and soft boiled egg (kit form)</i>	

MAIN DISHES - MEAT	QTY
Harissa Spiced Rack of Lamb <i>Braised hispi cabbage, hazelnut and almond dukka, yoghurt and pomegranate</i>	
Fillet of Beef <i>Horseradish polenta chips, watercress, shallot salad, tomato fondue and brown butter jus</i>	
Slowe Braised Wagyu Shortrib of Beef <i>Truffle pomme purée, caramelised shallots, charred baby leek, toasted panko, parsley and mushroom crumb, veal jus</i>	
Traditional Beef Strogonoff <i>Steamed rice, mustard crème fraiche, parsley and sliced cornichons</i>	
12 Hours Slow Cooked Lamb Shank <i>Garlic mash, fine green beans and shallots</i>	
Classic Shepperds Pie <i>Pulled lamb, minted seasonal greens</i>	
Short Rib of Hertfordshire Beef <i>Pomme purée, roasted carrot, bourguignon jus</i>	
Grilled Lamb Chops <i>Crushed olive potatoes, aubergine caponata and rosemary jus</i>	
On Air Dining Steak Fajitas <i>Flour tortillas, Monterey Jack cheese, fresh guacamole, sour cream, pico de gallo and cilantro slaw</i>	
Fillet of Beef, 220g	
Sirloin of Warrendale Wagyu, 220g	
Rack of Lamb, 3 bone	
Veal Escalope	
Lamb Chops, 3 pieces	
Rib-eye Steak, 220g	
Sirloin Steak, 220g	
Aberdeen Angus Burger <i>with toasted brioche</i>	
Lamb Tagine <i>Moroccan Couscous</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Blackened Miso Cod <i>Sesame bok choy, shitake broth, pink ginger</i>	
Line Caught Sea Bass <i>Saffron potatoes mousseline, olive oil steamed provençal vegetables, black olive and orange dressing</i>	
Butter Poached Lobster <i>Braised fennel, fennel and orange salad and squid ink</i>	
Thai Green Prawn Curry <i>Fragrant jasmine rice, green papaya salad</i>	
Pan Seared Salmon <i>Wilted spinach, crushed chervil scented potatoes, brown shrimp and baby shallot velouté</i>	
King Prawn Curry <i>Mushroom Jalfrezi sauce, coconut rice</i>	
Prawn Tikka Masala <i>Served with steamed basmati rice</i>	
On Air Dining Prawn Fajitas <i>Flour tortillas, Monterey Jack cheese, fresh guacamole, sour cream, pico de gallo and cilantro slaw</i>	
Cod Fillet	
Salmon Fillet	
Sea Bass Fillet	
Line Caught Sea Bass	
King Prawns	
Tuna, 180g	
MAIN DISHES - POULTRY	QTY
Roast Breast of Corn-fed Free Range Chicken <i>Glazed baby carrots, fondant potatoes, seasonal root vegetable purée and chicken jus</i>	
Peri Peri Poussin <i>Butternut purée, pan fried fennel and leeks, radish and peri peri jus</i>	
Thai Green Chicken Curry <i>Fragrant jasmine rice, green papaya salad</i>	
Chicken Tikka Masala <i>Served with steamed basmati rice</i>	
Sweet and Sour Chicken <i>Diced chicken breast, sautéed peppers and onions, jasmine rice</i>	
On Air Dining Chicken Fajita <i>Flour tortillas, Monterey Jack cheese, fresh guacamole, sour cream, pico de gallo and cilantro slaw</i>	
Norfolk Chicken Breast	

MAIN DISHES - VEGETARIAN	QTY
Thai Green Vegetable Curry <i>Fragrant jasmine rice, green papaya salad</i>	
Vegetable Tikka Masala <i>Served with steamed basmati rice</i>	
On Air Dining Vegetable Fajitas <i>Flour tortillas, Monterey Jack cheese, fresh guacamole, sour cream, pico de gallo and cilantro slaw</i>	
Grilled Globe Artichoke, Zucchini and Halloumi Saganaki	



PASTA & RISOTTO	QTY
Wild Mushroom Risotto <i>Parmesan shavings</i>	
Risotto Primavera <i>Sugar snaps and rocket salad</i>	
Butternut Squash and Pancetta Risotto <i>Pecorino cheese</i>	
Risotto Milanese	
Risotto Milanese with Veal Ossobuco	
Truffle Linguine <i>Fresh linguine, shaved summer truffle and parmesan sauce</i>	
Classic Beef Lasagna <i>Layered in pasta sheets with a creamy cheese sauce</i>	
Aubergine and Courgette Lasagne <i>Layered in pasta sheets with a creamy cheese sauce</i>	
Slow Cooked Beef Ragout <i>Pappardelle pasta and shaved parmesan</i>	
Spinach and Ricotta Ravioli <i>Spinach and nutmeg crème fraîche sauce</i>	
Tagliatelle Carbonara <i>Sautéed mushroom and bacon lardons</i>	
Lobster Linguine <i>Red chilli's, lemon zest, parsley, lemon juice, garlic</i>	
Pumpking Gnocchi <i>Crumbled goats cheese, fried sage and toasted pine nuts</i>	
Three Cheese Macaroni Pasta Bake <i>Topped with ciabatta and herb crumb</i>	
Three Cheese Macaroni Pasta Bake with Black Truffle <i>Topped with ciabatta and herb crumb</i>	
Penne Rigate <i>Slow roasted cherry tomatoes, baby spinach, pesto and shaved parmesan</i>	
Additional Pasta Sauces <i>Arrabiata, Bolognese, Basil Pesto, Tomato and Basil or Extra Virgin Olive Oil</i>	
Lobster Rigatoni <i>Tomato and basil sauce</i>	
Lobster Gnocchi <i>Lemon and chive veloute</i>	
Lobster Fettucine <i>Arribatta sauce</i>	
Lobster Macaroni Cheese	

SIDE DISHES	QTY
Steamed Rice, 200g	
Brown Rice, 200g	
Wild Rice, 200g	
Egg Fried Rice, 200g	
Oven Roasted New Potatoes, 200g	
Steamed New Potatoes, 200g	
Creamed Mash Potatoes, 200g	
Fondant Potatoes, 2pieces	
Steamed Seasonal Vegetables, 200g	
Grilled Mediterranean Vegetables, 250g	
Fine French Beans, 50g	
Steamed Tender Stem Broccoli, 150g	
Roasted Vine Tomatoes, 200g	
Stir Fried Vegetables, 250g	
Steamed Asparagus, 200g	
Grilled Asparagus, 200g	
Buttered Spinach, 180g	
Creamed Spinach, 180g	
Couscous, 200g	
Quinoa, 200g	
French Fries, 200g	
Thick Cut Chips, 200g	
Build Your Own "Healthy Living"Option, 200g <i>Choose from: Sliced Cucumber, Sliced Spring Onion, Sliced Red Onion, Half Cherry Tomatoes, Sliced Avocado, Diced Avocado, Guacamole, Pickled Beetroot, Edamame Beans Shelled, Edamame Beans Unshelled, Sweet Corn, Sliced Celery, Capers, Cornichons, Sundried Tomatoes, Pitted Green Olives, Pitted Black Olives, Pitted Mixed Olives</i>	
Bulgur Wheat, 200g	
Creamy Coleslaw, 200g	
Potato Salad,200g	
Coronation Rice, 200g	
Tabbouleh, 200g	
Salad Leaves, 200g <i>Choose from: Rocket, Watercress, Baby Spinach, Cos, Lollo Rosso, Baby Gem, Raddicchio, Pea Shoots</i>	

LEBANESE	QTY
Kibbeh	
Falafel	
Cheese Sambousek	
Lamb Sambousek	
Spinach Fatayer	
Grilled Halloumi Cheese <i>With concasse tomatoes</i>	
Arabic Mixed Grill	
Kafta Khosh-Khash	
Lahem Meshwi	
Shish Taouk	
King Prawns <i>Spicy Sauce</i>	
Chicken Biryani	
Lamb Kabsa	
Okra Stew	
Basmati Rice	
Freekeh	

CHILDREN MEALS	QTY
Spaghetti with Meatballs, Tomato and Basil Sauce <i>Served separately to help avoid mess, with individual pots of parmesan cheese</i>	
Chicken Breast <i>New potatoes, gravy and seasonal vegetables</i>	
Chicken Sausages <i>Creamed potato, onion gravy, seasonal vegetables</i>	
Pork Sausages <i>Creamed potato, onion gravy, seasonal vegetables</i>	
Vegetarian Sausages <i>Creamed potato, onion gravy, seasonal vegetables</i>	
Lasagne <i>Beef cooked in tomato sauce with creamy cheese sauce</i>	
Breaded Chicken Goujons <i>Made with chicken breast pieces and served with a choice of two sides</i>	
Breaded Fish Guojons <i>Made with salmon or cod fillet in breadcrumbs and served with a choice of two sides</i>	
Macaroni Cheese <i>Selection of popular pasta shapes available</i>	

SAUCES & MORE	QTY
Sauce Vierge	
Bordelaise	
Red Wine	
Madeira	
Napoli Tomato Sauce	
Hollandaise	
Béarnaise	
Lemon and Herb Butter	
Café de Paris butter	
Fish Velouté	

#### DESSERTS & FRUIT

DESSERTS	QTY
Classic Tiramisu <i>Coffee soaked Savoirdi sponge, mascarpone, chocolate crumb and Amoretti biscuits. Served in a glass kilner jar</i>	
Strawberry Gem <i>Roasted strawberries, strawberry mousse, pistachio crisps, buckwheat sponge and pistachio cremeux</i>	
Pina Colada <i>Caramelised pineapple, whipped coconut ganache, toasted coconut, Malibu gel, compressed pineapple chips</i>	
Dark Chocolate Fondant <i>Creme fraiche, chocolate soil</i>	
Baklawa	
Um Ali	
Mouhallabieh Milk Pudding	
Traditional Scones, 2 large pieces <i>Served with Cornish clotted cream and strawberry confiture</i>	
CAKES & TARTS	QTY
Coffee Layered Cake <i>Coffee jaconde, chocolate ganache, coffee mousse &amp; white chocolate mousse</i>	
New York Cheesecake <i>Strawberries, berry sauce, meringue</i>	
Double Chocolate Brownie	
Carrot Cake	
Red Velvet Cake	
Victoria Sponge Cake	
Honey and Pistachio Cake	
PETIT FOURS	QTY
Petits Fours, per piece <i>Allow us to create a bespoke selection of handmade petit fours to accompany your lunch or dinner. We suggest 3 per person and will send a balanced selection. Please be sure to let us know of any dietary and allergy requirements.</i>	
On Air Homemade Macaron Selection, 6 pieces	
On Air Homemade Macaron Selection, 12 pieces	
On Air Homemade Macaron Selection, 18 pieces	
COOKIES	QTY
Freshly Baked Double Chocolate Chip Cookies, 2 pieces	
Freshly Baked Plain and Chocolate Chip Cookies, 2 pieces	

CHILDRENS DESSERTS	QTY
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Make Your Own Cookie Box

*Why not let your younger guests make their own cookie creations with our extremely large chocolate chip cookie. Served with icing sugar, smarties, marshmallows, iced gems and fairy dust*

American Fluffy Pancakes  
Blueberries and maple syrup

Chocolate Brownie

BEVERAGES

JUICES	QTY
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Orange Juice , 1 L

Grapefruit Juice, 1 L

Watermelon Juice, 1 L

Strawberry Juice, 1 L

Mango Juice, 1 L

Pineapple Juice, 1 L

Lemon and mint Juice, 1 L

Carrot Juice, 1 L

Apple Juice, 1 L

Cold Pressed Green Juice, 1L  
*Pear, cucumber, kale and celery*

Turmeric Juice Shot, 60ml

Ginger Juice Shot, 60ml

Kombucha, 60ml

MILK & CREAM	QTY
Organic Whole Milk, 1L	
Organic Semi-Skimmed Milk, 1L	
Organic Skimmed Milk, 1L	
Organic Lactose Free Milk, 1L	
Soy Milk, 1L	
Almond Milk, 1L	
Barista Oat Milk, 1L	
Coconut Milk, 500ml	
Plain Kefir, 500ml	
Flavoured Kefir, 500ml	

SMOOTHIES	QTY
Detox Smoothie, 500ml <i>Pineapple, kale, apple, ginger, wheatgrass and spinach</i>	
Defence Smoothie, 500ml <i>Pineapple, mango, papaya, banana, ginger, goji berry, flaxseeds and pumpkin seeds</i>	
Energy Smoothie, 500ml <i>Strawberry, banana, blueberry, raspberry, spinach, cacao, flaxseed and guarana powder</i>	
Berry and Banana Smoothie, 500ml <i>Blueberry, raspberry, strawberry, banana and coconut yogurt</i>	
Green Breakfast Smoothie, 500ml <i>Avacado, spinach, cucumber, kale, banana and flaxseed</i>	