

OUR
MENU



· INFLIGHT GOURMET ·

DEDICATED STAFF

With a fully dedicated staff, committed to Private Aviation, all our attention goes to your order and your next departure.

Our executive chefs & management have a background as onboard chefs on a variety of private jets.

Our aim has always been to build lasting and happy relationships to share our passion with our clients all over the world. Our bespoke menus and packaging have been created with the restrictions and facilities on-board the aircraft in mind, enabling crew to easily serve our dishes.

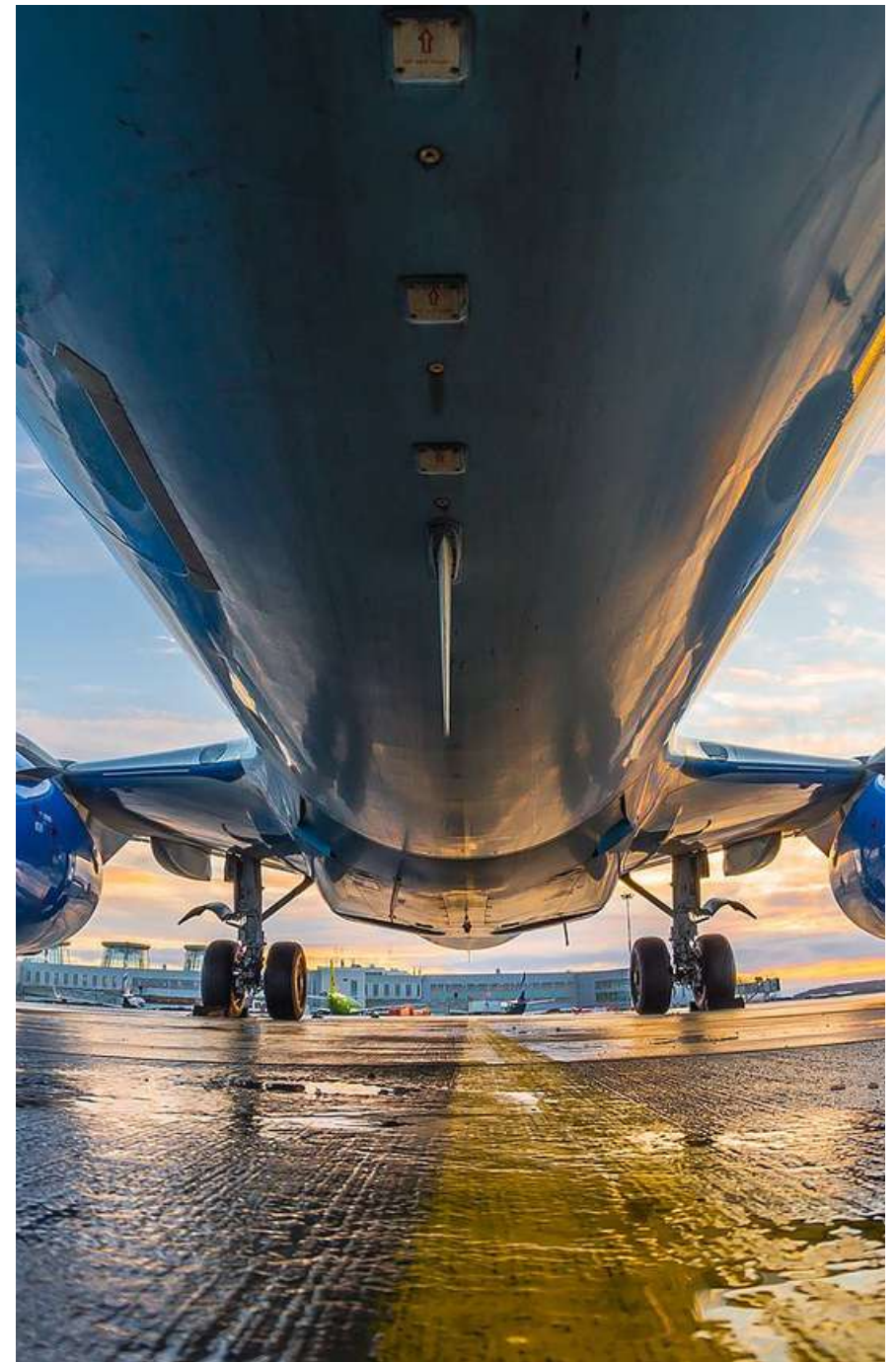
As a business, we have a genuine desire to work directly with farmers, growers and producers; whilst using regional and local suppliers wherever possible. This approach, matched with our food, means we are proud to deliver a consistent service.

"Put simply, we make food worth flying for"



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www.inflight-gourmet.com

JUICES & SMOOTHIES

We can make any fresh juice and smoothie to order so please ask the team, however, to whet your appetite, and provide some inspiration please see the following

JUICES

Orange
Apple
Pineapple
Grapefruit
Mango
Watermelon
Green Juice
Cucumber, spinach, green apple, celery and mint
Orange and Raspberry
Pink Grapefruit, Orange and Lemon
Blackberry, Apple and Lime
Carrot, Orange and Ginger
Grapefruit, Carrot and Apple
Pineapple, Kale, Orange and Mint
Berry, Pineapple and Apple
Beetroot, carrot, fresh ginger
Apple, lemon and fresh ginger

SMOOTHIES

Banana, Oat and Honey
Blueberry and Banana
Strawberry and Banana
Coconut, Mango and Pineapple
Raspberry, Pineapple and Mint
Berry Overload
Make Your Own
Suggest your recipe



BREAKFAST

BREAKFAST PLATTERS

Fresh Fruit

A selection of sliced tropical fruit

Cheese & Cured Meats

Sliced Cheese

A selection of continental cheeses, served with fresh figs, grapes & Sliced Baguette

Cured Meat Platter

A selection of cured meat, served with cornichons, cherry tomatoes and caper berries

Smoked Salmon Platter

Assorted Pastries Basket

A selection of mini pastries & freshly baked muffins



BAKERY

Muffin

Freshly baked and lots of flavours to choose including; blueberry, triple chocolate, white chocolate & strawberry, raspberry and banana & chocolate

Croissant

Pain au Chocolat

Almond Croissant

Danish Pastries

Pain au Raisin

Cinnamon Swirl

Assorted Bagels

Artisan Bread Rolls

Sourdough

Rye Bread

Rosebud Jams, Marmalade and Honey

Salted Farm Butter

BREAKFAST

COLD BREAKFAST

Homemade Granola

Served with Greek yoghurt and a fresh berry compote with honey

A selection of Cereals

Served with your choice of cow's, goat's, almond or oat milk

Homemade Muesli

Served with your choice of cow's, goat's, almond or oat milk and seasonal fresh fruit

Green Apple Bircher Muesli

Made with Greek yoghurt, served with fresh berries, pumpkin seeds and shaved coconut

Fresh Fruit Skewers

Served with a Greek yoghurt and honey dip

Soft Fruit Salad

A selection of berries

Tropical Fruit Salad

Chunks of pineapple, mango, melon and kiwi

Buttermilk Pancakes

Served with Greek yogurt, blueberries and maple syrup

Marinated Heritage Tomatoes

Lightly pickled heritage tomatoes served with ricotta and toasted pumpkin seeds on grilled sourdough

Honey Roasted Ham

Served with marinated heritage tomatoes with ricotta served on chargrilled sourdough toast

Smashed Avocado on Toast

Served on grilled sourdough toast with chilli flakes

Coconut chia pudding with grilled pineapple and macadamia brittle (v)

A combination of fruits, nuts and ancient grains provide protein, potassium, magnesium and vitamin B12, with macadamia nuts

Assorted Fruit Yoghurt/ Greek Yoghurt





HOT BREAKFAST

Organic Porridge

Made with your choice of cow's, goat's, almond or oat milk and served with dates, pecan nuts and honey

Buttermilk Pancakes

Served with crème fraiche, blueberries and maple

French Toast

Served with soft fruit, Greek yoghurt and maple syrup

Scrambled Egg

Served on grilled sourdough, with your choice of

- Dry cured streaky bacon
- Smashed avocado
- Smoked salmon
- Smoked salmon, crème fraiche & caviar

Omelettes

Served with or without cheese, choose between

- Crab with spring onion and chilli
- Smoked salmon with fresh herbs
- Honey roasted ham and cheddar cheese
- Goat's cheese and spinach

Eggs Benedict

Served on a muffin with honey roasted ham, poached egg and topped with hollandaise

Eggs Royale

Served on a muffin with cured salmon and topped with a yuzu hollandaise

Smoked Trout

Served with scrambled egg on rye toast

Sweetcorn Fritters

With smashed avocado, sweet chilli and tomato jam, spinach with crème fraiche

Full English Breakfast

With Sausage, Eggs, grilled tomatoes, sautéed chestnut mushrooms and bacon

Coconut pancakes

with blueberries, coconut yoghurt and honey with pumpkin seeds .

Potato rosti

with spinach and poached eggs

SERVED COLD

Parmesan Shortbread

Topped with buffalo mozzarella and slow roasted cherry tomato topped with homemade pesto

Pea and Mint Tartlet

With feta and pea shoots

Butternut Squash Tartlet

With goat's cheese and kale

Chargrilled Courgette

Served on a parmesan biscuit with goat's cheese and slow roasted cherry tomato

Superfood Rice Paper Roll

With beetroot, pea shoots, edamame beans and spinach

Nori Spinach Roll

Filled with baba ganoush, julienne of carrot, lemon tossed spinach and pomegranate seeds

Fresh Tuna Rice Paper Roll

With carrot, mint, avocado and wasabi mayonnaise

Hot Smoked Salmon

On with crème fraiche and deep-fried capers

Balik Salmon Tartare

On cucumber with crème fraiche and chive

Tuna Niçoise Tartlet

With seared tuna, quail's egg, cherry tomato and olive

Beetroot Cured Salmon

On a horseradish blini

Home Cured Gravdax

On a dill blini topped with crème fraiche, a dill and mustard sauce and keta caviar

Crab Salad

With lemon, green tomato and a cucumber

Chargrilled Lobster Skewers

With a lime and coriander dip

Buffalo Mozzarella Skewer

With Parma ham, fresh fig and mint

Foie Gras Terrine

On a brioche croute topped with Sauterne jelly topped with a fig crisp

Crispy Duck Rice Paper Roll

With hoisin sauce, iceberg lettuce, cucumber and spring onion

Bang Bang Chicken

With a julienne of peppers and cucumber served in a tiny tartlet

Kaffir Lime Marinated Chicken

Crispy betel leaf, fresh mint with nam jam wrapped in a onion pancake

Beef Tartare

Served on a wholegrain croute with horseradish crème fraiche and chives

Beef Carpaccio

On a horseradish blini with rocket and a parmesan crisp



CANAPÉS

SERVED WARM

Butternut and Goat's Cheese Tartlet

Topped with crispy curly kale

Parmesan Crusted Cauliflower

With a spicy dip

Cauliflower Cheese

On pumpkin seed croutes topped with pesto

Wild Mushroom Arancini

With a basil, lemon and crème fraiche dip

Wild Mushroom

In a brioche topped with a lemon hollandaise

Mushroom and Thai Asparagus Tartlet

With a chervil cream

Butternut Risotto Cakes

With crème fraiche and deep-fried sage dip

Smoked Haddock Arancini

With curried mayonnaise

Spicy Crab Cakes

With a tomato and chilli dip

Teriyaki Salmon Skewers

With a spicy soy, honey and crème fraiche dip

Panko Crusted Mediterranean Prawns

With a sweet chilli dip

Smoked Haddock Arancini

With curried mayonnaise dip

Lobster Thermidor

On skewers with a warm gruyere dip

Thai Marinated Chicken Skewers

With a lemongrass and chilli dip

Panko and Parmesan Crusted Chicken

With a spicy mango dip

Grilled Fillet of Beef Skewers

With a truffle mayonnaise

Confit Duck Arancini

With a blackberry and cranberry dip

Moroccan Spiced Lamb Skewers

With a moutabel dip

Spring Lamb on Rosemary Skewers

With a redcurrant and mint jelly dip





Sliced Cured Meat Platter

A selection of sliced charcuterie and cured meats served with cornichons, cherry tomatoes and caper berries

Cheese Board

A varied selection of cheeses served with homemade seasonal chutney, crackers and seedless grapes

Iberico Ham

Hand cut Iberico ham served with tomato bread

Smoked Fish Platter

Balik salmon, Chalk Stream smoked trout, beetroot cured salmon and wasabi and ginger cured salmon served with cream cheese and lemon wedges

Seafood Platter

Dunkeld smoked salmon, crevettes, hot smoked Chalk Stream trout, Cornish crab, grilled lobster, lemon wedges and Marie Rose sauce

Crudité Platter

A varied selection of seasonal and freshly cut raw vegetables served with two freshly made dips

Spanish Meat Platter

Iberico ham, chorizo and truffle salami with tomato bread

Tapas Selection

Artisan Spanish cured meat, manchego cheese, mini tortillas, Gordal olives, salted Marcona almonds, membrillo and a piquillo pepper and tomato salsa

Italian Antipasti

Buffalo mozzarella with olive oil and basil, roasted cherry tomatoes, chargrilled courgettes, chargrilled aubergines, chunks of Parmigiano Reggiano, sun blush tomatoes and focaccia croutes

Finger Sandwich Platter

A selection of light sandwiches

Tortilla Wrap Platter

A selection of filled tortilla wraps

Deli Sandwich Platter

Individual sandwiches with a variety of fillings and breads

Open Sandwich Platter

A delicious a variety of open sandwiches served on various breads

Sliced Fruit Platter

A selection sliced tropical fruit

Afternoon Tea Cakes

A selection of freshly baked tea cakes

Petit Four Platter

A selection of our latest petit fours

Canape Platter

A selection of our latest canapes

Ploughman's Platter

Farmhouse cheddar, honey roast ham, chutney, piccalilli, balsamic pickled onions and crusty bread

Mezze Selection

Lamb kofta, chicken shish, dolma, falafel, baba ganoush, hummus, tabbouleh and flatbreads

SUSHI, SASHIMI

We work with a number of suppliers for our sushi to ensure the highest quality,

MAKI ROLLS

Garden Roll

Sweet potato, asparagus, avocado, daikon and red onion

Mamma Mia

Avocado, cucumber, sesame and chives

California Roll

Shrimp, avocado, cucumber, masago and miso aioli

Rainbow Shrimp

Snow peas, topped with salmon and tuna, hiramasa and avocado

Spicy Tuna

Tuna, cucumber, chilli, miso aioli, masago, katafi and herbs

SASHIMI

Maguro

Yellowfin tuna

Shake

Salmon

Hiramasa

Yellowfish Kingfish

Beef Tataki

Smoked cheese, onion, tosazu, and Jerusalem artichoke crisps

NIGIRI

Aspara

Asparagus and sesame

Ebi

Shrimp

Maguro

Yellowfin tuna

Shake

Salmon



STARTERS

SERVED COLD



Chargrilled Mediterranean Vegetable Stack

With buffalo mozzarella, chargrilled courgette, roasted red and yellow peppers, chargrilled aubergine and slow roasted cherry tomatoes, layered up with homemade pesto and topped with a rocket salad served with afocaccia croute

Heirloom Beetroot Carpaccio

With roasted baby beetroot, Crottin de Chavignol, quince jelly and pea shoot salad

Raw and Cooked Crudités

*With a sour cream and chive in a tartlet
Cornish Crab With a heritage tomato salsa and served with gazpach and baby basil*

Grilled Citrus Prawns

With samphire, broad bean and pea salad and a crayfish ketchup

Blueberry Gin Cured Sea Trout

With buttermilk horseradish and potato salad

Potted Lobster and Brown Shrimp

In spiced butter with seeded croutes and a micro leaf salad

Potted Smoked Mackerel

With Melba toast and a cucumber, green apple and hazelnut salad

Tuna Tataki

With Granny Smith apple, micro cress and mustard seed salad and a quenelle of smashed avocado

Butter Poached Lobster Stack

With a lemon crème fraiche, seeded croute and baby leaf salad

Balik Salmon

With chive blinis, lemon crème fraiche and a baby leaf salad

Classic Prawn Cocktail

With Mediterranean prawns, shredded iceberg lettuce, julienne of green apples and cucumber, a Marie Rose sauce and a spicy tomato salsa

King Crab and Avocado

With butter lettuce, served with a lemon vinaigrette

Serrano Ham and Caramelised Figs

With Manchego cheese, quince and a watercress salad

Chicken, Pistachio and Pancetta Terrine

With fig chutney and a chicory salad

Carpaccio of Beef

With shavings of radish, crispy capers, parmesan shavings, rocket and extra Virgin olive oil

Spanish Air-dried Beef

With rocket and shavings of parmesan with fresh lemon & Virgin olive oil

SALADS

Traditional Greek Salad

With feta cheese, Kalamata olives, cucumber, tomatoes red onion and parsley with a vinaigrette dressing

Burrata with Heirloom Tomatoes

Vine cherry tomatoes, fresh mint, micro basil and rocket with and extra Virgin oil

Heritage Tomato and Buffalo Mozzarella

With aubergine crisps, baby basil and a balsamic and honey dressing

Superfood Salad

With quinoa, alfalfa, pickled beetroot, roasted butternut, edamame beans, pea shoots, toasted seeds, spinach and light vinaigrette

Dukkah Crusted Goat's Cheese

With lightly pickled beetroot, pomegranate, fresh mint and baby leaves

Chalk Stream Trout

With red and yellow chicory, fennel and green apple slaw and a horseradish

Albacore Tuna

With marinated heritage tomatoes, cannellini beans, fresh basil and pickled shallots

Grilled Lobster, Crayfish and King Prawn

With shaved fennel, new potatoes and a citrus vinaigrette

Seared Tuna Niçoise

Chargrilled tuna with tomatoes, green beans, new potatoes, eggs, black olives and a French dressing

Classic Caesar Salad

Cos lettuce and baby gem with crispy prosciutto, rustic croutons, parmesan shavings, topped with parmesan crisps and tossed with a Caesar dressing

Add grilled chicken breast, roasted salmon or grilled Mediterranean prawns

Traditional Cobb Salad

With avocado, chargrilled chicken, walnut, tomato, rustic croutons, quail's eggs and a blue cheese dressing

Serrano Ham

Fresh figs, Manchego cheese and quince with a watercress salad

Spinach, Avocado and Crispy Bacon

With rustic croutons and French dressing

Crispy Peking Duck, Watermelon, Rocket and Feta

With spring onions, roasted cashews and a hoisin dressing

Thai Salad with Crispy Duck

Pak choi, chilli lime, roasted peanuts, green papaya, and a Thai dressing

Rare Hanger Steak

With blue cheese, pan-fried new potatoes, rocket and Salsa Verde

Air Dried Beef

With fennel, rocket, pear, honey and olive oil salad

Roasted Heritage Beetroot

With radicchio, red chicory, compressed pear, gorgonzola and candied walnuts





MAIN COURSES

Roast Chicken Breast

With black garlic, potato puree, grilled asparagus, burnt shallots and thyme jus

Monkfish Poached in Kafir Lime

With coconut milk, ginger, pak choi and Jasmine rice

Spiced Buttermilk Monkfish

With parsley vichyssoise, golden raisin salsa, spiced potatoes and served with a carrot & cucumber ribbon salad

Roast Hake

With chorizo and butterbean stew and crispy kale

Wild Sea Bass with Spinach Risotto

Parma ham, crispy shallots and parmesan crisps

Halibut with a Sea Salt and Crust

Crushed pea and mint puree, tartare sauce and truffle roasted duck fat chips with a truffle mayonnaise

Dry Aged Fillet of Beef

With pressed beef rib, potato puree, pickled shallots, tenderstem broccoli and red wine jus

Dry-aged Sirloin of Beef

With pressed potatoes, wild mushrooms, confit shallots, spinach and red wine jus

Roasted Lamb Rump

With a garlic, tomato and cannellini bean ragout served with sautéed kale

Dukkah Crusted Lamb Loin

With a pressed boulangère potato, braised fennel and spinach, aubergine puree with a minted pesto dressing and a pomegranate garnish

Warm Barkham Blue Tart

With apple, walnut and celery salad

Cauliflower and Butternut Squash Curry

With a cardamom, pomegranate and coconut pilaf

Smoky Grilled Aubergine Steak

With green beans, chickpeas and tomato with pine nuts and a tahini and a coconut yoghurt sauce

Spiced Cauliflower Steak

With a Salsa Verde, dukkah and pomegranate seeds on a bed of cauliflower puree

Roasted vegetable frittata

With saffron, sweet potato wedges, tenderstem broccoli and basil pesto (v)

MAIN COURSES

Thai Green Chicken Curry

Served with coriander and chilli steamed rice with steamed Asian bok choy

Thai Red Prawn Curry

Served with a coriander and chill steamed rice with steamed Asian bok choy

Coq au Vin

With roast chicken breast and confit chicken leg, creamy mash and spinach with pancetta and pearl onions in a Burgundy sauce

Roast Duck Breast and Confit Duck Leg

With a white bean cassoulet and crispy green leaves

Veal Medallions

With a spring onion rosti, wilted spinach and a wild mushroom and shallot sauce

Poached Salmon

With chargrilled asparagus, crushed potatoes, confit tomatoes and lemon butter sauce

Fish Stew

With saffron potatoes and aioli

The Complete Beef Burger

Homemade ground beef burger with tomato chutney, lettuce and tomato

Add portobello mushroom, bacon and smashed avocado

Panko Crusted Chicken Breast

Served in a pretzel burger with a sweet tomato and chilli jam with little gem and smashed avocado

Panko Crusted Hake

With tartare sauce served in a soft bap with pea and mint puree with little gem

Chicken tagine

With grilled aubergine, almond cauliflower couscous and pomegranate seeds

Pan roasted cannon of lamb

With butternut squash, charred apricots, coriander and toasted coconut

Beef Bourguignon

With horseradish mashed potatoes, seasonal greens and baby carrots



PASTA

Penne pasta with Pesto Sauce

Penne Arrabbiata

Penne with Tomato and Basil Sauce

Penne with and Seared Tuna

Penne with a Spicy Tomato Sauce

With black olive, white tuna and capers

Penne Carbonara

Linguine with Lobster

Prawns, chilli and rocket

Linguini with Crab

Tomato and chilli

Pappardelle with Porcini and Truffle Sauce

With wilted spinach and freshly grated parmesan

Wild Mushroom Ravioli

With a parmesan sauce & sautéed mushrooms

Spinach and Ricotta Ravioli

With fresh parmesan and olive oil

Pea, Mint and Spinach Ravioli

With sautéed spinach, fresh peas and a light parmesan cream sauce

Beetroot and Goat's Cheese Ravioli

With fresh parmesan and olive oil

RISOTTO

Butternut Risotto

Served with chunks of roasted butternut, pumpkin oil, shaved parmesan and parmesan crackling with deep fried sage

Primavera Risotto

Green vegetables with parmesan, rocket and parmesan crackling

Wild Mushroom Risotto

With truffle oil and parmesan crisps

Cornish Crab Risotto

With tomato, saffron and parmesan

Beetroot Risotto

With rocket, grilled goat's cheese and walnuts

Risotto Marinara

Tomato, spinach, lobster, prawn, squid, mussels and hake



DESSERTS

Vanilla Panna Cotta with a Rhubarb Salad

With a lemon curd and ginger crumb

Granny Smith Tartlet

With cinnamon crumble and crème anglaise

Lemon Tartlet

With a berry salad and candied pecans

Passionfruit Tart

With a banana ice cream

Vanilla Cheesecake

With lemon curd, poached pear and a ginger crumble

Strawberry Cheesecake

With a strawberry, almond and mint salad

Seasonal Eton Mess

Broken meringue with Chantilly cream and seasonal fruit

Lemon and Lime Meringue Tartlet

Plum and Amaretto Crème Brulee

With brandy snaps

Seasonal Fruit Crumble

With a macadamia and amaretti topping, and a cinnamon crème anglaise

Banoffee Pie

Caramel and bananas topped with cream

Chocolate Brownie

Served with honeycomb ice cream and chocolate sauce

Dark Chocolate Mousse

With crushed hazelnuts and a liquid salted caramel centre

Chocolate Fondant

With a beetroot ganache and white chocolate and beetroot ice cream and topped with beetroot crisps

Chocolate Espresso Torte

With a coffee and mascarpone mousse

Indulgent Brownie Torte

Chocolate cremeaux on a chocolate brownie base with a chocolate crumble topping

Chocolate Mousse Cake

With raspberries

Chocolate Truffle Cake

With a raspberry ice cream

Chocolate and avocado mousse

With red berries, cacao nibs and fresh basil (v)

Orange and polenta cake

With a coconut and pistachio cream (v)



PETIT FOURS & CAKES

Pistachio Fudge

Rose Turkish Delight

Lemon Tart

Pistachio and Raspberry Tartlet

Matcha Ganache with Raspberry

in a White Chocolate Cup

Passion Fruit Tart

Salted Caramel and Dark Chocolate Cup

Florentines

Dark Chocolate Almond Fudge

Pecan Pie

A selection of Macarons

Lemon Meringue Tarts

Orange Flavoured Madeleines

Brownie Squares

Blueberry Cheesecake

Chocolate Eclair

Chocolate Espresso Torte

Chocolate Truffles

Fresh Fruit Tartlet

Lemon and Blueberry cake

Chocolate and Banana cake

Orange Polenta cake

Lemon Drizzle cake

Raspberry and Almond Financier

Banana Bread

Mini Muffins

Carrot Cake

with Orange Cream and Cream Cheese

Mini Scone

with Strawberry Jam and Clotted Cream

Fresh Fruit Tartlet

Baked Plum and Almond Tartlet

Salted Caramel and Chocolate Tartlet

Lemon Tart

Banoffee Pie

Chocolate Chip Cookie

White Chocolate & Strawberry Cookie

Pecan Shortbread

Ginger Biscuit



VEGETARIAN OPTIONS

COLD BREAKFAST

Homemade Granola

Served with coconut yoghurt, a fresh berry compote and maple syrup

A Selection of Cereals

Served with your choice of soy, almond or oat milk

Homemade Muesli

Served with your choice of almond, soy or oat milk and seasonal fresh fruit

Green Apple Bircher Muesli

Made with coconut yoghurt and served with fresh berries, pumpkin seeds and shaved coconut

Fresh Fruit Skewers

Soft Fruit Salad

A selection of berries

Tropical Fruit Salad

Chunks of pineapple, mango, melon and kiwi

Chia and Coconut Yoghurt

Topped with pink grapefruit compote and topped with a julienne of apple

Apple and Banana Spelt Muffins

Crunchy Seed and Oat Flatbreads

Topped with smashed avocados and tomatoes

HOT BREAKFAST

Raw Buckwheat Porridge

Served with almond milk and chia topped with fresh berries and nutty granola clusters

Corn Fritters

Served with smokey beans and smashed avocado

PLATTERS

Crudité Platter

A varied selection of seasonal and freshly cut raw vegetables served with Kale and hemp pesto and tomato and chilli pesto

Roasted Vegetable Antipasti Platter

Roasted and chargrilled vegetables served with a variety of olives and a tapenade dip

Sliced Fruit Platter

A selection of sliced tropical fruit



Our team are more than happy to make any type of dish that you might want,

VEGETARIAN OPTIONS

STARTERS

Baked Sweet Potato

Filled with guacamole, coconut and mint yoghurt and a spicy tomato salsa served with a rocket salad

Beetroot Carpaccio

With roasted candy beetroot and rocket salad with a maple syrup and cider vinegar dressing

Crispy Kale and Marinated Kale Salad

With pomegranate and broccoli and a lime and tahini dressing

Shaved Turnip, Radish & Asparagus Salad

With a poppyseed dressing and garnished with baby watercress

SALADS

Ratatouille Salad

With courgettes, aubergines, balsamic roasted red onion, red and yellow pepper, heritage tomatoes with a balsamic dressing

Superfood Salad

With quinoa, alfalfa, pickled beetroot, roasted butternut, edamame beans, pea shoots, toasted seeds, spinach

Roasted Butternut, Olive, Avocado and Rocket Salad

Middle Eastern Salad

Cauliflower, aubergine, green lentils and pomegranates with a coriander and tahini salad

Green Goddess Salad

Quinoa, kale, chargrilled courgettes, broccoli, edamame, baby spinach

MAIN COURSES

Beetroot Risotto

Made with brown rice and topped with beetroot crisps

Butternut Risotto

With crispy butternut crisps

Chickpea, Quinoa & Turmeric Curry

With cauliflower rice

Artichoke and Fennel Stew

Served with a broccoli couscous

Miso Glazed Aubergine Schnitzel

With a salad of tomato, hemp and chickpea tabbouleh

DESSERTS & AFTERNOON TEA

White Chocolate Brownies

Sticky Toffee Slice

Banana Bread

Key Lime Pie

Banoffee Pie

Pecan and Cranberry Tart

Chai Plum Upside-Down Cake





FURTHER INFORMATION

INFLIGHT AND KITCHEN TEAM

Our VIP inflight and kitchen team works as one, helping us to maximise our performance and ensure you have a smooth flight.

With a vast amount of hospitality experience across aviation and 5 star hotels, our dedicated operational team are fully involved to ensure your expectations are met and exceeded, and personally oversee catering deliveries to your aircraft.

Our Head Chef, leads a multi-skilled team of chefs. With experience of working in the world's most luxurious and prestigious hospitality companies.

They combine their passion and attention to detail with an open minded approach to provide you with the best possible culinary support and expertise.

CONCIERGERIE

Our VIP Inflight team can source any drinks (soft and alcohol) and are able to provide Flower Arrangement & any other cabin essentials

CONTACT

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