OUR MENU

INFLIGHT-GOURMET.COM
*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*
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:

<table>
<thead>
<tr>
<th>JUICES</th>
<th>SMOOTHIES</th>
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<tbody>
<tr>
<td>Orange</td>
<td>Banana, Oat and Honey</td>
</tr>
<tr>
<td>Apple</td>
<td>Blueberry and Banana</td>
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<tr>
<td>Pineapple</td>
<td>Strawberry and Banana</td>
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<tr>
<td>Grapefruit</td>
<td>Coconut, Mango and Pineapple</td>
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<tr>
<td>Mango</td>
<td>Raspberry, Pineapple and Mint</td>
</tr>
<tr>
<td>Watermelon</td>
<td>Berry Overload</td>
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<tr>
<td><strong>Green Juice</strong></td>
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<tr>
<td><em>Cucumber, spinach, green apple, celery and mint</em></td>
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<tr>
<td>Orange and Raspberry</td>
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<tr>
<td>Pink Grapefruit, Orange and Lemon</td>
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<tr>
<td>Blackberry, Apple and Lime</td>
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<tr>
<td>Carrot, Orange and Ginger</td>
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<tr>
<td>Grapefruit, Carrot and Apple</td>
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<tr>
<td>Pineapple, Kale, Orange and Mint</td>
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<tr>
<td>Berry, Pineapple and Apple</td>
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<tr>
<td>Beetroot, carrot, fresh ginger</td>
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<tr>
<td>Apple, lemon and fresh ginger</td>
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</tbody>
</table>
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 and grapes

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

Smoked Salmon Platter

Assorted Pastries
A selection of mini pastries and freshly baked muffins

BAKERY

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

Netherend Farm Butter
BREAKFAST

COLD BREAKFAST

Homemade Granola
Served with Greek yoghurt and a fresh berry compote with Yorkshire 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

Buttermilk Pancakes
Served with Greek yogurt, blueberries and maple syrup

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

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
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

Soft Fruit Salad
A selection of berries

Tropical Fruit Salad
Chunks of pineapple, mango, melon and kiwi

Fresh Fruit Skewers
Served with a Greek yoghurt and honey dip

Honey Roasted Ham
Served with marinated heritage tomatoes with ricotta served on chargrilled sourdough toast

Smashed Avocado
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 Yoghurts
**Breakfast**

**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 fraîche, blueberries and maple*

**French Toast**
*Served with soft fruit, Greek yoghurt and maple syrup*

*Please note all our eggs for are free-range*

**Scrambled Egg**
*Served on grilled sourdough, with your choice of*
- Dry cured streaky bacon
- Smashed avocado
- Dunkeld smoked salmon
- Dunkeld smoked salmon with crème fraîche and caviar

**Omelettes**
*Served with or without cheese, choose between*
- Cornish crab with spring onion and chilli
- Dunkeld smoked salmon with fresh herbs
- Honey roasted ham and cheddar cheese
- Goat’s cheese and spinach

**Eggs Benedict**
*Served on an English muffin with honey roasted ham, poached egg and topped with hollandaise*

**Eggs Royale**
*Served on an English muffin with cured salmon and topped with a yuzu hollandaise*

**Chalk Stream Smoked Trout**
*Served with scrambled egg on rye toast*

**Sweetcorn Fritters**
*With smashed avocado, sweet chilli and tomato jam, spinach with a lime crème fraîche*

**Full English Breakfast**
*With Cumberland sausage, your choice of eggs, grilled tomatoes, sautéed chestnut mushrooms and bacon*

**Coconut flour pancakes**
*With blueberries, coconut yoghurt and honey topped with pumpkin seeds (v)*

**Potato rosti with wilted spinach and poached eggs (v)**
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 a chive scone 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 Gravadlax
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 an 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

- **Wild 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 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

- **Harissa and Brown Sugar Lamb Skewers**

- **Slow Cooked Pork Belly**
  With star anise served with a pineapple jam dip and a crackling dust
### PLATTERS

<table>
<thead>
<tr>
<th>Platter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sliced Cured Meat Platter</strong></td>
<td>A selection of sliced charcuterie and cured meats served with cornichons, cherry tomatoes and caper berries</td>
</tr>
<tr>
<td><strong>Cheese Board</strong></td>
<td>A varied selection of cheeses served with homemade seasonal chutney, crackers and seedless grapes</td>
</tr>
<tr>
<td><strong>Iberico Ham</strong></td>
<td>Hand cut Iberico ham served with tomato bread</td>
</tr>
<tr>
<td><strong>Smoked Fish Platter</strong></td>
<td>Baltik salmon, Chalk Stream smoked trout, beetroot cured salmon and wasabi and ginger cured salmon served with cream cheese and lemon wedges</td>
</tr>
<tr>
<td><strong>Seafood Platter</strong></td>
<td>Dunkeld smoked salmon, crevettes, hot smoked Chalk Stream trout, Cornish crab, grilled lobster, lemon wedges and Marie Rose sauce</td>
</tr>
<tr>
<td><strong>Crudité Platter</strong></td>
<td>A varied selection of seasonal and freshly cut raw vegetables served with two freshly made dips</td>
</tr>
<tr>
<td><strong>Spanish Meat Platter</strong></td>
<td>Iberico ham, chorizo and truffle salami with tomato bread</td>
</tr>
<tr>
<td><strong>Tapas Selection</strong></td>
<td>Artisan Spanish cured meat, manchego cheese, mini tortillas, Gordal olives, salted Marcona almonds, membrillo and a piquillo pepper and tomato salsa</td>
</tr>
<tr>
<td><strong>Mezze Selection</strong></td>
<td>Lamb kofta, chicken shish, dolma, falafel, babaganoush, hummus, tabbouleh and flatbreads</td>
</tr>
<tr>
<td><strong>Italian Antipasti</strong></td>
<td>Buffalo mozzarella with olive oil and basil, roasted cherry tomatoes, chargrilled courgettes, chargrilled aubergines, chunks of Parmigiano Reggiano, sun blush tomatoes and focaccia croutes</td>
</tr>
<tr>
<td><strong>British Selection</strong></td>
<td>Mini pork pies, Burford Brown scotch egg, honey roasted ham, farmhouse cheddar, chutney and piccalilli</td>
</tr>
<tr>
<td><strong>Finger Sandwich Platter</strong></td>
<td>A selection of light sandwiches</td>
</tr>
<tr>
<td><strong>Tortilla Wrap Platter</strong></td>
<td>A selection of filled tortilla wraps</td>
</tr>
<tr>
<td><strong>Deli Sandwich Platter</strong></td>
<td>Individual sandwiches with a variety of fillings and breads</td>
</tr>
<tr>
<td><strong>Open Sandwich Platter</strong></td>
<td>A delicious a variety of open sandwiches served on various breads</td>
</tr>
<tr>
<td><strong>Sliced Fruit Platter</strong></td>
<td>A selection sliced tropical fruit</td>
</tr>
<tr>
<td><strong>Afternoon Tea Cakes</strong></td>
<td>A selection of freshly baked tea cakes</td>
</tr>
<tr>
<td><strong>Petit Four Platter</strong></td>
<td>A selection of our latest petit fours</td>
</tr>
<tr>
<td><strong>Canape Platter</strong></td>
<td>A selection of our latest canapes</td>
</tr>
<tr>
<td><strong>Ploughman’s Platter</strong></td>
<td>Farmhouse cheddar, honey roast ham, Yorkshire chutney, piccalilli, balsamic pickled onions and crusty bread</td>
</tr>
</tbody>
</table>
SUSHI, SASHIMI

We work with a number of suppliers for our sushi to ensure the highest quality, which is always from the Best Sushi providers.

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
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 Tatakki
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
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
Pork 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 boulangeré 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 chilli 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

Absolute Taste Fish Stew
With saffron potatoes and aioli

The Complete Loaded 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, corriander and toasted coconut

Beef Bourguignon
With horseradish mashed potatoes, seasonal greens and baby carrots
PASTA & RISOTTO

Our team are more than happy to make any type of pasta dish that you might want, or please feel free to choose from the selection below.

**PASTA**

- Penne pasta with a Homemade Pesto Sauce
- Penne Arrabbiata
- Penne with a Fresh 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 a 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
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 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

Please see below an example of our petit fours which we evolve and adapt throughout the year and with seasonality. As such, the below may not be available year round.

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
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

VEGETARIAN OPTIONS

Our team are more than happy to make any type of dish that you might want, or please feel free to choose from the selection below

COLD 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 sliced tropical fruit
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

Plant Based Pad Thai

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,