

# Menu



Niche & Bespoke

Aviation Caterers

# Our Service

---

## BESPOKE SOLUTIONS FOR NICHE MARKETS

We deliver the highest levels of cuisine & service, providing excellence in private aviation across the UK. Partnering with local suppliers for the finest seasonal produce, taking freshness from the farm to the flight.

This menu is a sample of what we do, to whet your appetite.

Our aim is to deliver a choice to suit all & all occasions.

In addition to our a la carte menu; we can supply a range of lighter meals & snacks: canapes, grazing platters, soups, sandwiches, wraps & afternoon teas.

### Niche & Bespoke

**Every taste catered for. Every requirement met. Every expectation exceeded.**



# Canape Menu

---

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts

## Cold Canape's

Cherry Tomato, Smoked Aubergine & Pine Nut.  
(VG).

Whipped Goats Cheese, Tomato & Chilli Jam. (V).

Duck Liver Parfait with quince jelly.

Tuna, Watermelon & Wasabi.

Asparagus & Berkswell Cheese Tartlets. (V).

Cocktail Prawns, Avocado, Seaweed Tapioca Cracker.

Beef Tartare, Charcoal Mayo.

Severn & Wye Smoked Salmon, Dill Blini.

Quail Egg, Mushroom & Watercress Tartlet. (V).

Smoked Chicken Caesar.

Deville Mushroom Vol au Vent. (V).

Gin-cured Salmon, Cream Cheese & Rye Bread.

Beetroot & Vegan Feta Skewer. (VG).

Smoked Trout Mousse, Trout Caviar & Dill Blini.

Cured Ham Crostini with Date Chutney.

## Hot Canape's

Grilled Asparagus, Cured Ham, Hollandaise Sauce.

Honey, Soy & Sesame Glazed Chicken Skewer.

Salt-Baked Jersey Potato, Chive Crème Fraiche.  
(V).

Mini Fishcake, Lemon & Herb Mayo, Smoked Paprika.

Vegetable Gyoza with Sweet Chilli Dip. (V).

Char Sui Pork Belly, Puffed Wild Rice.

Sesame Crusted Salmon, White Radish, Baby Coriander.

Warm Gougère filled with Caramelized Onion, Cheddar Cheese & Beer, Onion Seeds. (V).

Spiced Cauliflower, Apple Chutney, Pickled Mustard Seeds. (VG).

Falafel with Spiced Beetroot Ketchup. (VG).

Honey & Mustard Glazed Pigs in Blankets.

Salt & Pepper Chilli King Prawns.

Pulled Pork Sausage Rolls.

Crab Arancini, Smoked Pepper Aioli.

Ox Cheek Croquettes with our Brown Sauce.

## Sweet Canape's

Assortment of Chocolate Bon Bons.

Cherry Bakewell Tartlets. (N).

Salt Caramel Profiteroles.

Mini Cornettos (Mint Choc Chip or Rum and Raisin).

Mini Scones, Jam & Clotted Cream.

Assorted Macarons. (N).

Mini Black Forest Gateaux.

Mini Eclairs.

Chocolate Doughnuts, Hot Raspberry Sauce.

Fruit Tartlets.

Fruit Kebabs. (VG).

Mini Cheesecakes.

# Hot Breakfast Menu

---

## Option 1: Full English

Pork/Turkey/Chicken/Beef Sausages, Smoked Bacon, Flat Mushroom, Vine Tomatoes, Black Pudding, Sautéed New Potatoes or Hash Browns, Omelette or Scrambled Egg.

## Option 2: Vegetarian

Vegetarian Sausages, Vegetable Pattie, Flat Mushroom, Vine Tomatoes, Sautéed New Potatoes or Hash Browns, Omelette or Scrambled Egg.

## Option 3: American

Buttermilk Pancakes, Bacon, Maple Syrup.

## Option 4: Light Breakfast

Smoked Haddock or Vegetable Kedgeree with Devilled Eggs.

## Option 5: Deluxe

Smoked Salmon Omelette Glazed with Swiss Cheese, Spring Onion Rosti, Champagne Sauce.



# A La Carte Menu

---

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts

Allergens: 1 celery, 2 gluten, 3 crustacean, 4 eggs, 5 fish, 6 lupins, 7 milk/dairy, 8 molluscs,  
9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide.

\*\*Due to the nature of their preparation and/or sourcing of ingredients, these dishes require a minimum of 72 hours' notice.  
All dishes are subject to availability & their ingredients are subject to variation due to seasonality.

## Salads

Classic Caesar, also available with the addition of either grilled chicken breast or peppered salmon.  
(V) (GF) 2, 3, 4, 5, 7, 9.

Salad Niçoise with confit cherry tomatoes and soft-boiled quail egg. (GF) 4, 5.

Baby mozzarella, vine tomatoes, pesto dressing and balsamic pearls. (V) (GF) 7, 14.

Seasonal Superfoods salad with quinoa, pomegranate & toasted pumpkin seeds. (VG) (GF).

English garden salad with lemon dressing. (VG) (GF) 1.

Edamame bean and noodle salad, soy, ginger, and spring onion dressing. (VG) 2, 4, 12.

Seared Teriyaki beef with Asian vegetable slaw. 2, 4, 12.

Sweet potato falafel, baby Spinach & watercress salad, Moroccan dressing. (VG) (GF) 14.

Roasted Heritage Carrot & Radish Salad, Dukkah Spice, Cashews, Soya Yoghurt. (VG) 12, 13.

Crayfish tails & king prawns, romaine lettuce, confit tomatoes, cocktail garnish. (GF) 3, 4, 9, 14.



## Appetisers

Smoked salmon, asparagus tips, potato & spring onion salad with crème fraiche dressing. (GF) 5, 7.

Heritage beetroot, whipped goat's cheese, red onion chutney & arugula. (V) (GF) 7, 14.

Vegetable Gyoza, Pickled Asian vegetables, Sriracha Dipping Sauce. (VG) 1, 2, 12.

\*\*Potted duck, whipped duck liver, spiced fruit chutney, brioche. 2, 4, 7, 9, 14.

Seared yellow fin tuna, sweet & sour peppers, tapenade dressing. 5, 9, 14.

Anti-Pasto of cured meats, marinated vegetables & olives. (GF) 7, 14.

Dressed Cornish crab, sourdough crisps. 2, 3, 4, 9, 14.

Smoked mackerel & horseradish tian, dill & caviar. 5, 7, 9, 14.

Barrel aged feta, orange & watermelon, pomegranate dressing. (V) 7.

Pulled Tandoori chicken, mango chutney & mint yoghurt. (GF) 7, 9.



## Main Courses

Roasted cod fillet, Thai green curry, Jasmine rice. (GF) 5.

Grilled sea bass, Provençale vegetables, saffron potatoes, tomato fondue. (GF) 5.

Poached salmon fillet, baby new potatoes, green vegetables, Hollandaise sauce. (GF) 4, 5, 7, 9, 14.

Spiced monkfish medallions, Bombay potatoes, chickpea & spinach dhal. (GF) 5, 9.

Pan fried chicken breast, Chasseur sauce, creamed potatoes, medley of vegetables. (GF) 1, 7, 14.

Chicken Biryani with curried vegetables & Pilaff rice. (GF) 7, 9.

Basque style chicken casserole with new potatoes, peppers & olives. 14.

\*\*Cider braised pork cheeks, celeriac mash, apples & sage. 1, 7, 14.

\*\*Slow cooked pork rib-eye, hoi sin sauce, stir fried vegetables & egg noodles. 1, 2, 4, 11.

Pork Tenderloin saltimbocca, soft polenta, sage, lemon & Parmesan. 2, 7, 14.

Breaded Veal escalope, spaghetti Milanese, baby artichokes & spinach. 2, 4, 7.

\*\*Braised shoulder of lamb, potato grain, roasted root vegetables & rosemary. (GF) 1, 7, 14.

Lamb tagine, freekeh wheat, roasted vegetables, almonds, apricots. (N) 2, 10.

Herb crusted Rack of lamb, gratin dauphinoise, grilled courgettes, tomato Provençale. 2, 7, 14.

\*\*Ox check braised in red wine, crushed root vegetables, roasted cauliflower & Romanesque. 1, 7, 14.

Malaysian Beef Rendang curry, turmeric scented basmati rice, coconut & chilli. 5.

Beef lasagne, garlic mushrooms, parmesan glaze. 1, 2, 4, 7.

Fillet of beef, fondant potato, glazed parsnips, celeriac puree, black truffle & port sauce. 7, 14.

## Vegetarian & Vegan

Sweet potato, chickpea & spinach Thai red curry, jasmine rice. (VG) (GF).

Quinoa & mixed bean chilli with Mexican rice & smoked chipotle chilli. (VG) (GF).

Spinach & ricotta tortellini, Arabiatta sauce, char grilled asparagus, sun-dried tomatoes. (V) 2, 4, 7.

Wild mushroom gratin, wilted greens, potato gnocchi, mozzarella glaze. (V) 2, 4, 7.

Masala roasted cauliflower, spiced lentils, butternut squash pickle with nigella seeds. (VG) (GF) 1, 9.

Vegetable tagine, saffron couscous, preserved lemon, Ras el Hanout. (VG) 2, 14.

Spelt wheat risotto, grilled king oyster mushroom, cep jam, truffle. (VG) 1, 2.

Vegan Lasagne with Mushroom & Lentil Bolognese. (VG) 1, 2.

## Platters (Per Person)

Vegan – Crudities, hummus, California rolls, mushroom pate, beetroot tartare, roasted vegetables, flat bread. (VG) 1, 2, 14.

Anti pasti – Marinated olives, baby mozzarella, grilled vegetables, sun dried tomatoes, salami & prosciutto. 2, 7, 14.

Charcuterie – Cured, dried & potted meats, pickles, chutney, mustard sauce. 1, 2, 4, 7, 9, 14.

Ploughman's – Artisan cheese, roast beef, ham, pickles, chutney, salad leaves & sourdough. 2, 7, 9, 14.

\*\*Fruit de Mer – Poached lobster, king prawns, dressed crab, marinated squid, mussel escabeche, prawns, lemon, shallot vinegar, aioli, Marie rose sauce. (GF) 1, 3, 5, 8, 9, 14.

Smoked fish – Peppered hot smoked salmon, mackerel, trout, cold smoked salmon, smoked eel fillet, horseradish crème fraiche, pickled cucumber, blinis. 2, 5, 7, 14.

## Desserts

Baked New York cheesecake, berry compote. 2, 7.

Dark chocolate truffle torte, candied walnuts, espresso sauce. (N) 2, 4, 7, 10.

Triple chocolate brownie, poached pear & raspberries. 2, 4, 7.

Coconut panna cotta, fresh pineapple, passionfruit caramel. (GF) 7

Glazed Lemon tart, raspberries & mint. 2, 4, 7.

White chocolate cheesecake, glazed orange segments, caramelized white chocolate. 2, 7.

Apple & sultana crumble tart, vanilla custard. 2, 4, 7.

Apple crumble with soya custard. (VG) 2.

Chocolate tart, salted caramel, pecans, almond yoghurt. (N) 2, 4, 7, 10.

Carrot & pistachio cake, avocado frosting, golden sultana caramel. (VG) (N) 2, 10.

Vegan lemon & blueberry cheesecake, blueberry compote. (VG) 2.

Vegan Belgian chocolate truffle with passion fruit caramel. (VG) (GF).

Cherry Bakewell tart, amaretto Chantilly. (N) 2, 4, 7, 10.

Mango mousse, papaya & pomegranate salsa, shaved coconut. (GF) 7.

Lemon Charlotte, marinated blackberries, Cassis gel. 2, 4, 7, 14.

Classic Opera Gateaux with candied pistachios. (N) 2, 4, 7, 10.

Seasonal fruit salad. (VG) (GF).

Mixed berry compote, whipped Greek yoghurt, granola. (N) 2.

White chocolate delice with strawberries & champagne jelly. 2, 4, 7, 14.

## Hot Desserts

Sticky toffee pudding with toffee sauce. 2, 4, 7.

Brioche bread & butter pudding. 2, 4, 7.

Warm chocolate pudding with vanilla custard. 2, 4, 7.

Crepes Suzette. 2, 4, 7, 14.



# Breakfast

## Cold Selection

Continental platter – sliced cheeses & cured continental meats. 7, 14.

Smoked salmon – Oak smoked, Scottish salmon with cream cheese, capers & lemon. 5, 7, 14.

Vegetarian – sliced cheeses & vegetable crudities. (GF) 1, 7.

Vegan – sliced vegan cheeses & vegetable crudities. (GF) 1.

Morning pastries – Croissants, Pain au Chocolate, Danish pastries, blueberry muffins, bagels. (vegan & gluten free varieties available). (N) 2, 4, 7.

Sliced fresh fruit platter. (VG) (GF).

Fresh fruit salad. (VG) (GF).

Greek yoghurt, honey & granola. (V) (N) 2, 7, 10.

Poached fruit compote. (VG).

## Hot Selection

Free range egg omelette, choose from the following fillings: fine herbs, onion, cheese, mushrooms, peppers, ham, smoked salmon, truffle. 4, 7.

Scrambled eggs, plain, with smoked salmon or truffled. 4, 7.

Sausages: pork, beef, chicken or vegetarian. 2.

Bacon: smoked, unsmoked or turkey bacon. 14.

Hash browns. (VG).

Sautéed new potatoes. (V) 7.

Mushrooms: grilled flat cap or sautéed button mushrooms. (V) 7.

Grilled plum tomato or roasted baby vine tomatoes. (VG).

Baked beans. (V).

Klonakilty Black or white pudding. 2.

Smoked haddock kedgerree, boiled quail egg, lightly spiced curry or champagne sauce. 2, 4, 5, 7, 14.

Platted full English. 2, 4, 7.

# Brunch Items

Hot porridge, prune compote & honey. (V) 2, 7, 14.

Fresh fruit salad, whipped Greek yoghurt & Granola. (V) (N) 2, 7, 10.

Orange, pink grapefruit & melon salad with fresh mint. (VG).

Smoked Salmon, herb cream cheese & cucumber salad on a toasted bagel. 2, 5, 7.

Eggs Benedict – 2 poached free-range eggs, toasted English muffin, smoked ham & hollandaise sauce. 2, 4, 5, 7, 9, 14.

Smashed avocado – grilled country bread, avocado with lime & chilli topped with poached eggs. 2, 4.

Sausage Batch – Grilled Cotswold sausages in a floured white or wholemeal bread roll. 2, 7.

Bacon Butty – Smoked Back Bacon, buttered white or granary bloomer bread. 2, 7.

Filled Croissant – Freshly baked croissant, filled with smoked ham, vine tomato & Swiss cheese. 2, 4, 7.

Breakfast Burrito – A full breakfast in a wrap! 2, 4, 7.

American style pancakes, crispy streaky bacon, maple syrup. 2, 4, 7, 14.

Belgian waffles with blueberry compote or chocolate sauce & strawberries. 2, 4, 7.



## Hot Sandwiches

**Oven ready in heating bags or foil** (gluten free versions available).

Philly Cheesesteak – Seared steak strips, confit red onion, melting Provolone cheese, sub roll. 2, 7.

Club – Grilled Chicken, crispy bacon, tomato, egg mayonnaise, toasted bloomer. 2, 4, 7, 9, 14.

Cuban – Slow-cooked pork, ham & Swiss cheese with sweet mustard & pickles. 2, 7, 9, 14.

Cheese Toastie – Cheddar & red Leicester with Branston pickle. (V) 2, 7, 14.

Caprese – Grilled panini filled with Buffalo Mozzarella, vine tomato & basil pesto. (V) 2, 7.

Tuna Melt – Baked baguette filled with tuna mayo, red onion & melting red Leicester cheese. 2, 5, 7.

Vegetables Fajita – Spiced peppers, pinto beans, cream cheese, tomato & lime salsa in a floured tortilla. (V) 2, 7.

Chicken Fajita – Smoked paprika chicken, onion & pepper compote, hot salsa tortilla wrap. 2.

Beef Burrito – Chilli beef, rice & re-fried beans with chipotle salsa. 2.

**Delivered in kit form to be heated and built on board.**

Fish Finger – Breaded Cod fillet, tartare sauce, crusty white roll. 2, 4, 5, 7, 9, 14.

Shawarma – Spiced Lamb, shredded cabbage salad & mint yoghurt wrapped in a flat bread. 2, 7.

Duck Bao – Shredded hoi sin duck, spring onion, carrot & ginger salad, soft Bao bun. 2, 7, 12, 13.

Katsu Sando – Japanese style breaded pork sandwich with spicy Tonkatsu sauce. 2, 4, 7, 9, 12, 13, 14.



## Cold Sandwiches

**Available on bloomer, sourdough, ciabatta, baguette or wraps.**

Roasted vegetables, hummus, Za'atar. (VG) 2, 12.

Grilled peppers, avocado & tomato. (VG) 2.

Tomato, mozzarella & pesto. (V) 2, 7.

Egg mayonnaise, rocket & watercress. (V) 2, 4, 7.

Cheddar cheese, tomato & pickle. (V) 2, 7, 14.

Smoked chicken, avocado, tomato & cream cheese. 2, 7.

Pulled BBQ chicken, lettuce & tomato. 2, 7, 9.

Roast chicken salad with mayonnaise. 2, 4, 7, 9, 14.

Roast beef & horseradish. 2, 7.

Corned brisket, pickled vegetables & Rueben sauce. 2, 4, 7, 9, 14.

Ham salad & grain mustard mayo. 2, 4, 7, 9, 14.

Tuna, sweetcorn & salad. 2, 4, 5, 7, 9, 14.

Tuna Niçoise. 2, 4, 5, 7.

Prawn, avocado salad, cocktail sauce. 2, 3, 4, 7, 9, 14.

Crab, prawn & lemon mayo. 2, 3, 4, 7, 9, 14.

Smoked salmon, cream cheese & cucumber. 2, 5, 7.

## Afternoon Tea

Toasted Teacake with berry compote. 2, 4, 7, 14.

Plain or fruit scones, clotted cream & jam. 2, 4, 7.

Assorted cupcakes. 2, 4, 7.

Seasonal fruit tartlets. 2, 4, 7.

Full afternoon tea: finger sandwiches, scones & miniature cakes. 2, 4, 5, 7, 9, 14.



# Business Class Menu

---

Full atlas tray comprising cold appetiser with appropriate dressing, bread roll, butter portion, dessert and cutlery pack with separate entrée in oven/microwave friendly packaging for reheating.

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts  
Allergens: 1 celery, 2 gluten, 3 crustacean, 4 eggs, 5 fish, 6 lupins, 7 milk/dairy, 8 molluscs,  
9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide.

\*\*Due to the nature of their preparation and/or sourcing of ingredients, these dishes require a minimum of 72 hours' notice.  
All dishes are subject to availability & their ingredients are subject to variation due to seasonality.

## Appetisers

Seared Teriyaki beef with Asian vegetable slaw.  
1, 2, 4, 7, 12, 13.

Cobb salad (smoked turkey, turkey bacon, sweetcorn, tomatoes & egg with ranch dressing).  
(HL) 2, 4, 7, 9, 14.

Baby mozzarella, fresh & preserved tomatoes, rocket salad with nut free pesto dressing. (V) (GF) 7.

Vegetable Mezze with hummus. (VG) (GF) 1, 12.

Smoked salmon, asparagus tips, potato & spring onion salad with crème fraiche dressing. (GF) 5, 7, 9.

Orzo pasta salad with sun-blushed tomatoes, peppers & baby capers. (VG) 2, 14.

Seasonal Superfoods salad with quinoa, pomegranate & toasted pumpkin seeds. (VG) (GF).

Heritage beetroot, whipped goat's cheese, red onion chutney & pea shoots. (V) (GF) 7, 14.

Smoked haddock & leek quiche, green salad, grain mustard dressing. 2, 4, 5, 7, 9, 14.

Vegetable Gyoza, Pickled Asian Vegetables, Sriracha Dipping Sauce. (VG) 1, 2.

Sweet potato falafel, baby Spinach & watercress salad, Moroccan dressing. (VG) (GF) 14.

Pulled Tandoori chicken, mango chutney & mint yoghurt. (GF) (HL) 7, 9, 14.

Anti-Pasto of cured meats, marinated vegetables & olives. (GF) 7, 14.

Crayfish tails & king prawns, romaine lettuce, confit tomatoes, cocktail garnish. (GF) 1, 3, 4, 9, 14.  
\*Supplement applies.

Bresaola wrapped asparagus, arugula, Parmesan, tapenade dressing. (GF) 7, 14.  
\*Supplement applies.

## Main Courses

Roasted cod fillet, Thai green curry, Jasmine rice. (GF) 3, 5.

Grilled sea bass, Provençale vegetables, saffron potatoes, tomato fondue. (GF) 5.

Poached salmon fillet, baby new potatoes, green vegetables, Hollandaise sauce. (GF) 4, 5, 7, 9, 14.

Spiced monkfish medallions, Bombay potatoes, chickpea & spinach dhal. (GF) 5, 9. \*Supplement applies.

Roast chicken breast, sage & onion stuffing, roast potatoes, seasonal vegetables. (HL) 1, 2, 4, 7.

Chicken Biryani with curried vegetables & Pilaff rice. (HL) (GF) 1, 7, 9.

Basque style chicken casserole with new potatoes, peppers & olives. (HL) 1, 2, 14.

Breaded turkey escalope, spaghetti Milanese, baby artichokes & spinach. 2, 4, 7.

\*\*Slow cooked pork rib-eye, hoi sin sauce, stir fried vegetables & egg noodles. 2, 4, 12, 13.

\*\*Pulled pork, creamed sweetcorn, smoked peppers & sweet potato mash. (GF) 7, 9.

Traditional bangers & mash with onion gravy, peas & carrots. 2, 7.

\*\*Braised shoulder of lamb, potato grain, roasted root vegetables & rosemary. (GF) 1, 7, 14.

Spiced lamb meatballs, herb couscous, harissa vegetables. 2, 4.

\*\*Beef feather blade braised in red wine, crushed root vegetables, roasted cauliflower, Parmentier potatoes. (GF) 1, 7, 14.

Malaysian Beef Rendang curry, turmeric scented basmati rice, coconut & chilli. (GF) 3.

Fillet of beef, fondant potato, glazed parsnips, celeriac puree, black truffle & port sauce. (GF) 7, 14. \*Supplement applies.

Sweet potato, chickpea & spinach Thai red curry, jasmine rice. (VG) (GF).

Quinoa & mixed bean chilli with Mexican rice & smoked chipotle chilli. (VG) (GF).

Spinach & ricotta tortellini, Arabiatta sauce, char grilled asparagus, sun-dried tomatoes. (V) 2, 4, 7.

Wild mushroom gratin, wilted greens, potato gnocchi, mozzarella glaze. (V) 2, 4, 7.

Masala roasted cauliflower, spiced lentils, butternut squash pickle with nigella seeds. (VG) (GF) 9.

Vegetable tagine, saffron couscous, preserved lemon, Ras el Hanout. (VG) 2, 14.

Spelt wheat risotto, grilled king oyster mushroom, cep jam, truffle. (VG) 1, 2.

Vegan Lasagne with Mushroom & Lentil Bolognese. (VG) 1, 2.



## Desserts

Baked New York cheesecake, berry compote. 2, 7.

Dark chocolate truffle torte, candied walnuts, espresso sauce. (N) 2, 4, 7, 10.

Triple chocolate brownie, poached pear & raspberries. 2, 4, 7.

Coconut panna cotta, fresh pineapple, passionfruit caramel. (GF) 7.

Glazed Lemon tart, raspberries & mint. 2, 4, 7.

White chocolate cheesecake, glazed orange segments, caramelized white chocolate. 2, 7.

Apple & sultana crumble tart, vanilla custard. 2, 4, 7.

Apple crumble with soya custard. (VG) 2.

Chocolate tart, salted caramel, pecans, almond yoghurt. (N) 2, 4, 7, 10.

Carrot & pistachio cake, avocado frosting, golden sultana caramel. (VG) (N) 2, 10.

Vegan lemon & blueberry cheesecake, blueberry compote. (VG) 2.

Vegan Belgian chocolate truffle with passion fruit caramel. (VG) (GF).

Cherry Bakewell tart, amaretto Chantilly. (N) 2, 4, 7, 10.

Mango mousse, papaya & pomegranate salsa, shaved coconut. (GF) 7.

Lemon Charlotte, marinated blackberries, Cassis gel. 2, 4, 7, 14.

Classic Opera Gateaux with candied pistachios. (N) 2, 4, 7, 10.

Seasonal fruit salad. (VG) (GF).

Mixed berry compote, whipped Greek yoghurt, granola. (N) 2.

White chocolate delice with strawberries & champagne jelly. 2, 4, 7, 14.



## Breakfast Trays

Full atlas tray comprising an individual cold platter, sliced fresh fruit, yoghurt, bread roll, mini croissant & Danish pastry with a butter portion and conserve. Separate entrée in oven / microwave friendly packaging for reheating.



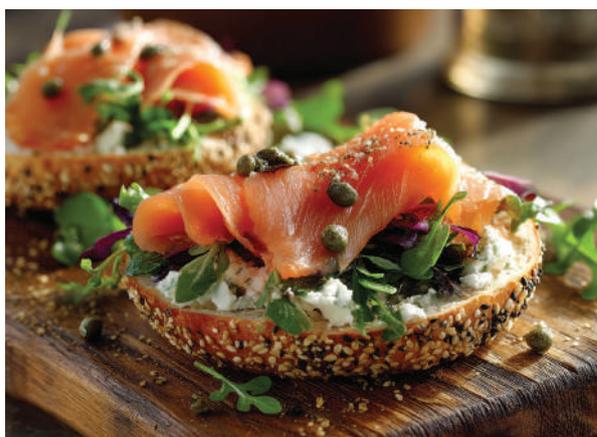
## Cold Platters

Continental platter – Sliced cheeses & cured continental meats. 7, 14.

Smoked salmon – Oak smoked, Scottish salmon with cream cheese, capers & lemon. 5, 7, 14.

Vegetarian – Sliced cheeses & vegetable crudities. 1, 7.

Vegan – Sliced vegan cheeses & vegetable crudities. 1.



## Hot Entrée Selection

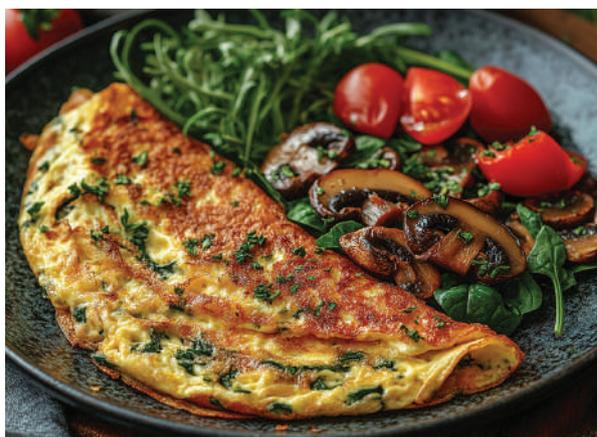
Full English – Pork, beef or chicken sausage, smoked bacon or turkey bacon, hash brown, sauteed mushrooms, tomato & scrambled eggs or omelette. 2, 4, 7.

Vegetarian – Meat-free sausage, vegetable patty, sauteed new potatoes, flat cap mushroom, tomato, scrambled eggs or omelette. 2, 4, 7.

Vegan – As above but with scrambled tofu replacing the eggs. 2.

Free range egg omelette – Choose from the following fillings: fine herbs, onion, cheese, mushrooms, peppers, ham or smoked salmon. (GF) 4, 5, 7.

Smoked haddock kedgeree, boiled quail egg, lightly spiced curry or champagne sauce. 2, 4, 5, 7, 14.



# Elite Athlete Menu

---

A range of menus designed with pre-event energy building and post-event recovery in mind; high in nutrients, proteins and carbohydrates, low in fats

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free

(N) contains nuts, however these can be omitted or substituted.

Allergens: 1 celery, 2 gluten, 3 crustacean, 4 eggs, 5 fish, 6 lupins, 7 milk/dairy, 8 molluscs, 9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide.

\*Supplement applies

All dishes are subject to availability and their ingredients are subject to variation due to seasonality.

Please note, the chicken used in our dishes meets Halal regulations, we are able to source Halal beef and lamb products at 72 hours notice.

## Deli Service

### Cold Sandwiches

Gluten Free Options Available

Italian chicken salad Ciabatta with sun-dried tomatoes & nut free pesto. 2, 7.

Lean smoked turkey, turkey bacon & Romaine lettuce with low fat Caesar dressing on wholegrain baguette. 2, 4, 7, 13, 14.

Roast beef & horseradish with rocket & watercress salad, granary bloomer. 2, 8.

Barbeque pulled chicken with salad & coleslaw sub roll. 1, 2, 4, 7, 9.

Pastrami & Swiss cheese with pickles & sweet mustard Pretzel bun. 2, 7, 9, 14.

Lean ham salad with grain mustard, rustic sourdough roll. 2, 7, 9.

Tuna, sweetcorn, red onion & cucumber, rustic multi-grain baguette. 2, 4, 5, 7.

Flaked salmon, baby gem salad with spiced yoghurt on granary bread. 2, 5, 7.

Roasted Mediterranean vegetable salad with hummus, wholemeal wrap. (VG) 2, 12.

Vegan cheese with tomato salsa on ciabatta. (VG) 2, 14.

Feta Cheese with Greek style salad wholegrain baguette. (V) 2, 7.

Cheddar cheese & onion chutney on granary bloomer. (V) 2, 7, 9, 14.

### Hot Sandwiches

Gluten Free Options Available

Piri-piri chicken wrap. 2.

Vine tomato, melting mozzarella & basil panini. (V) 2, 7.

Red Leicester & pickle toastie. (V) 2, 7, 14.

Seared steak, caramelized onion, rustic baguette. 2, 7, 9.

Tuna & red onion melt on wholemeal baguette. 2, 4, 5, 7.

Quorn chilli & mixed bean burrito. (VG) 2.

Italian style deli wrap (prosciutto meats, cheese & sun-dried tomatoes). 2, 7, 14.

## Light Salads & Buddha Bowls

Grilled chicken, sweetcorn, red onion & Romaine salad with low fat Caesar dressing. 2, 4, 7, 9, 14.

Chilli tuna & chickpea Poke bowl. (GF) 4, 5, 12.

Mexican bean salad with chipotle dressing & charred corn. (VG) (GF).

Jerk chicken with rice & peas, fresh mango salsa. (GF) 1, 9.

Teriyaki beef, noodle salad, edamame beans, soy glazed mushrooms. 2, 4, 12.

Turmeric-roasted cauliflower Buddha bowl with brown rice & herb yoghurt. (V) (GF) 7, 9.

Za'atar spiced roasted vegetables with giant couscous tabouleh. (VG) 2, 12.

Toasted quinoa, grilled vegetables & baba ghanoush. (VG) (GF) 12.



## Business Class Tray Meals

### Appetisers

Vine tomato, baby mozzarella & rocket with nut-free pesto dressing. 7.

Seared Teriyaki beef with Asian vegetable slaw. 1, 2, 4, 7, 12, 13.

Cobb salad (smoked turkey, turkey bacon, sweetcorn, tomatoes & egg with ranch dressing). 2, 4, 7, 9, 14.

Vegetable Mezze with hummus. (VG) (GF) 1, 12.

Poached salmon, garden salad & lemon dressing. 1, 5.

Orzo pasta salad with sun-blushed tomatoes, peppers & baby capers. (VG) 2, 14.

Pulled Tandoori chicken, mango chutney & mint yoghurt. (GF) 7, 9, 14.

Quinoa, kale & chickpea salad, pomegranate, orange & sumac dressing. (VG).

### Main Courses

Basque style chicken casserole with new potatoes, peppers & olives. (GF) 1, 2, 14.

Roast chicken breast, sage & onion stuffing, roast potatoes, seasonal vegetables. 1, 2, 4, 7.

Malaysian Beef Rendang curry, turmeric scented basmati rice, coconut & chilli. (GF) 3.

Lamb tagine, herb couscous, harissa roasted vegetables. 1, 2.

Grilled Turkey escalope, mushroom Stroganoff sauce, Parmentier potatoes, carrots & peas. 7, 14.

Slow cooked pork rib-eye, hoi sin sauce, stir fried vegetables & egg noodles. 2, 4, 12, 13.

Steamed salmon supreme, sweet & sour vegetables, wild & basmati rice medley. 5.

Grilled sea bass, Provençale vegetables, saffron potatoes, tomato fondue. (GF) 5.

Pesto-baked cod fillet, brown rice, confit tomatoes & baby spinach. (GF) 5, 7.

Grilled beef fillet, fondant potato, green beans, baby carrots, shallot, brandy & peppercorn sauce\*. (GF) 7, 9, 14.

Lean Beef, chicken or vegetable Lasagne with garlic mushrooms & baby spinach. 1, 2, 4, 7, 14.

Masala roasted cauliflower, spiced lentils, butternut squash pickle with nigella seeds. (VG) (GF) 9.

Wild mushroom gratin, wilted greens, artichokes, potato gnocchi, mozzarella glaze. (V) 2, 4, 7.

Vegetable tagine, saffron couscous, preserved lemon, Ras el Hanout. (VG) 2, 14.

Quinoa & mixed bean chilli with Mexican rice & smoked chipotle chilli. (VG) (GF).



## Desserts

Coconut panna cotta, fresh pineapple, passionfruit caramel. (VG) (GF) 13.

Seasonal & exotic fruit salad with vanilla scented Greek yoghurt, pumpkin seed brittle. (GF) 7, 12.

Apple crumble tartlet with low fat custard. 2, 4, 7.

Carrot & pistachio cake, avocado frosting, golden sultana caramel. (VG) (N) 2, 10.

Baked extra-light cheesecake with fresh berry compote. 2, 7.

Fresh berries with whipped Icelandic Skyr & toasted granola. 2, 7.

Low fat chocolate mousse, salted caramel & honeycomb. (GF) 7.

Mango mousse, papaya & pomegranate salsa, shaved coconut. (GF) 7.

# Vegan Menu

---

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts

## Appetisers & Salads

Beetroot Falafel, Baby Spinach & Watercress, Red Pepper Salsa. (GF).

Fennel, Orange, Pomegranate Salad, Vegan Feta, Saffron Vinaigrette. (GF).

Grilled Vegetable Tabouleh with Moroccan Dressing.

Smoked Pepper Hummus, Confit Red Onion, Sunflower Seed Granola.

Soy marinated Mushroom salad, water chestnuts, edamame beans & pea shoots.

Roasted Heritage Carrot & Radish Salad, Dukkah Spice, Cashews, Soya Yoghurt. (N) (GF).

Char Grilled Asparagus, Hazelnut Dressing, Black Truffle. (N) (GF).

Seasonal Vegetable Crudities with Baba Ghanoush. (GF).

## Main Courses

Vegan Lasagne with Mushroom & Lentil Bolognese.

Masala Roasted Cauliflower, Spinach & Chickpea Dhal, Pilau Rice.

Vegetable Tagine, Fragrant Couscous, Preserved Lemon, Ras el Hanout.

BBQ Broccoli, Smoked Tofu, Charred Lime, Satay Sauce, Peanuts. (N).

Aubergine & Tomato Bake, Persian Jewelled Rice, Zucchini Relish. (GF).

Kimchi & Potato Pancakes, Stir-Fried Asian Vegetables, Tamari Sauce. (GF).

Soya Mince & Sweet Potato Cottage Pie, Glazed Seasonal Vegetables. (GF).

Spelt Wheat Risotto, Grilled King Oyster Mushroom, Cep Jam, Truffle.

## Desserts

Apple Crumble with Soya Custard.

Chocolate Tart, Salted Caramel, Pecans, Almond Yoghurt. (N).

Lemon & Blueberry Cheesecake, Blueberry Compote.

Chocolate Mousse with Honeycomb & Raspberries. (GF).

Plant Based Greek Style Yoghurt with Seasonal Fruits. (GF).

Carrot cake with Pistachios, Raisins & Salted Caramel Sauce. (N).

Belgian Chocolate Truffle with Passionfruit Sauce. (GF).



# Arabian Selection

---

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts

## Cold Mezze

Individual dishes or as a platter

Hummus, Moutabel, Tabbouleh, Mossaka, Labneh, Warak Enab.

## Hot Mezze

Individual dishes or as a platter

Halloumi, Falafel, Batata Harra, Kibbeh, Sujuk, Laham B'agine.

## Main Courses

Kafta Ma Batata – Braised Lamb meatballs in a tomato & garlic sauce with potatoes & coriander.

Kharouf Mashwi – Slow-cooked, spiced Lamb shank served with Lamb Pilau rice.

Chicken Shawarma, Fattoush Salad, Labneh

Shish Taouk – Marinated Chicken skewers, grilled vegetables, Persian rice. (N).

Khudra Mashwi – Grilled seasonal vegetables topped with a tahini sauce.

Fatteh Hummus – Aromatic Chickpea stew, tahini sauce, herbs, pine nuts & Levantine bread. (N).

Samak Mashwi – Grilled Seabass in an aromatic tahini sauce.

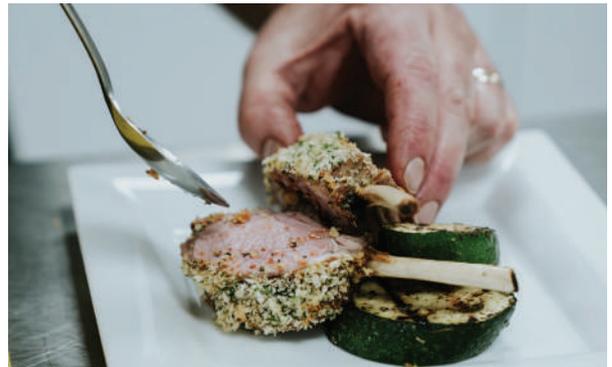
Qraydas – Grilled King Prawns marinated in olive oil, lemon & garlic.

## Desserts

Baklava – Sweetened filo pastry with honey & pistachios. (N).

Basbousa – Semolina sponge soaked in a rosewater syrup.

Roz bel Laban – Traditional rice pudding topped with toasted almonds & cinnamon. (N).



# Crew Menu

(V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free (N) contains nuts

## Breakfast & Brunch

### Tray Meals

Continental (Half atlas): Sliced meats & cheeses, fresh seasonal fruits, pastries, bread roll, conserve, fruit yoghurt.

Vegan: Sliced fruits, vegan cheeses, berry compote, vegan pastries, bread roll, conserve, plant-based yoghurt.

Full breakfast (full atlas): As above with an addition foil to be oven heated.

English: Pork Sausage, smoked bacon, mushroom, hash brown, tomato, omelette, baked beans.

Light: Chicken sausage, turkey bacon, baby spinach & mushrooms, scrambled eggs.

Vegan: Soya sausage, vegetable pattie, mushroom, tomato, spinach, scrambled tofu, baked beans.

\*gluten free versions available

### Individual Items

Hot porridge, prune compote & honey.

Fresh fruit salad, whipped Greek yoghurt & Granola. (N).

Sausage Batch – Grilled Cotswold sausages in a floured white or wholemeal bread roll.

Bacon Butty – Smoked Back Bacon, buttered white or granary bloomer bread.

Filled Croissant – Freshly baked croissant, filled with smoked ham, vine tomato & Swiss cheese.

Breakfast burrito – meat based, vegetarian, vegan & gluten free available.

Belgian waffle, crispy streaky bacon, maple syrup.

American pancakes with blueberry compote.

Overnight oats, fresh mango & chai seeds (vegan & gluten free).

Soya yoghurt, berry compote & granola (vegan & gluten free).

Selection of Freshly squeezed fruit juices, smoothies & protein shakes.

## Light Lunches

**Cold lunch tray** (full atlas): Sandwich, salad or Buddha bowl, fresh fruit, cake or muffin.

Salad choices: Garden Salad, Caesar Salad, Tomato & Mozzarella with Rocket, Greek Salad.

Buddha Bowls: Teriyaki beef & noodle, Spiced vegetable & quinoa, Tuna Niçoise, Pesto chicken pasta.

Fresh fruit: Seasonal whole fruit or sliced fruit pots.

Cake: Chocolate brownie, lemon drizzle, flapjack, frosted carrot cake, blueberry or chocolate chip muffin.

**Hot sandwiches** (delivered in oven bags for heating, gluten free versions available).

Bookmaker – Seared minute steak, mustard mayo, bacon jam, grilled sourdough.

Club – Grilled Chicken, smoked bacon & tomato, toasted ciabatta.

Rueben – Pastrami, Swiss cheese, pickles, Russian dressing.

Caprese – Grilled panini filled with Buffalo Mozzarella, vine tomato & basil pesto. (N).

Tuna Melt – Baked baguette filled with tuna mayo, red onion & melting red Leicester cheese.

Shawarma – Spiced Lamb, shredded cabbage salad & mint yoghurt wrapped in a flat bread.

Chicken Fajita – Smoked paprika Chicken, onion & pepper compote, soured cream tortilla wrap.

## Dinner

**Tray set up (full atlas): Starter, bread roll, butter/spread, main course (separate foil for oven heating), fruit or individual cheese portion with crackers, dessert.**

## Starters

Edamame bean & Asian vegetable salad (vegan/gluten free).

Tandoori chicken & Coronation salad. (GF).

Anti-Pasti salad of sliced meats, marinated vegetables & olives. (GF).

Beetroot & tomato salad with rocket & Parmesan. (GF).

Caesar salad with char grilled chicken & garlic croutons.

Seared Beef salad with horseradish coleslaw.

Smoked salmon & dill pate with cucumber salsa.

Leek & Cheddar cheese quiche, grain mustard dressing.

## Main Courses

Roasted Cod Fillet, Thai green curry, Jasmine Rice. (GF).

Steamed Salmon fillet, baby new potatoes, green vegetables & Hollandaise sauce. (GF).

Spiced chicken breast, roasted vegetables, Bombay potatoes. (GF).

Slow-cooked shoulder of lamb, hispi cabbage, potato gratin, glazed carrots. (GF).

Vegan Lasagne with mushroom & lentil Bolognese.

Moroccan spiced vegetables with roasted tomatoes, chickpeas & couscous.

Breaded Pork Escalope, Spaghetti Milanese style.

Braised beef, crushed root vegetables, roasted cauliflower & mustard mash.

## Desserts

Vanilla panna cotta with exotic fruit salad. (GF).

Baked New York cheesecake, berry compote.

Frosted carrot cake with sultanas & salt caramel sauce.

Belgian Chocolate Mousse with Honeycomb. (GF).

Apple & sultana crumble tart, vanilla custard.

Cherry Bakewell tart, amaretto Chantilly. (N).

Vegan brownie with raspberries.

Vegan apple betty, soya custard.





Niche & Bespoke

Aviation Caterers

[ops@nichebespoke.com](mailto:ops@nichebespoke.com)  
+44 121 725 8300  
[www.nichebespoke.com](http://www.nichebespoke.com)