ON AIR

DINING



Delivering Award Winning Catering
to Airports Throughout the UK













WELCOME TO THE ON AIR DINING MENU
THE WORLD'S LEADING INFLIGHT DINING EXPERIENCE

Since its inception in 2010, On Air Dining has continually revolutionised the inflight catering industry by providing award winning cuisine through innovative cooking and presentation techniques.

As the culinary revolution continues, On Air Dining's world first, Farm-to-Flight concept encourages crews to visit our kitchens and meet our incredible suppliers to learn the story behind the food they are serving and eating. Hand selecting the UK's finest producers allows On Air Dining to deliver on its commitment to providing the world's best inflight experience, and also helps support small local businesses that use sustainable and naturally sourced products.

On Air Dining's CEO, Daniel Hulme, spent his formative years as a chef in some of London's most critically acclaimed Michelin starred restaurants, and then created that same level of food onboard the yachts of UHNWI's. It was there that Daniel decided his next step would be to bring true fine-dining to private aviation. Ten years on it was that revolutionary vision that has brought On Air Dining to where it is today.

Continuing on the founding principle of exceptional service, our dedicated Customer Experience Team is on hand to personally discuss your order and coordinate with our team of chefs so no detail is overlooked.

The team are happy to hunt out any shopping items, source international newspapers, flower arrangements or laundry. Our sister company, On Air Interiors, is also on hand to supply luxurious interior soft furnishings, crockery and amenity kits, and anything else that will help you create an exceptional inflight experience.

On Air Dining knows that your time is very precious therefore we are here to offer you the most personalised service that the industry has to offer to enable you to concentrate on the job in hand.

Thank you for trusting us and we wish you a safe flight.



Daniel Hulme, CEO and Founder
On Air Dining

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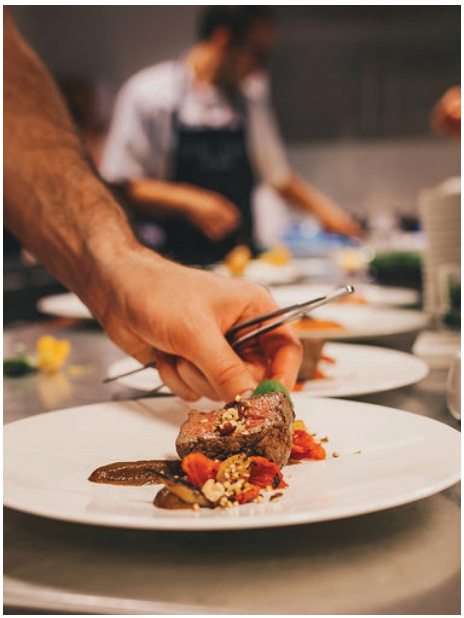
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KITCHEN TEAM

The kitchens are overseen and managed by our Executive Chef and closely supported by our Head Chefs, and Senior Sous Chefs. Our chefs have many years of culinary experience in fine dining restaurants, UHNWI's private homes, exclusive event catering and aviation catering. This enables On Air Dining to be able to produce fine dining cuisine for small, medium and large size groups with ease, expertise and quality.

One of the examples of this success is our fine dining menu which has been created to offer a Michelin standard meal at 40,000 ft.
It is packaged accordingly to save an incredible amount of time when plating up on board. Every dish comes with a unique flash card system to show the flight attendant exactly how the dish needs to be put together so that the food can be presented just like it would by our chefs at your table, every time.



FULL HALAL CERTIFICATION

Since July 2015, our kitchen has been fully Halal certified, allowing our team to deliver a full house Arabic menu. Our Stansted kitchen is used for Halal production whilst we also operate a smaller, completely segregated Haram facility. The Halal certification was awarded by Halal Consultancy Ltd and a copy of the certificate is available upon request.



FACILITIES AT FARNBOROUGH AND STANSTED

With two state-of-the-art industrial kitchens located at Farnborough (EGLF) and Stansted (EGSS) airports, On Air Dining is strategically located to service all London area airports. Each facility boasting top-of-the-line cooking equipment, a dedicated pastry area, extensive storage, and covered loaded areas.

The Farnborough kitchen is minutes away from the airport allowing our team to handle short notice flights without compromising on quality. We also have our On Air Café located in the FBO for high quality café fare perfect for crew meals or last minute passenger requests.

The Stansted kitchen offers direct airside access positioning On Air Dining right in the heart of business aviation activity and this locations allows us to cater to airports further North.

CUSTOMER EXPERIENCE TEAM

Part of On Air Dining's success and excellent reputation amongst its customers is due to our Customer Experience Team. They are responsible for responding to enquiries and processing orders from customers, coordinating concierge requests, and liaising between the FBO´s and our logistics team to ensure an on-time, airside delivery. The staff within the Customer Experience Team has years of experience working with VVIP clients, as well as large corporate operators with fleets of 40+ aircraft coordinating all catering requirements.

FLOWERS

To assist with your cabin preparations, our Customer Experience Team and in-house florist can provide you with any flower arrangement you need to enhance your passenger's inflight experience.

All aspects are considered – the seasonality of the flower, the colours and how they match your interior and any possible scents that would impact the cabin environment. Our arrangements can be delivered in glass vases or bouquets - we even cut to measure for on-board flower holders.

Please don't hesitate to ask our Customer Experience Team for our flower brochure and we are happy to discuss bespoke arrangements.

CONCIERGE

Our Customer Experience Team is lucky to be based right on the edge of the wonderful city that is London – if you feel that you're not going to have time to pick up the extras from the shops you require for your flight, we are more than happy to get them for you.

We have sourced a wide range of items for our flight attendants and love the challenge of finding specific items from our range of contacts. Our strong relationships with high-end shops such as Harrods and Selfridges, as well as some smaller, independent shops, mean we can source items for you and your passengers quickly and with ease.

No request is too much – please get in touch today.



Contact our Customer Experience Team to place your order.
+44 (0)203 693 3888 | orders@onairdining.com

OPERATING HOURS

We deliver 24 hours a day, 7 days a week to airports throughout the UK.

Our Customer Experience Team is available to take orders during the business hours of 0700 to 2200.

Please call +44 (0)203 693 3888 or email orders@onairdining.com and a member of our team will assist you with your order.

CANCELLATION POLICY

On Air Dining truly understands the unpredictable nature of private aviation. If you find you no longer require your catering order or would like to delay, our Customer Experience Team will always work with you to minimise any costs incurred.

24 + HOURS CANCELLATION

Should cancellation occur 24 business hours prior to your flight there will be no charge, unless special third party purchases were made at your request and we are unable to return the items.

12 – 24 HOURS CANCELLATION

Should cancellation occur between 12-24 business hours, we will minimise any charges as much as possible, charges may apply due to time of cancellation, specific menu items, speciality shopping, and certain concierge requests will be charged in full.

12 HOURS OR LESS

On Air Dining has the right to charge the full rate for any cancellations made with less than 12 business hours notice. However, we will work closely with you to try and reduce charges where possible.

LOGISTICS AND HIGHLOADERS

Our operation and logistics teams play a core role at On Air Dining. They are the link between kitchen, customer experience team and the customer. We operate our own fleet of refrigerated vehicles and our drivers are employed and vetted by us following strict guidelines set out by the UK CAA (Civil Aviation Authority). All of our vehicles benefit from full airside insurance. On Air Dining has a strict "no drop off" policy, which means that unless instructed otherwise, our drivers will always deliver and unpack the food onboard the aircraft. This is to ensure the best service is always provided and if a flight attendant requires last minute items added on, our operative will do everything possible to source the items.

We can deliver to all UK airports and have our own fleet of highloaders based at Stansted, Farnborough and Luton airports. Our clients operating ACJ´s, BBJ´s and large corporate airliners will have access to these when needed.

We also offer full cutlery, crockery, trolley and linen wash service to all of our clients.

ALLERGENS AND DIETARY MENU KEY

Please see each dish for specific allergens and use the key below.

GF	Gluten free
H	Halal
V	Vegetarian
VG	Vegan
1	Celery
2	Cereals containing gluten
3	Crustaceans
4	Eggs
5	Fish
6	Lupin
7	Milk
8	Molluscs
9	Mustard
10	Nuts
11	Peanuts
12	Sesame seeds
13	Soya
14	Sulphur dioxide

OTHER ON AIR DINING MENUS

Wide Body Charter: Tray Sets specifically designed for easy service onboard flights of 20 + pax

Box Meals: Beautifully presented individual boxed meals perfect for short haul or flights without Cabin Crew

Please ask our Customer Experience Team for more information



FARM TO FLIGHT

OUR FARM-TO-FLIGHT CONCEPT GOES EVEN FURTHER WITH THIS NEW MENU, FOCUSING ON SUSTAINABILITY AND FURTHER REDUCING ITS ENVIRONMENTAL IMPACT.

On Air Dining's Farm-to-Flight concept launched in 2018 with a menu that focused on hand selecting the very best artisanal farms and shops in the UK and inviting crews to visit our kitchens and arrange trips out to meet our incredible suppliers.

It was extremely encouraging to our CEO that there was a very welcomed shift in the mindset of the industry as more and more customers became interested in learning the provenance of the food they were eating and serving, as well as a significant growth in vegetarian and vegan requests.

With a global focus on environmental responsibility, On Air Dining pushes its Farm-to-Flight concept to go a step further focusing on sustainability and continuing to reduce its environmental impact.
We have continued to carefully select local artisanal suppliers as we champion local provenance, and it also helps reduce our carbon footprint. In addition, all our delivery vans are fitted with monitoring equipment to ensure driver efficiencies and reduced emissions.

We also concentrated on packaging with a goal of removing all polystyrene and plastic. This is an ongoing project as we are continually testing new biodegradable options for inflight use. Currently 75% of our packaging is biodegradable and the other 25% is fully recyclable. Our aim is to be fully biodegradable or reusable by the end of 2021.

We are pleased to share our progress and how you can responsibly dispose of your catering packaging:

- Box & liner: made from 100% recycled material and is 100% recyclable / biodegradable
- Stickers, raffia, paper & marketing material: 100% recyclable / biodegradable
- Meal containers: 100% recyclable / 95% biodegradable
- Sauce and accompaniments pots: 100% compostable / biodegradable
- Other items: 100% recyclable plastics or reusable china

Whilst there is still work to be done, we feel that we have a responsibility to our customer to provide the highest quality cuisine, whilst an obligation to the planet to do what we can with regards to using local, organic, and sustainably sourced products; as well as doing everything in our power to reduce our carbon footprint.



CULINARY TRAINING AND SERVICES

TAKE YOUR ONBOARD CULINARY SKILLS TO NEW HEIGHTS WITH OUR CULINARY TRAINING!

Discover the secret ingredients needed to enhance your inflight service with our range of culinary training programs.

Whether it is a 1-day course perfect for an introduction or refresh of basic culinary presentation techniques, to our 3 and 5-day more advance courses that explore more complex techniques, wine pairings, service training and more.

Courses are held monthly and quarterly in our kitchens and we are happy to schedule private training for large fleet operators with custom agendas for groups of 6 people and up.

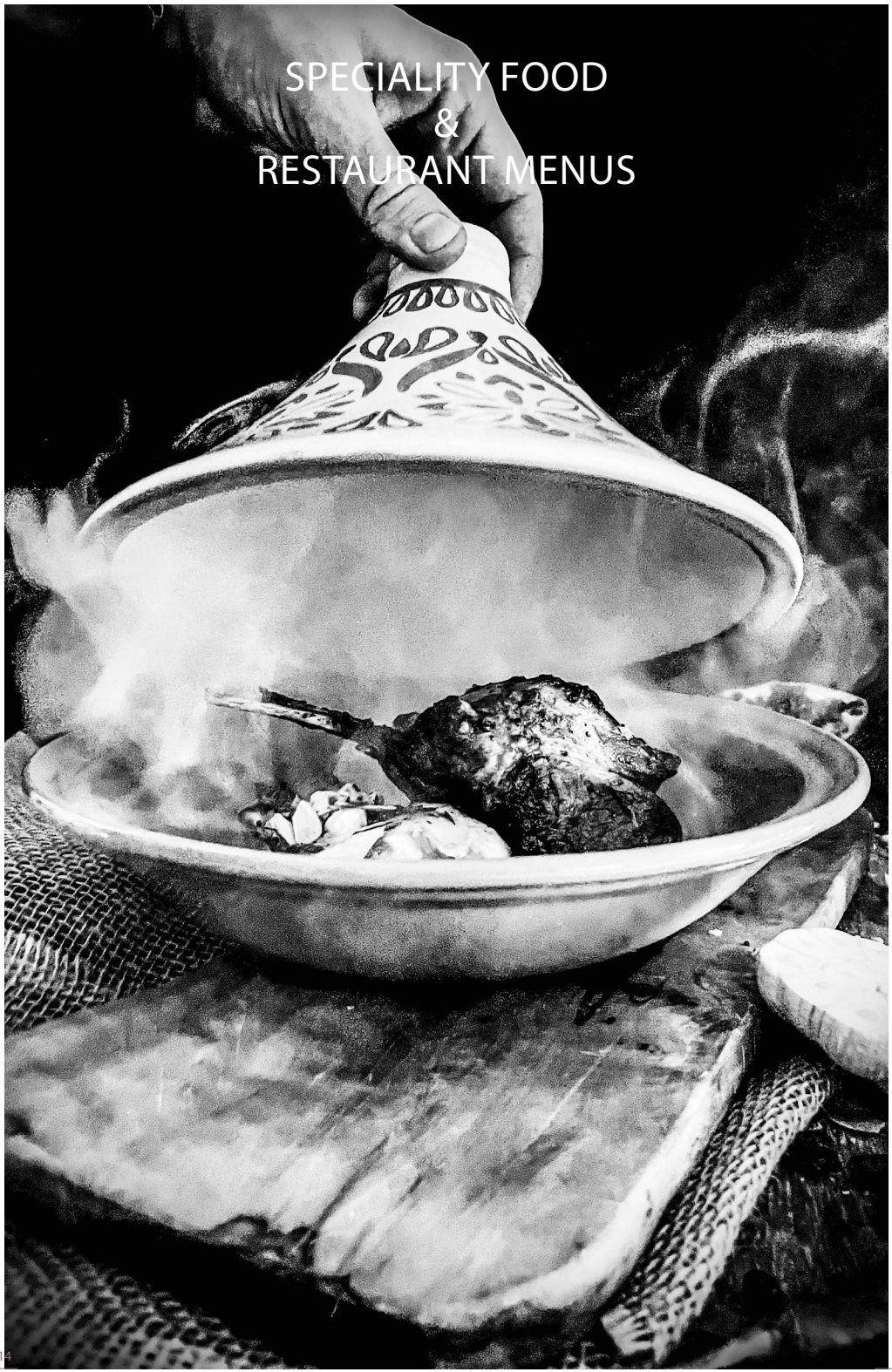
HERE ARE JUST SOME OF THE TRICKS OF THE TRADE COVERED IN THE COURSES:

- Garnishing and plating techniques
- Basic food prep and handling safety
- Reheating and maintaining food quality
- Food allergens
- Stretching portions
- Tips to recover from a catering mix up
- Homemade sauces
- Service and presentation etiquette
- Wine knowledge and pairings
- Ordering and menu planning
- What to look for when selecting a vendor

Check out our Instagram and Facebook pages for more information and how to book your place.

Contact our Customer Experience Team to place your order.
+44 (0)203 693 3888 | orders@onairdining.com

SPECIALITY FOOD & RESTAURANT MENUS



On Air Dining has well established partnerships with some of London's most renowned restaurants to source specialist dishes from around the world.

SUSHI

STICKS N SUSHI
A unique combination of fresh traditional sushi and yakitori sticks. Out of hours service available.

SUMOSAN TWIGA
One of the top three Japanese restaurants in London, Sumosan Twiga serves market fresh fish and vegetable sushi and sashimi. Italian menu also available.

HAKKASAN MAYFAIR
Hakkasan celebrates Chinese cuisine through traditional techniques, the finest ingredients and contemporary flair

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CHINESE

CHINA TANG
Located in The Dorchester, China Tang offers some of the best Cantonese cuisine and dim sum outside of China.

INDIAN

ZAIKA
Part of the Michelin Starred Tamarind group, Zaika offers traditional Moghul cuisine, using authentic tandoor ovens from Northwest India.

MALAYSIAN

ZHENG CHELSEA
A combination of Malaysian cuisine, supplemented with other Asian speciality dishes, using the finest flavours and spices that Asia can offer.

THAI

PATARA
Elegantly presented, traditional and contemporary Thai cuisine.

GIGGLING SQUID
Thai food with personality. Plentiful dishes, bold flavours and exotic ingredients to be enjoyed together.

RUSSIAN

MARI VANNA
Offering time honoured Russian classics such as stroganoff, Olivier salad, pirogi, blini and syrinki.

ITALIAN/ASIAN

NOVIKOV
Split into two sections, Novikov specialises in both Italian & Asian cuisine, including sushi.

NOBU LONDON
Chef Nobu Matsuhisa's original London restaurant since 1997 Japanese-Peruvian fusion cuisine

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Our Customer Experience Team have built great relationships with our restaurant partners and continue to discover new and exciting restaurants for our customers and their requirements. The eclectic mix of cuisine in London means that every corner of the world can be covered – why not ask our Customer Experience Team for their recommendations?

We ensure all restaurant dishes are transported in our refrigerated vans – either straight to your aircraft, or back to one of our kitchens to be repackaged to suit your reheating needs.

BREAKFAST



BREAKFAST PLATTERS

SMOKED SALMON EXPERIENCE (2, 4, 5, 7, 14)
A tasting platter of three of the world's best smoked salmons, served classically with crème fraîche, capers, shallots, parsley with a lemon wrapped in muslin

Full
Half
Individual

SELECTION OF BREAKFAST COOKED AND CURED MEATS (2, 4, 9, 14)
Served with hard boiled eggs and sliced sourdough baguette. Salami, Wiltshire cured ham, turkey, mortadella and bresaola
(non-pork version available)

Full
Half
Individual

SELECTION OF BREAKFAST CHEESES (V, 2, 7, 10, 12, 14)
Served with figs, honey and pumpernickel bread. Emmenthal, Edam, Gorgonzola and Chèvre Blanc

Full
Half
Individual

SELECTION OF COOKED & CURED MEATS WITH FARMHOUSE CHEESE (2, 7, 9, 12, 10, 14)
Served with cherry tomatoes on-the-vine, cornichons and lavosh crackers

Full
Half
Individual

CONTINENTAL BREAKFAST

MIXED MINI CROISSANTS, PASTRIES AND VIENNOISERIES (2, 4, 7, 10, 13)

LARGE CROISSANT (2, 4, 7)

PAIN AU CHOCOLATE (2, 4, 7)

PAIN AUX RAISIN (2, 4, 7, 14)

BAKERY MUFFINS (2, 4, 6, 7, 10)

TOASTS AND BREAKFAST BREADS
Sourdough (2, 6)
Tiger Bread (2, 6, 12)
Pumpernickel (2, 12)
Bagels (2, 13, 12)
English Muffin (2, 7)
Wholemeal Seeded Bloomer (2, 12)
Demi Baguette (2)
Crumpets (2, 7)
Assorted Artisan Bread Rolls (2, 7, 12, 10)
Brioche (2, 7, 13)

PRESERVED JAM, MARMALADE AND HONEY POTS (14)

BUTTER PORTIONS
Salted and Unsalted (7)

LOX SALMON AND CREAM CHEESE BAGEL (2, 5, 7, 12, 13)
Served with dill & capers
(assembled or in kit form)

OVERNIGHT CHIA SEED PUDDING (10, 13)
With mango and passionfruit compote

GREEK YOGHURT (7)

ASSORTED FRUIT YOGHURT (7)
Served in glass kilner jars
or original packaging

BREAKFAST COMPOTES 200g

BLUEBERRY
STRAWBERRY
MANGO AND PASSIONFRUIT

SLICED FRUIT PER 250G

SEASONAL BERRIES PER 100G

FRUIT SKEWERS
Large
Mini

ON AIR DINING HOMEMADE ORGANIC
MAPLE GLAZED GRANOLA (2, 7, 10)
Served with vanilla yoghurt and berries

BIRCHER MUESLI (2, 7, 10, 14)

BREAKFAST BEVERAGES
JUICES AND SMOOTHIES

We offer a large selection of freshly squeezed juices that come in a range of sizes from 500ml to 1ltr bottles and have no added sugar or preservatives.

Juices include but are not limited to:

ORANGE
GRAPEFRUIT
WATERMELON
STRAWBERRY
MANGO
PINEAPPLE
LEMON AND MINT
CARROT
APPLE
COLD PRESSED GREEN JUICE
PEAR, CUCUMBER, KALE AND CELERY

TURMERIC JUICE SHOT	60ml
GINGER JUICE SHOT	60ml
KOMBUCHA	60ml

*Other juices and blends can be
made upon request

SMOOTHIES 500ML

DETOX (H, V, 7)
Pineapple, kale, apple, ginger,
wheatgrass and spinach

DEFENCE (H, V, 7)
Pineapple, mango, papaya, banana, ginger,
goji berry, flaxseeds and pumpkin seeds

ENERGY (H, V, 7)
Strawberry, banana, blueberry, raspberry, spinach, cacao flaxseed and guarana powder

BERRY AND BANANA (H, V, VG, 10)
Blueberry, raspberry, strawberry, banana and coconut yoghurt

GREEN BREAKFAST (H, V, VG)
Avocado, spinach, cucumber, kale banana and flaxseed.

MILK

ORGANIC WHOLE (7)
ORGANIC SEMI-SKIMMED (7)
ORGANIC SKIMMED (7)
ORGANIC LACTOSE-FREE (7)
SOYA MILK (13)
ALMOND MILK (10)
BARISTA OAT MILK
COCONUT MILK (10)
KEFIR FLAVOURED OR PLAIN (7)

TEAS AND COFFEES

All teas and coffees are available for you to prepare onboard or freshly brewed and delivered piping hot in a flask for your ease. We offer a wide variety of fine English and international teas, including herbal and fruit teas. As well as a full range of Nespresso Capsules and artisanal coffee blends from around the world, to include authentic Arabic coffee. And a must try for your onboard dry stores, the On Air Dining 'Farnborough Blend', which is a well-balanced, easy drinking coffee with creamy mouth feel and medium acidity. Available in resealable bags for onboard use and featured exclusively at the On Air Café.

HOT BREAKFAST SELECTION

ORGANIC PORRIDGE (H, V, 2, 7, 14)
Served plain
Choice of compote
or berries

FLUFFY BUTTERMILK PANCAKES (2 pcs)
(2, 4, 7, 14)
Served with maple syrup and butter

HEALTHY PANCAKES (H, V, GF, 2, 4, 7, 13)
Buckwheat, blueberry and soya milk pancakes
Served with Greek yoghurt and organic maple syrup

BELGIAN WAFFLES (2pcs)
(2, 4, 7, 13)
Dusted with cinnamon sugar

BRIOCHE PAIN PERDU (2, 4, 7, 13)
Served with vanilla mascarpone and caramelised peaches

EGGS BENEDICT (2, 4, 7, 13, 14)
Toasted English muffin, poached oragnic hens egg, spinach, Wiltshire cured ham and hollandaise sauce

EGGS ROYALE (H, 2, 4, 5, 7, 13, 14)
Toasted English muffin, poached organic hens egg, spinach, Scottish smoked salmon and hollandaise sauce

SMASHED AVOCADO AND
STREAKY BACON (2, 4, 7)
Chilli and lime avocado with maple cured bacon, poached organic hens egg served on grilled sour dough or toasted English muffin
*vegetarian option available

PLAIN OR EGG WHITE OMELETTES
3 EGGS (4)

Comes with one filling of your choice
Additional fillings available

Choose a selection from any of
these fillings:

CHEESE (7)
WITSHIRE CURED HAM (14)
ONION
SAUTEED MUSHROOM
PEPPERS
TOMATO
SPINACH
POTATO

BREAKFAST BURRITO (2, 4, 7)
Flour tortilla, chorizo rosario, scrambled
organic eggs, fresh pico de gallo and
smashed avocado

BACON SANDWICH (1, 2, 7, 9, 13)
(Either assembled or in kit form)
Suffolk cured back bacon served between
your choice of bread, and tomato or brown sauce

FULL ENGLISH BREAKFAST (2, 4, 7)
Cured back bacon, sausage, hash browns,
grilled tomato, portobello mushroom,
baked beans and egg of your choice

FREE RANGE EGGS (4)
Boiled, poached, fried or scrambled (7)

SAUSAGES 2PCS

CHICKEN (H, 2, 14)
BEEF (H, 2, 14)
CUMBERLAND (2, 14)
VEGETARIAN PLANT BASED (H, 7, 13, 14)

BACON

SUFFOLK CURED BACK BACON 2 pcs (14)
CRISP SUFFOLK CURED
STREAKY BACON 3 pcs (14)
TURKEY BACON 2pcs (H, 14)
VEGETARIAN PLANT BASED (H, 2, 7, 13)

POTATOES

HASH BROWNS (H, VG, 2, 4, 14)
SWEET POTATO HASH (H, VG, 7)
SKILLET POTATOES (H, V, 1, 7)

ACCOMPANIMENTS

GRILLED PORTOBELLO
MUSHROOM (H, VG, 7)
GRILLED TOMATOES (H, VG)
BAKED BEANS (H, VG, 14)
TOMATO AND BROWN SAUCE (1, 9, 13)
STORNOWAY BLACK PUDDING (2, 4, 9, 13, 14)



CANAPÉS



CANAPÉS

Let us do the work for you! Our chefs are creating new and exciting canapés daily that make up our platters.

We suggest 3 per person and will send a balanced selection. Please be sure to let us know of any dietary and allergy requirements.

MIXED COLD CANAPÉ PLATTERS

MIXED HOT CANAPÉ PLATTERS

KILNER JAR ANTIPASTI

GRILLED ARTICHOKE HEARTS (1, 9, 14)	200g
LEMON, CHILLI AND GARLIC MARINATED OLIVES (14)	200g
MARINATED FETA, ROASTED RED PEPPER AND PITTED OLIVES (7, 14)	200g
SALTED ALMONDS (10)	200g
SUN BLUSHED TOMATOES AND BOCCONCINI MOZZARELLA (7, 14)	200g
CROSTINI WITH FRESH BASIL PESTO (2, 7, 10)	200g

ASSORTED SERIOUS PIG SNACKS –
seriously good pub style snacks from London

CAVIAR KITS (2, 5, 7, 14)

On Air Dining are proud to offer the finest quality fresh caviar from around the world.

Beluga
Oscietra
Sevruga

Pick your choice of caviar and we will put together the classic accompaniments - sour cream, blinis, shallot, lemon, egg yolk and whites.

GARNISH KITS

Let us create a bespoke garnish kit for you to perfectly finish dishes.


FINE DINING

STARTERS

POACHED LOBSTER AND CORN PANNA COTTA
(GF, 1, 3, 5, 7)
Saffron and corn panna cotta, lobster bisque, saffron baby corn, micro herb salad
- Designed by Kyle Seethal

HERITAGE TOMATO AND LAVERSTOKE PARK MOZZARELLA SALAD (GF, H, V, 7, 9, 14)
Chardonnay cherry tomato, aged balsamic syrup and basil

SCOTTISH BALIK SMOKED SALMON
(GF, 5, 7, 14)
Compressed apple, crème fraîche, watercress panna cotta and smoked caviar

CRAYFISH AND PERUVIAN CAUSA (GF, H, 1, 3, 4, 9)
Lemongrass aioli, yuzu and harissa spiced potato, charred orange, fennel, celery & lemon balm

SEARED YELLOW FIN TUNA NIÇOISE (GF, H, 1, 4, 5, 9)
Soft-Boiled quails eggs, fennel mayonnaise, black olives & fennel pollen

RED & GOLDEN BEETROOT SALAD (V, 7, 9, 13, 14)
English goats curd, citrus fruit, hazelnut & onion seed crumble

MISO GRESSINGHAM DUCK ROULADE
(1, 2, 6, 13, 14)
Pickled wild mushrooms, sweet and sour plums & sauternes gel

TRUFFLED ASPARAGUS (GF, V, H, 4, 9, 14)
Truffle aioli, shaved summer truffle & aged parmesan

FILLET OF BEEF CARPACCIO (4,9,14)
Trufle Emulsion, wild rocket, pickled rainbow onions, parmesan crisp
- Designed by Christopher Wilson

*Halal options available on all starters

MAINS

ROAST BREAST OF CORNFED FREE RANGE CHICKEN
(GF, 1, 7, 14)
Glazed baby carrots, fondant potatoes, seasonal root vegetable purée & chicken jus

HARISSA SPICED RACK OF LAMB
(GF, 1, 7, 10, 14)
Braised hispi cabbage, hazelnut and almond dukka, yoghurt & pomegranate
- Designed by Gareth Boothby

PERI PERI POUSSIN (GF, 1, 7, 14)
Butternut purée, pan fried fennel and leeks, radish & peri peri jus

FILLET OF BEEF (1, 7, 9)
Horseradish polenta chips, watercress, shallot salad, tomato fondue & brown butter jus

SLOW BRAISED WAGYU SHORT RIB OF BEEF
(1, 2, 7, 14)
Truffle pomme purée, caramelised shallot, charred baby leek, toasted panko, parsley and mushroom crumb & veal jus

BLACKENED MISO COD (GF, 5, 6, 7, 12, 13)
Sesame bok choy, shitake broth, pink ginger

LINE CAUGHT SEA BASS (2, 5, 7, 9)
Saffron potatoes mousseline, olive oil steamed Provençal vegetables, black olive & orange dressing

BUTTER POACHED LOBSTER
(GF, H, 1, 3, 5, 7, 14)
Braised fennel, fennel and orange salad & squid ink

*Halal options available on all main courses

BRASSERIE



TRADITIONAL BEEF STROGANOFF
(1, 2, 7, 9, 14)
Steamed rice, mustard créme fraiche, parsley and sliced cornichons

12-HOUR SLOW COOKED LAMB SHANK
(1, 7, 14)
Garlic mash, fine green beans & shallots

CLASSIC SHEPHERD'S PIE (H, 1, 2, 7, 14)
Pulled lamb, minted seasonal greens

SHORT RIB OF HERTFORDSHIRE BEEF
(1, 2, 7, 9, 14)
Pomme purée, roasted carrot, Bourguignon jus

THAI GREEN CURRY (1, 3, 5, 7, 10, 12, 13, 14)
Fragrant jasmine rice, green papaya salad

Available with a choice of:
Chicken
Prawn
Vegetable

PAN SEARED SALMON (1, 5, 7)
Wilted spinach, crushed chervil scented potatoes, brown shrimp & baby shallot velouté

KING PRAWN CURRY (GF, H, V, VG, 3)
Mushroom Jalfrezi sauce, coconut rice

TIKKA MASALA (1, 2, 7, 9, 10)
Served with steamed basmati rice

Available with a choice of:
Chicken
Prawn
Vegetable

GRILLED LAMB CHOPS (1, 7, 14)
Crushed olive potatoes, aubergine caponata & rosemary jus

SWEET & SOUR CHICKEN (1, 2, 7, 9, 13)
Diced chicken breast, sautéed peppers & onions, jasmine rice

ON AIR DINING FAJITAS
(2, 7, 13)
Flour tortillas, Monterey Jack cheese, fresh guacamole, sour cream, pico de gallo and cilantro slaw

Available with a choice of:
Chicken
Prawn
Steak
Vegetable

RISOTTOS

WILD MUSHROOM RISOTTO (GF, H, V, 1, 7)
Parmesan shavings

RISOTTO PRIMAVERA (GF, H, V, 1, 7, 9)
Sugar snaps and rocket salad

BUTTERNUT SQUASH AND
PANCETTA RISOTTO (2, 7, 14)
Pecorino cheese

RISOTTO MILANESE (1, 2, 7, 9)
WITH VEAL OSSOBUCO

Please ask our Customer Experience Team if you have any special requests and we will endeavour to satisfy your needs. GF options available on request.

PASTA

TRUFFLE LINGUINE (V, 2, 4, 7, 9, 14)
Fresh linguine, shaved summer truffle and parmesan cream sauce

CLASSIC BEEF LASAGNE
(H, 1, 2, 4, 7, 9, 14)
Layered in pasta sheets with a creamy cheese sauce

AUBERGINE AND COURGETTE LASAGNE (H, V, 2, 4, 7, 9, 14)
Layered in pasta sheets with a creamy cheese sauce

SLOW COOKED BEEF RAGU
(1, 2, 4, 7, 14)
Pappardelle pasta and shaved parmesan

SPINACH AND RICOTTA RAVIOLI
(H, V, 1, 2, 4, 7, 9, 14)
Spinach and nutmeg crème fraîche sauce

TAGLIATELLE CARBONARA (2, 4, 7, 9, 14)
Sautéed mushroom and bacon lardons

LOBSTER LINGUINE (1, 2, 3, 4, 8, 9, 14)
Red chilli's, lemon zest, parsley, lemon juice, garlic

PUMPKIN GNOCCHI (H, V, 2, 4, 7, 9, 10, 14)
Crumbled goats cheese, fried sage and toasted pine nut

THREE CHEESE MACARONI PASTA BAKE
(2, 4, 7, 9)
Topped with ciabatta and herb crumb
Available with a choice of:
Black truffle

PENNE RIGATE (V, 2, 4, 7, 10)
Slow roasted cherry tomatoes, baby spinach, pesto and shaved parmesan

LOBSTER PASTAS

LOBSTER RIGATONI (1, 2, 3, 4, 6, 7, 8, 13, 14)
Tomato and basil sauce

LOBSTER GNOCCI (1, 2, 3, 4, 6, 7, 8, 9, 14)
Lemon and chive veloute

LOBSTER FETTUCCINE (1, 2, 3, 4, 6, 7, 8, 13, 14)
Arribatta sauce

LOBSTER MACARONI CHEESE (1, 2, 3, 4, 6, 7, 8, 9, 14)

All served with shaved parmesan, micro cresses

Ask our team if you'd like double up on lobster meat

ADDITIONAL PASTA SAUCES

ARRABIATA (H, V, VG, 1, 14)
BOLOGNESE (H, 1, 14)
BASIL PESTO (H, V, 7, 10, 14)
TOMATO AND BASIL (H, V, VG, 1, 14)
EXTRA VIRGIN OLIVE OIL (H, V, VG)

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DESSERTS



CLASSIC TIRAMISU (H, V, 2, 4, 7, 10, 14)
Coffee soaked Savoiardi sponge, mascarpone and chocolate crumb and Amaretti biscuits
Served in a glass kilner jar

STRAWBERRY GEM (H,, 2, 4, 7, 10)
Roasted strawberries, strawberry mousse, pistachio crisps, buckwheat sponge & pistachio cremeux

PIÑA COLADA (GF, 7, 10)
Caramelised pineapple, whipped coconut ganache, toasted coconut, Malibu gel, compressed pineapple chips

COFFEE LAYERED CAKE (H, 2, 4, 7, 10)
Coffee jaconde, chocolate ganache, coffee mousse & white chocolate mousse

NEWYORK STYLE CHEESECAKE (2, 4)
Strawberries, berry sauce, meringue

DARK CHOCLATE FONDANT (V, 2, 4, 7, 14)
Crème fraîche, chocolate soil

- Desserts designed by Elisha Jacobs

PETIT FOURS

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.

VEGAN AND VEGETARIAN



STARTERS

HERITAGE TOMATO AND LAVERSTOKE MOZZARELLA SALAD (H, V, 7) (VG option available)
Chardonnay cherry tomato, aged balsamic syrup and basil

RED & GOLDEN BEETROOT SALAD (V, 7, 9, 13, 14)
English goats curd, citrus fruit, hazelnut & onion seed crumble

VEGETABLE RICE PAPER ROLLS
(V, VG, 1, 10, 11, 12, 13)
Nam Jim dipping sauce

KING OYSTER MUSHROOM DIPPERS
(V, 1, 2, 4, 7, 9) (VG option available)
Garlic aioli and crunchy vegetable slaw

MAINS

MISO ROASTED EGGPLANT
(V, VG, 9, 10, 12, 13)
Glazed king oyster mushroom, charred corn, bok choy with yuzu and aged soy dressing

CHICKPEA AND MUSHROOM JALFREZI WITH CAULIFLOWER BHAJIS (GF, H, V, VG)
Steamed basmati rice

SOBA NOODLES WITH STIR FRIED BROCCOLI AND SHIITAKE (H, V, VG, 10, 11, 12, 13)
Spicy peanut sauce

MISO CAULIFLOWER STEAK (V, VG,10, 13, 14)
(nut free option available)
Miso cauliflower steak with miso cauliflower puree, almond and hazelnut dukka, spinach and baby carrots

VEGETABLE AND WHITE BEAN TAGINE
(H, V, VG, 1, 2, 10, 13, 14)
Saffron couscous, apricots and sliced almonds

GRILLED GLOBE ARTICHOKE, ZUCCHINI AND HALLOUMI SAGANAKI (H, V, 1, 2, 7, 14)

SPICED ROASTED BUTTERNUT
(H, V, VG, 10)
Braised lentils, and spiced coconut with roasted Romanesco cauliflower

SALADS, SOUPS, AND SANDWICHES



SALADS

CAESAR SALAD (2, 4, 5, 7, 9, 14)
Romaine, baby gem leaves, garlic croutes, shaved Parmesan, pickled anchovies

Available with a choice of:
Grilled breast of free-range chicken
Grilled salmon
King prawns

CLASSIC TUNA NIÇOISE SALAD
(GF, H, 1, 4, 5, 14)
Available with a choice of seared tuna or flaked slow-cooked tuna and new potatoes, green beans, cherry tomato, black olive and soft-cooked quail eggs

TRADITIONAL GREEK SALAD (H, V, 7, 14)
Barrel-aged feta, Kalamata olives, cucumber, tomato, lemon and olive oil dressing

QUINOA AND CHICKPEA SALAD
(GF, H, VG, 10, 14)
Pistachio pesto, spring onion and mint

SUPER FOOD SALAD (GF, H, VG, 9, 13, 14)
Buckwheat, edamame, avocado, broccoli, pickled cauliflower and citrus dressing

CAPRESE SALAD (GF, H, V, 7, 10, 14)
Tomato slices, mozzarella, basil pesto, basil cress, salt and olive oil

MIXED LEAF SALAD (GF, H, VG, 9, 14)
Seasonal salad leaves

GARDEN SALAD (GF, H, VG, 9, 14)
Cucumber, cherry tomato, fine beans, spring onion and mixed seasonal leaves

TABBOULEH SALAD (H, VG, 2, 14)
Watermelon, fresh mint, spring onions and roasted butternut squash

GREEN SALAD (V, VG, H, 1)
Romaine lettuce, baby spinach, rocket, celery, cucumber, green tomatoes, fennel, spring onion and extra virgin olive oil dressing

POACHED SCOTTISH SALMON
(1, 4, 5, 9)
Watercress, asparagus, new potatoes and soft-boiled hens egg and lemon dressing

ROCKET SALAD (H, V, 7, 9, 10, 14)
Rocket, globe artichoke and sun blushed tomatoes with Ashlynn goats cheese and pesto

ON AIR DINING POKE BOWL
(1, 2, 9, 12, 13)
Filled with sticky sushi rice, crispy onions, edamame beans, crunch rainbow salad, baby spinach with soy and chilli dressing

Available with a choice of:
Miso glazed chicken
Teriyaki glazed tiger prawns
Yellowfin tuna ceviche

SOUPS 500ml

OVEN ROASTED TOMATO AND BASIL (GF, H, VG, 1, 14)
Heritage tomato

MUSHROOM VELOUTÉ (GF, H, V, 1, 7, 14)
Sautéed wild mushrooms

RED LENTIL AND CUMIN (GF, H, V, 1, 14)
Red lentil salsa

SPICED COCONUT AND BUTTERNUT SQUASH (GF, V, VG, 1, 10, 14)
Toasted pumpkin seeds

BROCCOLI, WATERCRESS AND SPINACH (V, 1, 7)
Herb crème fraîche

CARROT, GINGER AND CORIANDER (V, 1,7)

CELERIAC, TRUFFLE AND HAZLENUT (V, 1,7, 10)

PEA AND HAM (1, 7, 9, 14)

LOBSTER BISQUE (GF, 1, 3, 5, 7)

CLEAR BROTHS 500ml

CLEAR CHICKEN NOODLE (H, 1, 2, 14)

CLASSIC MINESTRONE (H, V, 1, 2, 14)
Vegetables and pasta in a rich tomato broth

TOM YAM (GF, H, 1, 3, 5, 12, 13, 14)
Spicy hot and sour soup made with either:
Prawn (3)
or
Vegetable (V)

ON AIR DINING RAMEN
(1, 2, 3, 4, 5, 8, 9, 12, 13)
Kombu and dashi broth, tare sauce, bean sprouts, baby corn, shitake, bok choi and spring onion, udon noodles and soft boiled egg. (kit form)

Available with a choice of:
Miso chicken
Teriyaki prawns
Slow cooked pork

SANDWICHES

Choose from our range of individual sandwiches on bagels, wraps, panini, demi baguette, farmhouse white or multigrain bread.
*GF, H, VG options available

Including but not limited to:

CLUB SANDWICH (2, 4, 7, 9, 14)

BLT (2, 4, 7, 9, 14)

CHEESE TOASTIES (H, V, 2, 7, 14)

ROAST BEEF AND HORSERADISH
(H, 2, 4, 7, 9, 14)

ROAST CHICKEN AND TARRAGON
MAYONNAISE (H, 2, 4, 7, 9, 14)

WILTSHIRE CURED HAM WHOLEGRAIN
MUSTARD MAYONNAISE (2, 4, 7, 9, 14)

BRESAOLA, ROCKET AND SUNDRIED
TOMATO WITH PESTO MAYONAISE (2, 4, 7, 9, 10, 14)

CORONATION CHICKEN (H, 1, 2, 4, 7, 9, 14)

POACHED SALMON, LEMON AND
DILL MAYONNAISE (H, 1, 2, 4, 5, 7, 9, 14)

TUNA AND SWEETCORN (H, 2, 4, 5, 7, 9, 14)

BRIE, CRANBERRY AND ROCKET
(H, 2, 7, 14)

SCOTTISH SMOKED SALMON
CUCUMBER AND CREAM CHEESE (2, 5, 7, 13)

MATURE AGED CHEDDAR AND PICKLE
(H, V, 1, 2, 7, 9, 14)

CHARGRILLED VEGETABLES AND
HOUMOUS WRAP (V, VG, 2, 12, 14)

FREE RANGE EGG AND WATERCRESS
(2, 4, 7, 9)

PRAWN MARIE ROSE AND
CRISP ICEBERG LETTUCE (H, 2, 3, 4, 7, 9, 14)


LAST MINUTE
ORDERS

STARTERS

SOUP OF THE DAY
Served with bread roll l

ROCKET SALAD (H, V, 7, 9, 10, 14)
Shaved parmesan, pine nut, cherry tomato salad

CAPRESE SALAD (GF, H, V, 7, 10, 14)
Tomato slices, mozzarella, basil pesto, basil cress, salt and olive oil

GREEK SALAD (, H, V, 7, 14,)
Barrel-aged feta, Kalamata olives, cucumber, tomato, lemon and olive oil dressing

MAINS

SEA BASS, FILLET OF BEEF OR
GRILLED CHICKEN BREAST
(GF, H, V, VG, 5, 7))
All above served with: Grilled vegetables or steamed vegetables and mashed potatoes or rice

PENNE PASTA
(H, V, VG, 1, 14)
Tomato and basil sauce, grilled vegetables, shaved parmesan

TRADITIONAL BEEF STROGANOFF
(1, 2, 7, 9, 14)
Served with mashed potatoes or rice

CHICKPEA AND MUSHROOM JALFREZI
(1, 3, 5, 7, 10, 12, 13, 14)
Served with Jasmine Rice

CHICKEN THAI GREEN CURRY
(1, 3, 5, 7, 10, 12, 13, 14)
Served with Jasmine Rice

DESSERTS

NEW YORK STYLE CHEESECAKE (2, 4)
Raspberry purée, meringues

CHOCOLATE BROWNIE (GF, H, V, 4, 7, 10, 14)
Raspberry purée, chantilly

CARROT CAKE (H, V, 2, 4, 7, 10, 14)
Chantilly

PLATTERS

SMOKED SALMON (H, 2, 4, 5, 7, 14)
Full / Half / Individual
A tasting platter of three of the world's best smoked salmons, served classically with crème fraîche, capers, shallots, parsley with a lemon wrapped in muslin

CHARCUTERIE (GF, 9, 14)
Full / Half / Individual
Pork or Non-Pork Option (H)
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

FARMHOUSE CHEESE (H, V, 1, 2, 4, 7, 9, 10, 12, 14)
Full / Half / Individual
Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers

COLD CUTS (H, 9, 14)
Full / Half / Individual
Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard

CRUDITÉS (GF, H, V, VG, 1, 4, 12, 14)
Full / Half / Individual
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

SANDWICH (2, 4, 7)
Full / Half / Individual
Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches
*GF, VG, H options available

FRUIT (GF, H, V, VG)
Full / Half / Individual
Selection of seasonal fresh cut fruits

HOMEMADE MINI AFTERNOON TEA (2, 4, 7, 10)
Full / Half / Individual
A varied selection of mouthwatering mini cakes, tarts, scones and macrons
*GF, VG, H options available

BREAKFAST

CONTINENTAL BREAKFAST
Mixed Mini croissants, pastries and viennoiseries (2, 4, 7, 10, 13)
Large Croissant (2, 4, 7)
Pain au Chocolate (2, 4, 7)
Pain aux Raisin (2, 4, 7, 14)
Bakery Muffins (2, 4, 6, 7, 10)

HOT BREAKFAST (GF, 9, 14)
Suffolk Cured Back Bacon (14)
Cumberland Sausages (2, 14)
Plain Omelette (4)
Cheese Omelette (4, 7)
Baked Beans (H, VG, 14)
Grilled tomatoes (H, VG)

Freshly Squeezed Orange Juice

A LA CARTE



The following are all served with the chef's selection of jus or sauce unless otherwise specified:

Fillet of Beef (220g) (H)
Sirloin of Warrendale Wagyu (220g)
Rack of Lamb (3 bone) (H)
Veal Escalope
Norfolk Chicken Breast (H)
Lamb Chops (3pc) (H)
Rib-eye Steak (220g)(H)
Sirloin Steak (220g) (H)
Cod Fillet (H, 5)
Salmon Fillet (H, 5)
Sea Bass Fillet (H, 5)
Line Caught Sea Bass (H, 5)
King Prawns (6) (H, 3)
Tuna (180g) (H, 5)
Aberdeen Angus Beef Burger
with toasted brioche bun (H, 2, 4, 7, 13)

SAUCES

Bordelaise (1, 14)
Red Wine (1, 14)
Madeira (1, 14)
Napoli Tomato Sauce (GF, H, V, VG, 1, 14)
Hollandaise (4, 7)
Béarnaise (4, 7)
Lemon and Herb Butter (7)
Café de Paris butter (1, 7, 9)
Fish Velouté (1, 2, 5, 7)
Sauce Vierge (14)

SIDES

Steamed Rice (GF, H, V, VG)	200g
Brown Rice (GF, H, V, VG)	200g
Wild Rice (GF, H, V, VG)	200g
Egg Fried Rice (4, 5, 12)	200g
Oven Roasted New Potatoes (GF, H, V, VG)	200g
Steamed New Potatoes (H, V, VG)	200g
Creamed Mash Potato (GF, H, V, 7)	200g
Fondant Potatoes (GF, H, V, 7)	2pc
Steamed Seasonal Vegetables (GF, H, V, VG)	200g
Grilled Mediterranean Vegetables (GF, H, V, VG)	250g
Fine French Beans (GF, H, V, VG)	50g
Steamed Tender Stem Broccoli (GF, H, V, VG)	150g
Roasted Vine Tomatoes (GF, H, V, VG)	200g
Stir Fried Vegetables (GF, H, V, VG, 12, 13, 14)	250g
Asparagus Steamed or Grilled (GF, H, V, VG)	200g
Spinach Creamed or Buttered (GF, H, V, VG)	180g
Couscous (H, V, VG, 2)	200g
Quinoa (GF, H, V, VG)	200g
French Fries (H, V, VG)	200g
Thick Cut Chips (GF, H, V, VG)	200g

BUILD YOUR OWN HEALTHY LIVING OPTION

INGREDIENTS — 200g

Sliced Cucumber
Sliced Spring Onion
Sliced Red Onion
Half Cherry Tomatoes
Sliced Avocado
Diced Avocado
Guacamole
Pickled Beetroot (14)
Edamame Beans Shelled (13)
Edamame Beans Unshelled (13)
Sweet Corn
Sliced Celery (1)
Capers (14)
Cornichons (14)
Sundried Tomatoes (14)
Pitted Green Olives
Pitted Black Olives
Pitted Mixed Olives

COMPOUND SALADS — 200g

Creamy Coleslaw (4, 9)
Potato Salad (4, 9)
Coronation Rice (4, 9)
Tabbouleh
Bulgur Wheat

SALAD LEAVES — 200g

Rocket
Watercress
Baby Spinach
Cos
Lollo Rosso
Baby Gem
Raddicchio
Pea Shoots

DRESSINGS — 250ml

Balsamic (9)
French
Cabernet Sauvignon
Caesar (4, 5, 7, 9)
Honey and Soy (13)
Lemon (9)
Marié Rose (4, 9)
Raita (7)
Ranch (4, 7, 9)
Sesame, Ginger and Yuzu (12, 13)

CHEESE — 100g

Barrel Aged Feta
Crumbled Blue Cheese
Bocconcini Mozzarella
Sliced Buffalo Mozzarella
Grated Mature Cheddar
Shaved Parmesan
Sliced Petite Brie
Rosary Ash Goats Cheese

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FRESH HERBS	25g
Parsley	
Mint	
Coriander	
Chervil	
Dill	
Tarragon	

NUTS	100g
Fresh Pistachio (10)	
Salted Pistachio (10)	
Hazelnuts (10)	
Pecan Nuts (10)	
Walnuts (10)	
Toasted Pine Nuts (10)	
Raw Cashew Nuts (10)	
Salted Cashew Nuts (10)	
Jumbo Peanuts (11)	

SEEDS	100g
Pumpkin Seeds	
Sunflower Seeds	
Flaxseeds (whole)	
Flaxseeds (ground)	
Seed Mix (12)	

EXTRAS	
Garlic Croutons (H, V, 2, 7, 14)	100g
Parmesan Croutons (2, 7, 14)	100g
Lemon Half Wrapped in Muslin	
Soft or Hard boiled Organic Hens Egg (4)	

ARABIC



All dishes in the Arabic menu are prepared in our fully certified Halal kitchen. If required, please ask for a copy of our certificate.

SELECTION OF ARABIC BREAD (H, 2)

FOUL MUDAMMAS (GF, H, VG)

HOT AUTHENTIC ARABIC
BLENDED COFFEE LTR

COLD MEZZA

HOUMOUS (GF, H, VG, 12)
MOUTABAL (GF, H, VG, 12)
TABBOULEH (H, VG, 2)
WARAK ENAB (H)
BABA GANOUSH (GF, H, VG, 12)
LABNEH WITH BLACK OLIVE (GF, H, V, 7, 14)

HOT MEZZA

KIBBEH (H, 2)
FALAFEL (H, V, 1)
SAMBOUSEK CHEESE (H, V, 2, 4, 7, 13)
SAMBOUSEK LAMB (H, 2, 7, 13)
SPINACH FATAYER (H, V, 2, 7)
GRILLED HALLOUMI CHEESE (H, V, 7)
With concasse tomatoes

SALADS

TABBOULEH WITH WATERMELON

FATTOUSH (H, VG, 2, 9, 14)

TOMATO AND ONION SALAD
(GF, H, VG, 9, 14)

GREEK SALAD (GF, H, V, 7, 9, 14)

ARABIC MIXED GRILL

KAFTA KHOSH-KHASH (GF, H)
LAHEM MESHWI (GF, H, 7, 9)
SHISH TAOUK (GF, H, 7, 9)

MAIN COURSES

LAMB TAGINE (H, 2, 7, 10, 14)
Moroccan Couscous

KING PRAWNS (H, GF, 1, 2, 3, 14)
Spicy Sauce

CHICKEN BIRYANI (H, GF, 7, 10)

LAMB KABSA (H, GF, 7, 10)

OKRA STEW (GF, H, VG, 14)

BASMATI RICE (GF, H, VG)

FREEKEH (GF, H, VG, 14)

DESSERTS

BAKLAWA (H, V, 2, 7, 10, 13, 14)

UM ALI (H, V, 2, 4, 7, 10, 14)

MOUHALLABIEH MILK PUDDING
(H, V, 2, 4, 7, 10, 14)

SHARING PLATTERS



CRUDITÉS (GF, H, V, VG, 1, 4, 12, 14)
Full / Half / Individual
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

FRUIT (GF, H, V, VG)
Full / Half / Individual
Selection of seasonal fresh cut fruits

COLD CUTS (H, 9, 14)
Full / Half / Individual
Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard

CHARCUTERIE (GF, 9, 14)
Full / Half / Individual
Pork or Non-Pork Option (H)
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

SMOKED FISH (H, 1, 2, 5, 9, 14)
Full / Half / Individual
Selection of hot smoked salmon, eel, halibut, trout and mackerel with horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots, and gherkins

SMOKED SALMON (H, 2, 4, 5, 7, 14)
Full / Half / Individual
A tasting platter of three of the world's best smoked salmons, served classically with crème fraîche, capers, shallots, parsley with a lemon wrapped in muslin

Add Balik Salmon
Full
Half

SEAFOOD (GF, H, 3, 4, 8, 9, 14)
Full / Half / Individual
Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.
Add Poached Lobster
Full
Half

FARMHOUSE CHEESE (H, V, 1, 2, 4, 7, 9, 10, 12, 14)
Full / Half / Individual
Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers

SANDWICH (2, 4, 7)
Full / Half / Individual
Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches
*GF, VG, H options available

HOMEMADE MINI AFTERNOON TEA (2, 4, 7, 10)
Full / Half / Individual
A varied selection of mouthwatering mini cakes, tarts, scones and macrons
*GF, VG, H options available


SWEET TREATS

TRADITIONAL SCONES
(H, V, 2, 4, 7, 14)
Served with Cornish clotted cream and strawberry confiture
Large 2pc

DOUBLE CHOCOLATE BROWNIE
(GF, H, V, 4, 7, 10)

CARROT CAKE (H, V, 2, 4, 7, 10, 14)

RED VELVET (H, V, 2, 4, 7)

CHOCOLATE CAKE (H, V, 2, 4, 7)

VICTORIA SPONGE (H, V, 2, 4, 7)

HONEY AND PISTACHIO CAKE (H, V, 2, 4, 7, 10)

FRESHLY BAKED COOKIES
(V, 2, 4, 7, 10, 14)

DOUBLE CHOC CHIP 2pc
PLAIN AND CHOCOLATE CHIP 2pc

ON AIR HOMEMADE
MACARON SELECTION (2, 4, 7, 10)

6 pc
12 pc
18 pc

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CHILDREN'S MENU



MAIN COURSES

SPAGHETTI WITH MEATBALLS,
TOMATO AND BASIL SAUCE (H, 1, 2, 4, 7, 9, 14)
Served separately to help avoid mess,
with individual pots of parmesan cheese

CHICKEN BREAST (GF, H, 1, 7, 14)
New potatoes, gravy and seasonal vegetables

SAUSAGES (1, 2, 7, 14)
Chicken, pork, vegetarian sausages available
Creamed potato, onion gravy, seasonal vegetables

LASAGNE (H, 1, 2, 4, 7, 14)
Beef cooked in tomato sauce with creamy
cheese sauce

BREADED CHICKEN GOUJONS (H, 2, 4, 7)
Made with chicken breast pieces and served
with a choice of two sides

BREADED FISH GOUJONS (H, 2, 4, 5, 7)
Made with salmon or cod fillet in breadcrumbs
and served with a choice of two sides

MACARONI CHEESE (H, V, 2, 4, 7, 9)
Selection of popular pasta shapes available

With a choice of two sides:

MASHED POTATOES (H, GF, V, 7)
NEW POTATOES (H, GF, V, 7)
FRENCH FRIES (H, GF, V, 7)
BROCCOLI (H, GF, V, 7)
GREEN BEANS (H, GF, V, 7)
PEAS (H, GF, V, 7)
SEASONAL VEGETABLES (H, GF, V, 7)
RICE (GF, H, V, VG)

DESSERTS

MAKE YOUR OWN COOKIE BOX (2, 7)
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
(2, 4, 7, 14)
Blueberries and maple syrup

CHOCOLATE BROWNIE (H, V, 4, 7, 10)


CHATEAU D'Y
Château d'Yquem
Lur-Saluces
1997
SAUTERNES
APPELLATION SAUTERNES CONTROLEE
MIS EN BOUTEILLE AU CHATEAU
LUR-SALUCES, SAUTERNES, FRANCE

WINE

At On Air Dining we understand the complexity of selecting the perfect wine that pairs perfectly with your meal to create a truly perfect dining experience. We work closely with a range of unique and bespoke suppliers to curate our wine list, but this menu is just a small snapshot of the various wines and spirits we are able to source.

Please let our Customer Experience Team know if you are looking for something specific or would like to discuss drinks selections for the duration of your flight or multi-course meal.

COATES & SEELY

With their award-winning vineyard just a stone's throw from our Farnborough kitchen; On Air Dining are delighted to introduce English Sparkling Wine producers, Coates & Seely, who share our vision and our ethos for delivering industry leading food, drink and customer experience.

When two old friends, Nicholas Coates and Christian Seely, came across the chalk-rich Wooldings vineyard in the North Hampshire Downs, their plan was simple: use traditional Champagne methods alongside cutting-edge winemaking technology to reflect the unique terroir of this corner of southern England.

A decade later, their Sparkling Wines are listed in royal Palaces, Michelin-starred restaurants and iconic houses around the world, and have won Gold Medals and Trophies in all of the leading national and international wine competitions. In 2017 their wines were voted the Best Overall Wine, the Best Sparkling Wine, the Best Blanc de Blancs and the Best Sparkling Rosé in the UK (UK Wine Awards, 2017). They are still the only English wine ever to have been listed at the George V in Paris."

CHAMPAGNE & ENGLISH SPARKLING WINES

COATES & SEELY BRUT RESERVE

COATES & SEELY ROSÉ

POL ROGER, RÉSERVE, BRUT

"R" DE RUINART NV

RUINART ROSÉ NV

BOLLINGER GRAND ANEE

DOM PÉRIGNON

HÉLOISE LLORIS CHAMPAGNE
Personalised Bottle
Finished in 24k Gold

KRUG GRANDE CUVÉE CHAMPAGNE

Contact our Customer Experience Team to place your order.
+44 (0)203 693 3888 | orders@onairdining.com

WHITE WINE

DOMAIN PIERRE GAILLARD, CONDRIEU, VIOGNIER, RHONE 2019
- Wild Mushroom Risotto

BLACK BIRD SAUVIGNON BLANC, HAWKES BAY, NEW ZEALAND
- Whipped Ashlynn Goats Cheese

VINHO VERDE, QUINTA DA LIXA, PORTUGAL
- Scottish Balik Salmon

EIDOSELA ALBARINO, RIAS BAIXAS, SPAIN
- Crayfish and Peruvian Causa

VILLA CASETTA, GAVI DI GAVI, ITALY
- Miso Gressingam Duck Roulade

CHABLIS 'LA SEREINE' LA CHABLISIENNE, BURGUNDY, FRANCE
- Peri Peri Poussin

DOMAINE PASCAL RENAUD POUILLY FUISSÉ, POUILLY FUISSÉ, FRANCE
- Roast Breast of Cornfed Free Range Chicken

MEURSAULT CLOS DU CROMIN DOMAINE BITZOUZET PRIEUR, FRANCE 2018
- Lobster Gnocci

ROSÉ

J MOURAT COLLECTION ROSÉ
- Line Caught Sea Bass

CHATEAU D'OLLIERES ROSÉ
- Butter Poahed Lobster

RED WINE

BRUNELLO DI MONTALCINO, SANGIOVESE, BOTTEGA 2014
- Slow Cooked Short Rib of Wagyu Beef

LENOTTI BARDOLINO CLASSICO, VENETO, ITALY
- Pan Seared Scottish Salmon

RAZA RESERVA MALBEC, LA RIOJA, ARGENTINA
- Fillet of Beef

MISSION ESTATE PINOT NOIR, MALBOROUGH, NEW ZEALAND
- North Atlantic Blackened Miso Cod

CARLOS SERRES RIOJA GRAN RESERVA, RIOJA, SPAIN
- Slow Cooked Beef Ragu

SACCO BAROLO DOCG, PIEMONTE, ITALY
- Gressingham Duck Breast

CHATEAU D'ARSAC MARGAUX, BORDEAUX, FRANCE
- Harissa Spiced Rack of Lamb

THE DEAD ARM SHIRAZ, D'ARENBERG, MCLAREN 2017
- Traditional Beef Stroganoff

SPIRITS & WHISKIES

We have paired with the largest suppliers of fine and rare spirits and Whisky that can be found in the United Kingdom. Whether you want Russian Standard Vodka, England's own Chase Vodka, Jefferson's 21 Year Old Bourbon, Remy Martin Louis XIII or a 50 Year Old Macallan we are confident that we shall be able to source it for you ready for your flight.

Please ask our Customer Experience team for further details.

Contact our Customer Experience Team to place your order.
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DANE
REALSTAR
AQUASTAR
LAUNDRY SOLUTIONS

ON AIR

DRY CLEANING & LAUNDRY

Th On Air Dining launches its new arm: On Air Dry Cleaning & Laundry.

With this in-house addition, crews no longer have to coordinate inflight services with multiple vendors, On Air Dining is a trusted, single source solution.

On Air has invested nearly £200K in the latest modern technology in dry cleaning and laundry equipment and brought in a team of industry veterans with over 50 years of experience to manage the new arm of the company. The On Air team worked closely with top private flight attendants to ensure the service, packaging and delivery has private aviation in mind.

Following a successful trial with some of our longstanding customers, On Air's dry cleaning & laundryservice is ready for the greater private aviation community with its 24/7 operation. Offering a seamless service incorporated with catering from On Air Dining.Collection is simple, billing is included in the catering invoice, and items are delivered direct to aircraft with catering.

Initial service will be offered at On Air Dining's base units at Farnborough and Stansted Airports, with plans to extend service to all London area airports by Spring 2023.

Crews can contact orders@onairdining.com or call +44(0)203 693 3888 to coordinate laundry service


ON AIR
CAFÉ
vegware

ON AIR CAFÉ

On Air Dining brings their award-winning inflight service to the café at Farnborough Airport.

The On Air Café at Farnborough Airport (EGLF) offers premium quality breakfast, a wide selection of light and heartier meals, fresh baked goods and barista style coffee and beverages to airport staff, tenants, crew and passengers.

FRESH, SUSTAINABLE & CONVENIENT

All our produce is locally sourced from artisanal farms throughout the UK. 100% compostable or recyclable packaging makes the On Air Café a delicious and environmentally friendly choice.

CREW MEALS & LAST MINUTE FLIGHTS

Specially designed crew meal packages and a wide range of high-quality grab-and-go meals that are perfect for last minute flights or additional passengers.

MEETING & EVENT CATERING

Comprehensive menu that covers VIP guests and board meetings, to a casual team lunch. The On Air Café is an easy and affordable catering option for hangar tenants as our team will deliver to your office within the airport.

ON AIR
INTERIORS

On Air Interiors was created out of a commitment to provide our customers with only the very best in luxurious and unique design.

Conceived by our partner in the inflight world, On Air Interiors was born to perfect the world's leading inflight dining experience by bringing together the complete ambiance of the aircraft cabin interior. Our innovative approach to customer service and partnerships with key brands allows us to match our product to the needs of the client and most importantly deliver a bespoke package for their individual requirements.

On Air Interiors has partnered with Kevin Glancy and Jonathan Fawcett who have forged a reputation for sourcing the most exquisite porcelain, crystal, silver, linens, towels and accessories for the world's finest yachts, private residences and aircraft. Their unparalleled experience, unique design portfolio, and fully bespoke service set them apart as the clear forerunner in their field.

From their partnerships with the world's leading brands and artisan craftsmen, to their unmatched levels of expertise and service, every aspect of their brand ethos is informed by their central maxim of 'Uncompromising Passion'.

As a luxury brand, On Air Interiors has an enviable position within the marketplace as being able to also provide unique and innovative solutions to projects. When working with us on these projects, customers benefit from a streamlined process that can enable them to meet their objectives more easily, whilst still maintaining luxurious and high-end specifications.

We have strategic partnerships with design companies, who are all at the forefront in renovation and new build projects in the United Kingdom, ensuring our customers continue to experience the same exceptional service that they have come to expect from the On Air Group. We can therefore facilitate a complete interior design and build service, all from one contact within our showroom.

GF
GLANCY
FAWCETT

+44 (0) 20 3693 3888 | sales@onairinteriors.com






CARRS







ON AIR
DINING

ON AIR
DRY CLEANING & LAUNDRY

To place an order, learn more about On Air Dining, or schedule a supplier visit, please contact:

+44 (0)203 693 3888 | orders@onairdining.com

www.onairdining.com

UK WIDE DELIVERY