

# ON AIR DINING

Delivering Award-Winning Catering  
to Airports Throughout The UK



An Air Culinaire Worldwide Company



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## 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 award-winning cuisine through innovative cooking and presentation techniques.

Since 2010, On Air Dining has served as the culinary partner of choice for the world's most discerning private jet owners and UHNW travellers. Founded on the ambition to bring fine dining gastronomy to the skies, we have evolved into an internationally recognised leader in luxury aviation cuisine.

With dedicated culinary and operations facilities at both Farnborough Airport and London Stansted Airport, we provide seamless coverage across two of the UK's foremost private aviation hubs. This dual-site capability enables us to serve owners, guests, crew, and aircraft with exceptional speed, reliability, and precision, ensuring a consistently superior experience, regardless of schedule or destination.

From these locations, we craft bespoke dining experiences tailored specifically to the expectations of elite clientele. Every stage of the process, menu development, ingredient selection, preparation, and in-flight presentation, is executed with restaurant-grade artistry and meticulous attention to detail, delivering a dining experience that remains exceptional at every altitude.

### A SERVICE EXPERIENCE DEFINED BY DISCRETION AND PERSONALISATION

We provide a level of service that is both elevated and effortless. Our dedicated Customer Services Team acts as a personal culinary and lifestyle concierge, anticipating preferences and coordinating every detail with absolute discretion.

From rare ingredient sourcing to fresh floral arrangements, luxury amenities, and bespoke onboard touches, every element of your experience is curated to reflect your tastes, your standards, and your style of travel.

As pioneers in private aviation gastronomy, we remain guided by the values upon which we were founded: innovation, sustainability, and an uncompromising pursuit of perfection. Each dish represents more than a decade of expertise and is crafted for clients who expect the extraordinary.

Our focus is simple: to deliver culinary excellence worthy of the world's most refined travellers.

Thank you for choosing On Air Dining. Wherever your aircraft departs from, we are honoured to support your journey and remain dedicated to ensuring every in-flight experience is exceptional.

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## KITCHEN TEAM Farnborough & Stansted Kitchens

Our Farnborough and Stansted kitchens are led by our Executive Chef, Head Chefs and an exceptional team of Chefs, whose backgrounds span from top London restaurants, UHNWI private households, exclusive events, and luxury aviation & Yachts.

Their collective expertise allows us to consistently deliver a refined, high-end fine dining experience at altitude, crafted with precision, creativity and the elevated service standards expected by the world's most discerning travellers.

Both locations operate a unique culinary environment, engineered for uncompromising efficiency, hygiene, and consistency. Equipped with advanced professional cooking technology such as high-capacity ovens, blast-chilling systems, and precision-controlled storage, they enable seamless production without ever compromising on meticulous quality.

Purpose-built with defined zones for preparation, cooking, cooling and packaging ensure smooth operations while minimising cross-contamination risks, supported by leading-edge ventilation, sanitation systems, and real-time digital monitoring tools for precise control of temperatures, inventory and cooking cycles.

Together, the Farnborough and Stansted facilities embody our commitment to elevating the inflight dining experience, ensuring every client receives exceptional cuisine, world-class craftsmanship, and unmatched attention to detail.

## 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 0600 to 2200.

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

## CUSTOMER SERVICE TEAM

Part of On Air Dining's success and excellent reputation amongst its customers is due to our Customer Services Team. They are responsible for responding to enquiries and processing orders from customers, coordinating concierge requests, and liaising between the FBOs and our logistics team to ensure an on-time, airside delivery. The staff within the Customer Services Team has years of experience working with High-Value clients, coordinating all catering requirements.

## CONCIERGE

Our Customer Services Team is privileged to operate on the doorstep of one of the world's most exceptional cities, London. Should your schedule not allow time to collect any last-minute items for your flight, our team will gladly take care of this on your behalf.

With extensive experience supporting high-profile travellers and professional flight attendants, we take pride in sourcing even the most specific or unique requests. Our close relationships with prestigious retailers such as Harrods and Selfridges, along with a curated network of boutique independent suppliers, enable us to secure items for you and your passengers swiftly and seamlessly.

We invite you to contact us and allow our team to ensure every detail of your journey is taken care of with the utmost discretion and efficiency.



Contact our Customer Services Team to place your order.

+44 203 693 3888 | [orders@onairdining.com](mailto:orders@onairdining.com)

## CANCELLATION POLICY

At On Air Dining, we recognise the dynamic nature of private aviation and the need for flexibility when plans evolve. Our Customer Services Team is committed to supporting you at every stage and will always strive to minimise any costs associated with changes to your order.

### CANCELLATIONS MADE MORE THAN 24 BUSINESS HOURS PRIOR TO DEPARTURE

Cancellations received more than 24 business hours before the scheduled departure incur no charge. Please note that any bespoke or third-party items purchased specifically at your request may be chargeable should they be non-returnable.

### CANCELLATIONS MADE BETWEEN 12 AND 24 BUSINESS HOURS PRIOR TO DEPARTURE

For cancellations received within this window, our team will make every effort to reduce any applicable charges.

However, certain costs may still apply, particularly for time-sensitive menu items, speciality shopping, or concierge services that have already been fulfilled on your behalf.

### CANCELLATIONS MADE LESS THAN 12 BUSINESS HOURS PRIOR TO DEPARTURE

Cancellations received with fewer than 12 business hours' notice may be subject to the full order charge due to production, preparation, and operational commitments already underway.

Even so, our team will work closely with you to minimise costs wherever 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 ACJs, BBJs 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

At On Air Dining, we prioritise the safety and well-being of our clients by taking food safety and allergies and their potential consequences with the utmost seriousness. We are committed to taking proactive measures with each order to ensure client safety. Please refer to the key below for comprehensive allergen information related to the menu.

For additional information please reach out to our UK office at: [orders@onairdining.com](mailto:orders@onairdining.com)

The London facilities are large production kitchens and we must inform you that traces of all allergen ingredients may be present and we can't 100% guarantee trace-free on any menu item or product.

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



- 1 Celery
- 2 Cereals containing gluten (wheat, oats, barley, rye)
- 3 Crustacean (prawns, crabs, lobster)
- 4 Fish
- 5 Egg
- 6 Milk
- 7 Lupins
- 8 Shellfish (oysters, mussels)
- 9 Mustard
- 10 Peanuts
- 11 Sesame
- 12 Soybean
- 13 Sulphur dioxide and sulphites
- 14 Tree nuts (walnuts, brazil nuts, cashews, pecans, pistachio, macadamia)
- V Vegetarian
- VE Vegan suitable
- P Contains pork
- GF Gluten-free
- MC May contain MC





# CULINARY TRAINING AND SERVICES

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

## DELIVERED BY ON AIR DINING

Delivering an exceptional dining experience at altitude is a defining hallmark of world-class private aviation. On Air Dining's Culinary Training Programs equip cabin crew and aviation professionals with the skills, confidence, and technical ability required to consistently exceed VIP expectations.

All training is delivered by an Executive Chef with extensive industry expertise and a formal background in culinary education, including lecturing within accredited food-training institutions. This ensures every session is rooted in professional culinary principles and tailored to the unique operational constraints of private aviation. Training is conducted at our new state-of-the-art Farnborough Training Facility, designed specifically to simulate real-world inflight conditions. For added flexibility, all crew training can also be arranged at a designated neutral facility to accommodate your operational needs.

Programs can be scheduled around your flight operations, providing a seamless and flexible approach to ongoing staff development.

## TRAINING PROGRAMS

### 1-Day Program —

**Foundational Skills & Professional Standards** An intensive introduction or refresher designed to build confidence in the essentials of inflight culinary service. The program covers:

- Contemporary garnishing and plating techniques
- Best practices for reheating and maintaining food quality onboard.
- Safe food-handling and basic culinary preparation
- Navigating food allergens and dietary requirements
- Portion management and efficient galley utilisation
- Principles of premium service etiquette and presentation.

### 2-Day Advanced Program —

**Refined Techniques for VIP Service A** focused, professional-level training designed for crew entrusted with delivering service to high-net-worth and VIP passengers.

Topics include:

- Advanced plating, composition, and finishing techniques.
- Creation and application of homemade sauces and purées
- Practical solutions for managing in-flight catering challenges.
- Ordering, menu planning, and inflight mise en place.
- Key considerations when selecting premium catering vendors.

## TAILORED TRAINING FOR FLEETS & AVIATION TEAMS

On Air Dining offers bespoke private training for groups of six or more, built around your fleet profile, service objectives, and passenger expectations.

Each program is crafted to strengthen team capability, enhance consistency, and elevate the overall onboard experience.

## SETTING A NEW STANDARD IN INFLIGHT CULINARY EXCELLENCE

Empower your team with the skills and confidence required to deliver restaurant-quality dining and exceptional service in the most demanding environments.

On Air Dining ensures every participant walks away prepared to meet the expectations of VIP clients with precision, elegance, and professionalism.



# BREAKFAST

## COLD BREAKFAST

**SMOKED SALMON PLATTER** 2,4,6,13

Traditional condiments, lemon.

**SELECTION OF CHARCUTERIE & BREAKFAST CHEESE PLATTER** 2,6,9

Edam, Cheddar, Gouda.

**FRESH BERRIES**

Served in bulk or displayed in airtight jars. (150g)

**FRESH SLICED FRUIT PLATTER**

**OVERNIGHT CHIA SEED PUDDING** 13,14

Mango compote, fresh passionfruit.  
Coconut shavings.

**WHIPPED GREEK YOGHURT** 6

**ASSORTED FRUIT YOGHURTS** 6,13

**SALTED MAPLE GRANOLA** 2,6,13

Vanilla yoghurt & fresh berries.

**MIXED MINI VENOISSERIES & DANISH PASTRIES** 2, 6, 13

**LARGE CROISSANTS** 2,5,6,12,14

All Butter, Chocolate, Almond.

**MINI BAKERY MUFFINS** 2,5,6,12

2 per Portion.

**TOASTS & BREAKFAST BREADS** 2,6,12

Sourdough, Bagels, English Muffins,  
Banana Bread, Artisan Rolls.



VEGETARIAN = V | VEGAN SUITABLE = VE | CONTAINS PORK = P | GLUTEN-FREE = GF | MAY CONTAIN = MC



## HOT BREAKFAST

### ST EWES THREE EGG OMELETTE 5,6,13,P

Fillings Include: Cured Wiltshire Ham, IOW Tomato, Wild Mushrooms, Smoked Cheddar Cheese.

### CLASSIC FULL ENGLISH 2,5,6,13,P

Local Bacon, Pork Sausage, Hash Brown, Grilled Tomato, Portobello, Baked Beans & Two eggs.

### MUSHROOMS ON TOAST 2,5,6,12,13

Sauté Mushroom, Onion Ketchup, Poached Egg, Hollandaise.

### EGGS ROYALE 2,4,5,6,12

### EGGS BENEDICT 2,5,6,12,P

### SMASHED AVACADO & STREAKY BACON 2,5,6,12,13

### TURKISH EGGS 2,5,6,13

Two Poached Eggs, Garlic Yoghurt, Coriander & Dill Sauce.

### CROISSANT ROYALE 2,5,6,9,12,13

Choose from Steak & Eggs with Hollandaise or Full English.

## INDIVIDUAL ITEMS

- Eggs Royale 13
- Eggs Benedict 2,13, P
- Smashed Avocado & Streaky Bacon
- Turkish Eggs
- Croissant Royale
- Individual Items
- Streaky Bacon (3pcs)
- Pork Sausage (2pcs)
- Hash Browns
- Black Pudding 13, P
- Baked Beans
- Potato Scones 2,6
- 2x Eggs of your choice 5
- Grilled Mushroom 13

## JUICES & SMOOTHIES

### COLD PRESSED JUICES

250ml, 500ml, 1Litre

- Orange
- Apple
- Pineapple
- Watermelon
- Mango
- Strawberry

### DETOX SMOOTHIE 1,6,13

500ml

### IMMUNE DEFENCE SMOOTHIE 1,6,13

500ml

### IMMUNE DEFENCE SMOOTHIE

500ml

### TUMERIC SHOT

60ml

### GINGER SHOT

60ML

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# BREAKFAST





## SALADS, SOUPS & SANDWICHES

### SALADS

#### CLASSIC CAESAR SALAD 2,3,4,5,6,13

Romaine Lettuce, Anchovies, Parmesan, Dressing. Add Chicken, Salmon or Grilled Tiger Prawns.

#### TUNA NICOISE 4,5

Searred Tuna, New Potato, Green Beans, Olive, Tomato & Soft Quail Egg.

#### TABOULAH SALAD 2

Bulgur Wheat, Flat parsley, spring onions & Lemon. Watermelon & Fresh Mint.

#### ON AIR POKE BOWL 2,3,4,11,12,13

Sticky Rice, Edamame, Crunchy Rainbow Salad, Baby Spinach & Sesame. Add Teriyaki Chicken, Glazed Miso Prawns or Tuna Ceviche.

#### CAPRESE SALAD 1,5,13

Isle of Wight Tomato, Mozzarella, Fresh Basil, Salt & Balsamic Reduction.

#### GREEK SALAD 6,13

Crumbled Aged Feta, Kalamata Olives, Cucumber, Tomato, Lemon & Olive Oil.

### SOUP

#### MUSHROOM VELOUTÉ 1,6,12,13

Sauteed Wild Mushroom. Porcini Dust.

#### OVEN ROASTED TOMATO 1,2,6

Fresh Basil.

#### LOBSTER BISQUE 1,2,3,6,9,13

Lobster Croquette

#### BUTTERNUT SQUASH 1,6,9

Curried Pumpkin

#### TOM YAM

Spiced Broth with Prawns and Asian Vegetables.

### SANDWICHES

#### CLASSIC TEA TRIANGLE SANDWICHES 1,2,4,5,6,9,12,13

Eight Cocktail Sandwiches per portion with Seasonal Fillings.

#### ROAST BEEF

Horseradish

#### ROAST CHICKEN

Tarragon Mayonnaise

#### WILTSHIRE CURED

Wholegrain Mustard & Mayonnaise

#### BRESAOLA

Rocket and Sundried Tomatoes with Pesto Mayonnaise

#### CORONATION CHICKEN

#### TUNA AND SWEETCORN

#### SCOTTISH SMOKED SALMON

Cucumber & Cream Cheese

### CLASSIC CLUB SANDWICHES

#### BLT 2,5,6,12,13, P

Grilled Chicken & Egg.

#### NEW YORK DELI 2,6,9,12,13

Pastrami Beef, Emmental, Pickled Cabbage, Lettuce & Mustard. Served on Rye.

#### SMOKED SALMON BAGEL 2,4,5,6,12,13

Lox, Cream Cheese, Pickles & Lemon.

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## PASTA & VEGETARIAN



### PASTA

**TRUFFLED PAPPARDELLE** 2,5,6,12,13  
Shaved Summer Truffle, Parmesan Cream.

**TAGLIATELLE CARBONARA** 2,5,6,13, P  
Guanciale, Parmesan, Egg

**LOBSTER FETTUCINE** 1,2,3,5,9,13  
Arrabiatta Sauce.

**PUMKIN GNOCCHI** 2,5,6,13  
Crumbled Goats Cheese, Sage & Pumpkin Oil.

**SPINACH & RICOTTA RAVIOLI** 2,5,6,13  
Spinach Crème Fraiche

### VEGETARIAN

**WILD MUSHROOM RISOTTO** 2,6,9,13  
Brown Butter.

**AUBERGINE & FREEKEH TAGINE** 2,11,12,13  
Toasted Khobeez Bread.

**CHICKPEA & MUSHROOM JALFREZI** 1  
Cauliflower Bhajis.

**ROASTED CELERIAC** 1,6,9,11,12,13  
Braised Fennel, Roasted Seeds, Celeriac Puree, 'Jus'.



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## FINE DINING



### APPETISERS

#### ISLE OF WIGHT HERITAGE TOMATO 1,6,13

Fior di Latte Mozzarella, Chardonnay Tomato, Balsamic, Basil.

#### GRAVADLAX 2,4,5,6,11,12,13

Pickled Lemon, Beets, Soy Cured Egg Yolk, Curry Granola, Dill.

#### CURED MACKEREL 2,4,6,9

Whipped Cod Roe, Lemon, Dill, Sourdough

#### SMOKED SALMON 1,4,13

Salsify, Lemon, Dill Oil, Trout Roe.

#### CORNISH OCTOPUS 1,5,6,9,13

Harissa Honey, Wild Garlic Aioli.

#### BEEF CARPACCIO 5,6,13

Truffle Emulsion, Pickled Onions, Parmesan.

### FISH

#### SEARED YELLOWFIN TUNA NICOISE 4,5,6,9,13

Soft Quails Egg, Fennel Mayonnaise, Black Olive, Fennel Pollen.

#### BLACKENED MISO COD 2,4,9,11,12,13

Sesame Bok Choy, Shitake Broth, Pink Ginger.

#### CORNISH MONKFISH 4,6,13

Parsnip Puree, Verjus Sauce, Cucumber, Samphire.

#### CHALK STREAM TROUT 4,6,9,13

Chalk Stream Trout, Cucumber & Dill Gazpacho, Pickled Radish, Fennel, Salmon Roe.

### MEAT

#### BRAISED WAGYU SHORT RIB OF BEEF 1,6,9,13

Crème Fraiche Pomme Puree, Mushroom Ketchup, Roscoff Onion, Veal Jus.

#### SUPREME OF CORNFED CHICKEN 1,6,13

Confit Potato, Chicken Croquette, Sauce Supreme.

#### DUCK 1,6,13

Artichoke, Blackberry, Duck Sauce, Pomme

#### CHAR SIU PORK BELLY 1,6,9,11,12,13

Scallop, Pumpkin Barley Risotto, Char Siu Sauce.

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## THE BRASSERIE

### THE BRASSERIE

#### PAN SEARED SALMON 1,3,4,6,9,13

Wilted Spinach, Crushed Herb Potato, Brown Shrimp Velouté.

#### LAMB RUMP 6,13

Chorizo & Pea Fricassee.

#### THAI GREEN CURRY 1,11,12,13

Fragrant Rice.

#### BUTTERNUT SQUASH & PANCETTA RISOTTO 2,6,13,P

Parmesan.

#### TRADITIONAL BEEF STROGANOFF 1,2,6,9,13

Steamed Rice, Mustard Crème Fraîche, Cornichon.

#### HAMPSHIRE GAME PIE 1,2,5,6,9,13

Roasted Roots, Pomme Puree, Game Sauce.

#### COMPRESSED PORK BELLY 1,6,9,13,P

Pancetta Wrapped Pork Tenderloin, Apple Ketchup, Herb Mash, Pork Jus.

#### DRIED NEPALESE MUTTON CURRY

Saffron Rice, Momo's & Tomato Chutney.



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## PÂTISSERIE & DESSERTS



### PÂTISSERIE & DESSERTS

#### ROASTED STRAWBERRY 5,6,14

Almond & Sherry Trifle. Vanilla Cremieux, Strawberry Consommé.

#### CLASSIC RUM-BABA 2,5,6,13

Roasted Pineapple, Muscovado Chantilly, Dom Papa Rum.

#### PEAR TART 2,5,6,14

Cardamom Chantilly, Cremieux of Caramel.

#### NY BAKED CHEESECAKE 2,5,6

Macerated Strawberries, Raspberry Meringue.

#### 70% COCOA CHOCOLATE MOUSSE 2,5,6

Pumpkin Crumble, Raspberry Cremieux.

#### SALTED CHOCOLATE DELICE 2,5,6,12,13

Coffee Mousse, Crème Fraiche.  
Product supplied by The Little Coffee Company.

### FLAVOURED MACARONS

Chef's choice of Macaron including:

- Passionfruit
- Mango & Cardamom
- Dulce de Leche.
- Strawberry & Basil
- Vanilla
- Pistachio

### AFTERNOON TEA & PETIT FOURS

A selection of cakes & fancies handmade by our in-house Pastry Chef to accompany afternoon tea or as petit fours to delight guests after dinner.



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# LEGACY TASTING MENU

## LEGACY TASTING MENU

(ALL COURSES TO BE SERVED AS A COMPLETE MENU)

### SEARED YELLOWFIN TUNA 4,5,6,9,13

Salad Nicoise.

### POACHED LOBSTER 1,3,5,6,9,13

Saffron Emulsion, Lobster Bisque, Roasted Corn.

### TRUFFLED ASPARAGUS 1,5,6,13

Aioli, Shaved Truffle & Parmesan.

### BLACKENED MISO COD 2,4,9,11,12,13

Sesame Bok Chok, Shitake Broth

### HARISSA SPICED LAMB 1,2,6,11,13,14

Hazelnut Dukka, Hispik Cabbage.

### DARK CHOCOLATE FONDANT

Crème Fraiche, Chocolate Soil.

### PETIT FOURS



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# PLATTERS AND SHARING



## PLATTERS AND SHARING

### SMOKED SALMON 1,2,4,6,9,12,13

Full / Half / Individual

A tasting platter of BALIK salmons, served classically with crème fraiche, capers, shallots, parsley with a lemon wrapped in muslin.

### CHARCUTERIE 2,6,9,13,

Full / Half / Individual

Pork & Halal Options Available  
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.

### BRITISH FARMHOUSE CHEESE PLATTER

1,2,6,9,11,12,13,14

A selection of Sussex cheeses, from Alsop & Walker. Classic Garnishes & cheese companions.

### CRUDITÉS 1,2,6,13

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 1,2,3,4,5,6,9,12,13

Full / Half / Individual

Choice from our selection of wraps, gourmet mini rolls and classic finger sandwiches.

### FRUIT

Full / Half / Individual

Selection of seasonal fresh cut fruits.



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## MIDDLE EASTERN

### MIDDLE EASTERN

All Dishes made in the Arabic menu are prepared in our fully certified Halal kitchen.

A SELECTION OF ARABIC BREADS 2,6,12

FOUL MESDAMES 7,11,12,13

### COLD MEZZE

HOUMOUS 11,12,13

MOUTABAL 11,12,13

TABBOULEH 2,11

WARAK EHAB 1,6,14

LABNEH WITH SUMAC 6,13

### HOT MEZZE

LAMB KIBBEH 2,11,12,13

CHEESE SAMBUSEK 2,5,6,12,13

MEAT SAMBUSEK 2,5,6,12,13

SPINACH FATAYER 2,5,6,13

GRILLED HALLOUMI 6

### SALAD

FATTOUSH SALAD 13

TABBOULEH WITH WATERMELON 1,2,13  
Mint Dressing

### MAIN COURSE

ARABIC MIXED GRILL 2,6,11,12,13,14

CHICKEN SHISH TAOUK 6,11,12,13

LAMB KABSA 1,2,6,11,12,13

Mint yoghurt, arabic bread

LAHEM MESHWI

LAMB TAGINE 1,2,9,11,12,13

Moroccan couscous

CHICKEN BIRIYANI 1,2,9,11,12,13

OKRA STEW 1,11,12,13

Basmati rice

### DESSERTS

BAKLAVA 2,5,6,12,14

UM ALI 2,6,14

VEGETARIAN = V | VEGAN SUITABLE = VE | CONTAINS PORK = P | GLUTEN-FREE = GF | MAY CONTAIN = MC





## WINE

## 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 Service 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

### 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 Services Team to place your order.

+44 203 693 3888 | [orders@onairdining.com](mailto:orders@onairdining.com)

## DRY CLEANING AND LAUNDRY

## WELCOME TO THE ON AIR DRY CLEANING AND LAUNDRY SERVICE

### WELCOME TO ON AIR DRY CLEANING & LAUNDRY

A Seamless, High-End Garment Care Experience for Private Aviation.

On Air Dry Cleaning & Laundry operates as an integral part of the On Air Dining experience, delivering a dedicated, in-house garment-care service crafted specifically for the needs of private aviation crews and passengers.

By combining catering and garment care under one trusted partner, crews benefit from streamlined operations, consistent quality, and a single point of coordination, removing the complexity of managing multiple vendors.

Refined through long-standing client partnerships, the service operates daily during our business hours of 06:00 and 22:00, providing dependable support that aligns with the pace of private aviation. Collection is simple, billing is incorporated directly into your catering invoice, and all items are delivered straight to the aircraft alongside catering, ready for departure.

Our facility is equipped with advanced garment-care technology and operated by a professional team of laundry specialists dedicated to delivering exceptional results. Every element, from meticulous handling and expert finishing to bespoke packaging, has been shaped in collaboration with leading private flight attendants to meet the highest expectations of luxury aviation.

The service is available from our On Air Dining base at Farnborough, and our laundry service provides direct delivery to all airports throughout the UK, ensuring complete national coverage for private aviation clients.

On Air Dry Cleaning & Laundry:  
Exceptional care. Total convenience.  
Tailored to the standards of private aviation.

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## ALSOP & WALKER



## NOMINATED SUPPLIERS

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On Air Dining want to take a moment to express our thanks to all our suppliers and partners.

Using high quality products and ingredients, they play an essential role in helping us to deliver exceptional experiences to our clients.

The success of our business is built on partnerships and we truly appreciate the effort and care from every supplier that contributes to our successes.

Thank you once again for being a trusted partner in our culinary endeavours.

We look forward to continuing our collaboration and achieving future success.

### ALSOP & WALKER

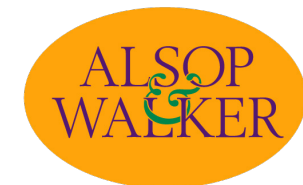
Founded in 2008 by Self-taught cheesemaker Arthur Alsop, he has ploughed his own furrow producing a range of unique cow's milk cheeses that have won them both public affection and a number of gold and silver gongs.

Based in East Sussex, the team use milk from a local farmer to make their cheeses, the most successful of which is the Lord London, a semi-soft, cow's milk cheese created in honour of the London 2012 Olympics and the Royal Wedding.

Alsop & Walker boast the World Cheese Awards Super Gold winner Mayfield within their accomplishments. Each variety blends traditional methods with innovative flair.

We supply our cheeses to a wide range of businesses, from Michelin-starred restaurants to delis, farm shops and cafes, and everything in between. We ship orders all over the country every day, always using an overnight delivery service, so we can get chilled, fresh cheeses to our customers quickly and reliably. Our range includes smoked, blue, and truffled options, all made with care and commitment to quality.

We have a shop at Borough Market, you may also find that many of our cheeses are at your local cheese monger.



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# THE LITTLE COFFEE COMPANY



## NOMINATED SUPPLIERS

### THE LITTLE COFFEE COMPANY

The Little Coffee Company is a social enterprise providing rare single-origin coffees with exceptional quality and purpose.

Every coffee served on board is sourced exclusively from women-led farming communities, ensuring fair pay, safer livelihoods, and responsible environmental practices.

Beyond the cup, our mission supports women's safety when travelling home at night and provides solar lighting for their children creating access to education and opportunity in remote regions.

Carefully selected and expertly roasted, our coffees deliver clarity, smoothness, and depth, even at cruising altitude. Expect refined flavours with a clean, balanced finish, whether enjoyed as an espresso, long black, or with milk.

Sold exclusively at Selfridges @littlecoffeecompany



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## CAVIAR HOUSE



## NOMINATED SUPPLIERS

### CAVIAR HOUSE & PRUNIER

Founded in 1950 as a caviar trader, Caviar House & Prunier opened its first retail store in 1972 at Geneva International Airport and launched its first seafood bar in 1987 at Heathrow Airport. Since then, Caviar House & Prunier has grown into a global brand, operating retail stores, seafood bars and restaurants in major international airports and city locations.

For decades the customers of Caviar House have been able to thrill all their senses and gastronomical emotions with some of the most impressive selections of fine caviars and smoked Balik salmon. Today Caviar House represents the absolute benchmark in caviar. With restaurants and seafood bars across the globe, Caviar House is one of the largest and most respected importers and distributors of caviar in the world. They offer only the finest quality caviar and other products, such as the legendary BALIK range. Not to mention the extensive range of vodka, Champagnes, and accessories.

Caviar House, unlike many other suppliers of caviar worldwide, offer their very own farmed caviar – Prunier. One of the main caviar producers in the world, Prunier was founded over 100 years ago and was the first producer to obtain caviar from farmed sturgeons (in 1994), creating a sustainable and safe alternative for endangered species in the Caspian Sea. Today, the grain selection process, as well as the recipes of the Prunier Manufacture, make it possible to produce caviars with very different flavours.

Our ethos - "The Ultimate Lifestyle" - reflects our promise to deliver the finest foods in a luxury environment, accompanied by exceptional customer service. We proudly produce our own Prunier caviar and Balik salmon, allowing us to oversee every stage of preparation, ensuring the highest standards of quality, sustainability and authenticity.

We are proud to collaborate with the prestigious On Air Dining, bringing our products to an elite clientele and delivering an experience that reflects the highest standards of luxury and refinement



**CAVIAR HOUSE**

THE FINEST

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## SMITH & BROCK



## NOMINATED SUPPLIERS

### SMITH & BROCK

Founded in 2016 by brothers Joe and Nick, Smith and Brock is one of London's largest independent fresh fruit, vegetable, and fine foods wholesalers. Having worked in the industry from a young age, Joe and Nick grew frustrated with the corporate way of looking after customers and procuring produce, leading them to start Smith & Brock with a simple purpose and philosophy:

"To have the best people supplying the best product with the best service at the right price to customers, who value these attributes in a supplier."

You could say this is their 'five a day' mantra and the foundation of the business.

From the Marché International de Rungis, growers from the coast of Italy and the mountains of Spain to the Kent countryside, they work with growers who produce the best quality products and have a passion for what they do.



### BLOCK & CLEAVER

#### TRADITIONAL BUTCHERY.

At Block and Cleaver, we combine traditional butchery skills with modern processes and Technology working in harmony with hand-selected, responsibly sourced produce. This fusion allows us to create something truly unique and special delivering exceptional quality and craftsmanship in every product we create.

#### A BESPOKE SERVICE.

We pride ourselves on offering a bespoke service, with every aspect of the supply chain from source to client- tailored to meet our customers specific needs and requirements. This personalised approach ensures that each client receives a service that perfectly aligns with their individual preferences and expectations.

#### SOURCE AND TRACE.

All of our produce is fully traceable through our newly launched end to end processing system. This advanced system ensure comprehensive tracking and trace of every cut and its bi-product providing full visibility from source the final delivery at handover to the client.

#### PROVENANCE.

Block and Cleaver Take pride in responsibly sourcing high quality meat products from our audited supply chain partners. Our commitment to provenance and transparency ensures the meat is traceable with added attention to animal welfare and environmentally friendly practices.



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## NEILL STRAIN



## NOMINATED SUPPLIERS

### NEILL STRAIN FLORAL COUTURE

Founded in 2008 by Neill Strain, Neill Strain Floral Couture has become synonymous with exceptional floral design, transforming the ordinary into the extraordinary through artistry, craftsmanship and an uncompromising commitment to quality. From its flagship boutique in Belgravia, its prestigious concession within Harrods, and its design studio in Dubai, the brand delivers refined floral experiences across London, the Middle East and internationally, serving a discerning clientele who value elegance, beauty and thoughtful design.

For over a decade, Neill Strain Floral Couture has delighted clients with luxurious hand-tied bouquets, sculptural arrangements and spectacular floral installations that elevate both private and professional spaces. Each design is created using the finest seasonal blooms sourced from trusted growers around the world, ensuring that every composition embodies freshness, sophistication and natural beauty. Our philosophy is simple: flowers should not merely decorate a space, but transform it, creating atmosphere, emotion and lasting memories.

The house of Neill Strain Floral Couture is built upon five core pillars that define our service offering: Weddings & Events, Private Client Floral Services, Corporate Floral Design, Luxury Gifting, and Christmas Décor. Together these services provide a seamless floral experience, from intimate personal gestures to large-scale designs for global brands, private celebrations and prestigious venues.

Our ethos is rooted in creativity, sustainability and meticulous attention to detail. Every stem is carefully considered and every arrangement individually crafted, ensuring each piece reflects our signature Floral Couture style: refined, expressive and timeless. By combining traditional floristry techniques with contemporary design, we create florals that feel both visually striking and deeply personal.

We are proud to collaborate with the distinguished On Air Dining, extending the world of Neill Strain Floral Couture to an exceptional global clientele and delivering floral experiences that embody the highest standards of luxury, service and aesthetic excellence.

Est. 2008  Belgravia

## NEILL STRAIN

FLORAL COUTURE  
LONDON

Contact our Customer Services Team to place your order.

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# ON AIR DINING



An Air Culinaire Worldwide Company

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](mailto:orders@onairdining.com)

[www.onairdining.com](http://www.onairdining.com)