

ON AIR
DINING



MAIN MENU



WELCOME TO THE ON AIR DINING MENU

THE WORLD'S LEADING INFLIGHT DINING EXPERIENCE

SINCE ITS INCEPTION IN 2010, ON AIR DINING HAS LED THE FIELD OF INFLIGHT CATERERS ON QUALITY AND INNOVATION.

After spending his formative years as a chef in some of London's most critically acclaimed Michelin starred restaurants, and then delivering that same level of food onboard UHNWIs yachts at the America's Cup in Valencia, our CEO, Daniel Hulme, then had a vision that has taken him to where he is now:

"What I realised while working in Spain was that there was no reason that the discerning palates of the world's wealthiest could not have the quality of food they are used to in the restaurants I used to work in, onboard their jets. I spent precious time with the industry's flight attendants (including our own ex-private jet flight attendant) developing a menu that tastes great at altitude and a system of picture guides for you to follow, so that our food can be presented onboard just like it would by our chefs at your table, every time. Our I.T. system is centered on the customer, so every order you place is recorded ready to be reordered as and when you choose. We are partnered with some of London's top restaurants; Sumosan, China-Tang, Tamarind and Maroush to name a few, to ensure that your favourite food is delivered just as it would be served inhouse.

On Air Dining was set up with exceptional service at the core of our ethos, not wanting to be just another caterer. As such, a dedicated concierge team is on hand to not only source whatever newspaper you want from around the world, flower arrangement or laundry that you require but also anything else. Just ask and we will use our contacts to help you find what you are looking for. If you need replacement crockery, dinner service or even a complete linen set, then we have it covered. On Air Interiors has teamed up with the world's foremost suppliers of luxury goods ready to ensure that there is nothing on your aircraft that we cannot source for you. 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.

It is this mentality of doing the seemingly impossible that has driven On Air Dining from strength to strength and I thank all members of my team here for driving my vision to where we are now. Of course, we would not be here without you, coming back to us time and time again. Thank you, and safe flying."



CULINARY TRAINING AND SERVICES

DISCOVER THE SECRET INGREDIENTS TO OUR SUCCESS IN ONLY ONE DAY!

As part of our service, On Air Dining also provides free culinary training to all flight attendants. This takes the form of a full-day training session with our executive chef here at our dedicated facility. Flight attendants can learn more about the dishes from our menu and discover some of the culinary “tricks of the trade” that will help you present a stunning plate of food to the guests on board the aircraft.

We hold these courses every month as a group of 8-10. But we also offer bespoke days which can either be held on a 1-2-1 basis or as a group.

HERE ARE JUST SOME OF THE INSIGHTS YOU WILL BE PARTY TO:

- Build your confidence by developing your own culinary style
- Practice techniques with emergency orders; like how to split a meal for one to make a meal for two
- Get an introduction to the quality of our exquisite products and heritage suppliers
- See first hand the unique packaging process and delivery service
- Learn about our luxury aircraft accessories and equipment in our on site showroom

We aim to make this day worth while...
And don't forget, the culinary day is FREE!

To book your place please email or call the office on: orders@onairdining.com
or +44 (0) 20 3693 3888

SOME OF THE DEDICATED CONCIERGE SERVICES WE OFFER:

- A private chef working on your bespoke order
- Sommelier advice and wine pairing
- Menu planning and dietary advice
- Hire of one of our elite chefs aboard your aircraft
- Full catering highloader capability at all London Airports
- Ambilift capability at London Stansted

Please call our office team to discuss options and order creation lead-time on:
+44 (0) 20 3693 3888

SPECIALITY FOOD



CHILI & GARLIC PRAWNS

CAVIAR

On Air Dining is proud to offer the finest quality fresh wild caviar from the Caspian Sea, and the best farmed caviar from around the world.

BELUGA, OSCIETRA, SEVRUGA (30G TO 1KG)

All purchases come with a selection of classic accompaniments:

Fresh Buckwheat Blinis, Crème Fraîche, Chopped Capers, Shallots, Parsley, Crumbled Egg White and Yolk.

TSAR NIKOLAJ BALIK SALMON

TAMARIND OF MAYFAIR INDIAN CUISINE

Michelin star Restaurant, Tamarind's dishes are derived from traditional Moghul cuisine where Fish, Meat and Game are cooked in the authentic tandoor oven style of North West India.

MARI VANNA RUSSIAN CUISINE

The menu at Mari Vanna offers time honoured Russian classics such as Beef Stroganoff, Olivier Salad with Diced Carrots and Cubed Bologna with a Light Sage Mayonnaise. (Available at certain times)

CHINA TANG CANTONESE CUISINE

China Tang offers some of the best and most authentic Cantonese food outside China.

SUMOSAN SUSHI (24 HOURS)

Since the day it opened, Sumosan joined the ranks of the top three Japanese restaurants in London, serving a selection of market fresh Fish and Vegetable Sushi and Sashimi.

NOVIKOV ASIAN & ITALIAN CUISINE

Novikov specialise in both Asian and Italian cuisine.

PATARA THAI CUISINE

Patara is about beautifully executed, contemporary Thai cuisine, elegantly presented.

Please contact us and we will send you the menu you require: orders@onairdining.com

ARABIC MENU



SPICED LAMB KOFTA

FULLY HALAL CERTIFIED KITCHEN

All dishes in the Arabic menu are prepared in our fully certified Halal kitchen, feel free to ask for a copy of our certificate.

SELECTION OF ARABIC BREAD (H)

FOUL MOUDAMAS (VG, GF, H)

COLD MEZZA

HUMMUS (VG, GF, H)
MOUTABAL (VG, GF, H)
TABBOULEH (VG, H)
WARK INAB (H)
BABA GHANOUJ (VG, GF, H)
LABNEH WITH BLACK OLIVE (VG, GF, H)

HOT MEZZA

KIBBEH (H)
FALAFEL (V, H)
SAMBOUSEK CHEESE (V, H)
SAMBOUSEK LAMB (H)
FATAYER B'SABANEKH (V, H)
GRILLED HALLOUMI CHEESE (V, H)

SALADS

FATTOUSH (VG, H)

TOMATO, ONION SALAD (VG, GF, H)

GREEK SALAD (VG, GF, H)

ARABIC MIXED GRILL

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

MAIN COURSES

KING PRAWNS (GF, H)
Spicy Sauce

SEA BASS (GF, H)
Tahini Sauce

CHICKEN BIRYANI (GF, H)

LAMB KABSA (GF, H)

OKRA STEW (VG, GF, H)

BASMATI RICE (VG, GF, H)

FREEKEH (VG, GF, H)

DESSERTS

FRESH FRUIT PLATTER (H)

UM ALI (H)

MEGHLI RICE PUDDING (H)

MOUHALLABIEH MILK PUDDING (H)

BAKLAWA (H)

TIRAMISU (H)

CANAPÉS & SOUPS

CANAPÉ SELECTION

CANAPÉS

MIXED CANAPÉ PLATTERS

Let us do the work for you! Our chefs are creating new and exciting Canapés on a daily basis for our award winning events, the platters are a selection of our huge list of Canapés; we will keep a record of your order to ensure you always have a changing selection.

Order per person with any dietary requirements and we will send a balanced selection.

Allow us to create a bespoke selection of Canapés to accompany your lunch or dinner.

PETIT FOURS

Allow us to create a bespoke selection of handmade Petit Fours to accompany your Lunch or Dinner.

ON AIR DINING PETIT FOURS SELECTION

Handmade Chocolates, Marshmallows (GF), Madeleines

Macarons by Pierre Hermé and Ladurée

SOUPS

OVEN ROASTED TOMATO & BASIL (VG, GF, H)

Diced Heritage Tomato

CLASSIC MINESTRONE (VG, H)

Vegetables, Pasta in a Rich Tomato Broth

CRAB & SWEET CORN (GF, H)

Lightly Curried

TOM YAM (GF, H)

Spicy Hot Sour Soup made with either Prawn or Vegetable

CLEAR CHICKEN & NOODLE (H)

Russian Lapsha

CELERIAC VELOUTÉ (V, GF, H)

Toasted Celeriac Crisps

PEA & MINT (V, GF)

Truffle Crème Fraîche

MUSHROOM VELOUTÉ (V, GF, H)

Sautéed Wild Mushrooms

ROAST SQUASH (V, GF, H)

Toasted Pumpkin Seed

All our soups are in ½ litre portions.
In addition, our Chefs can create any other Soup your passengers may require.

SALADS



SHAVED SQUASH SALAD

CAESAR SALAD

Romaine, Baby Gem Leaves, Garlic Croutes,
Shaved Parmesan, Pickled Anchovies

Available with choice of:

Grilled Breast of Free Range Chicken,
Grilled Salmon or King Prawn

CLASSIC TUNA NIÇOISE SALAD (GF, H)

Slow-Cooked Tuna, New Potatoes, Green
Beans, Cherry Tomato, Black Olive,
Soft-Cooked Quails Eggs, Celery Salt

ROASTED PEARL BARLEY WITH DRIED FRUIT SALAD (VG, H)

Red Onion, Celery, Honey, Orange Dressing

TRADITIONAL GREEK SALAD (V, GF, H)

Barrel-Aged Feta, Kalamata Olive, Cucumber,
Tomato, Lemon, Olive Oil Dressing

QUINOA & CHICKPEA (VG, GF, H)

Pistachio Pesto, Spring Onion, Mint

TABBOULEH WITH WATERMELON (VG, H)

Fresh Mint, Spring Onions

ROASTED BUTTERNUT SQUASH, ROCKET SALAD (V, GF, H)

Toasted Pecan Nuts, Crumbled Blue Cheese

GARDEN SALAD (VG, GF, H)

Cucumber, Cherry Tomato, Celery,
Spring Onion, Mixed Seasonal Leaves

MIXED LEAF SALAD (VG, GF, H)

Seasonal Salad Leaves

DRESSINGS OF YOUR CHOICE:

LEMON

BALSAMIC

CLASSIC VINAIGRETTE

RANCH

FINE DINING MENU



SEAWEED WRAPPED CURED SALMON

FIRST COURSE

SEAWEED WRAPPED CURED SALMON (GF, H)

Pickled Asian Radish, Avocado & Wasabi
Purée, Soy, Honey Dressing

HERITAGE TOMATO & BUFFALO MOZZARELLA SALAD (V, GF)

Chardonnay Cherry Tomato, Aged Balsamic
Syrup, Basil

RED & GOLDEN BEETROOT SALAD (V, GF, H)

English Goats Curd, Citrus Fruit, Hazelnut,
Onion Seed Crumble

SEARED YELLOW FIN TUNA NIÇOISE (GF, H)

Soft-Boiled Quails Eggs, Fennel Mayonnaise,
Black Olives, Fennel Pollen

CHILLED RICE PAPER ASIAN DUCK ROLL (GF, H)

Confit Duck, Cucumber, Glass Noodles,
Hoisin Glaze, Sweet Chili Pickled Plums

SPICED POACHED PEAR & BLUE CHEESE MOUSSE (V, H)

Bitter Leaves, Celery Dressing, Blue Cheese
Mousse, Walnut Short Bread

AIR DRIED LAMB WITH RARE ROASTED LAMB CANNON (GF)

Mint Salsa, Goats Cheese Emulsion, Fig Jam,
Pickled Baby Turnips

ASPARAGUS & BABY LEEK TART (V)

Grated Truffle Dressing, Shaved Parmesan

MAIN COURSE

ROAST BREAST OF NORFOLK FREE RANGE CHICKEN (GF, H)

Glazed Baby Carrots, Fondant Potatoes,
Seasonal Root Vegetable Purée, Chicken Jus

MARJORAM-SCENTED RACK OF LAMB (GF, H)

Dauphinoise Potato, Fricassée of Peppers,
Grilled Courgette, Tomato Jam, Lamb Jus

GRILLED KAGOSHIMA WAGYU BEEF (GF)

Truffle Sweet Potato, Truffle Miso Jus,
Grilled Spring Onion

FILLET OF BEEF (GF, H)

Horseradish Gnocchi Chips, Watercress,
Shallot Salad, Tomato Fondue, Brown Butter Jus

VEAL MEDALLION (GF, H)

Braised Veal Shin, Swiss Chard Crisp Potato,
Roasted Fingerling Carrots

PAN FRIED SALMON (H)

Braised Fennel, Parmesan Gnocchi, Toasted
Artichokes, Air Dried Cherry Tomatoes,
Bois Boudrin Sauce

FILLET OF SEA BASS (GF, H)

Creamed Wild Mushrooms with Tarragon,
Caramelised Endive, Onion

BLACKENED MISO COD

Sesame Bok Choy, Shitake Broth, Pink Ginger

LINE CAUGHT SEA BASS (GF, H)

Saffron Potatoes Mousseline, Olive Oil
Steamed Provençal Vegetables, Black Olive,
Orange Dressing

BUTTER POACHED LOBSTER (GF, H)

Purple Potatoes, Leek Compote, Lobster Jus

BRASSERIE MENU



FILLET OF BEEF

THAI GREEN CHICKEN CURRY (GF, H)
Fragrant Thai Rice, Toasted Sesame Green
Papaya Salad

SPATCHCOCK BABY CHICKEN (GF, H)
Sautéed Potatoes, Creamed Spinach, Grain
Mustard Jus

CHICKEN & MUSHROOM PIE (H)
Puff Pastry Lid, Broccoli, Buttered New
Potatoes

**12-HOUR SLOW COOKED LAMB SHANK
(GF, H)**
Garlic Mash, Fine Green Beans, Shallots

CLASSIC SHEPHERD'S PIE (GF, H)
Lamb, Minted Crushed Peas

DAUBE OF BEEF (GF, H)
Roasted Root Vegetables, Parsnip Mash

BEEF SAUSAGE & MASH (GF, H)
Onion Gravy

BEEF BOURGUIGNON (GF, H)
Mashed Potato, Parsley, Onions, Mushrooms

BAKED HERB-CRUSTED COD (H)
Tomato Fondue, Mushroom Duxelles,
Creamed Salsify

HERB & GARLIC BUTTERED LOBSTER (GF, H)
Served in the Shell with Spinach,
Shaved Fennel Salad

ROASTED SALMON FILLET (GF, H)
Braised Lentils, Kohlrabi, Candied Onion,
Carrot, Herb Emulsion

KING PRAWN CURRY (GF, H)
Mushroom Jalfrezi Sauce, Coconut Rice

SWEET & SOUR CHICKEN (H)
Diced Chicken Breast, Sautéed Peppers &
Onions, Jasmin Rice

GRILLED LAMB CHOPS (GF, H)
Crushed New Potatoes, Seasonal Vegetables,
Rosemary Jus

PASTA & RISOTTO

LOBSTER LINGUINE

PASTA DISHES

LOBSTER LINGUINE (H)

Fresh Linguine, Diced Tomato, Red Chili, Herbs

CLASSIC BEEF LASAGNE (H)

Layered in Pasta Sheets with a Béchamel Sauce

WILD MUSHROOM LASAGNE (V, H)

Layered in Pasta Sheets with a Béchamel Sauce

SPINACH & RICOTTA RAVIOLI (V, H)

Butter, Sage and Pine Nut Sauce

BUTTERNUT SQUASH TORTELLINI (V, H)

Shaved Squash Salad

PASTA SAUCES

ARRABIATA SAUCE (V, H)

BOLOGNESE SAUCE (V, H)

CLASSIC CARBONARA

BASIL PESTO (V, H)

TOMATO & BASIL SAUCE (V, H)

EXTRA VIRGIN OLIVE OIL (V, H)

RISOTTO DISHES

WILD MUSHROOM (V, H)

BUTTERNUT SQUASH (V, H)

FINE HERB (V, H)

Our skilled chefs can also create any Pasta or Risotto dish you require.

GF Pasta is available on request.

LAST MINUTE SELECTION



LINE CAUGHT CORNISH SEA BASS

**THE FOLLOWING ARE ALL SERVED
WITH THE CHEF'S SELECTION OF
JUS OR SAUCE UNLESS OTHERWISE
SPECIFIED**

FILLET OF BEEF
WAGYU BEEF
RACK OF LAMB
FILLET OF VEAL
NORFOLK CHICKEN BREAST
GRILLED LAMB CHOPS
RIB EYE STEAK
COD
SALMON FILLET
SEA BASS FILLET
LINE CAUGHT SEA BASS
KING PRAWNS
LOBSTER
DOVER SOLE
TUNA

SAUCES

BORDELAISE
RED WINE
MADEIRA
NAPOLI TOMATO SAUCE
HOLLANDAISE / BÉARNAISE
BEURRE BLANC
FISH VELOUTÉ
SAUCE VERGE
GARLIC & HERB BUTTER

SIDES

STEAMED RICE
BROWN RICE
WILD RICE
OVEN ROASTED NEW POTATOES
CREAMED MASH POTATO
SEASONAL VEGETABLES
GRILLED MEDITERRANEAN VEGETABLES
FINE FRENCH BEANS
ROASTED VINE TOMATOES
WOK FRIED VEGETABLES
HORSERADISH CHIPS
ASPARAGUS
SPINACH
KALE
COUSCOUS
QUINOA

If your preferred meal choice is not listed
then please get in touch and we shall ensure
that we cater for your every need.

DESSERTS



PINK GRAPEFRUIT TART

STICKY TOFFEE PUDDING (V, H)

Vanilla Clotted Cream, Butterscotch Sauce

NEW YORK STYLE CHEESECAKE (V, H)

Macerated Strawberries, Black Pepper,
Strawberry Meringue

WHITE CHOCOLATE FILLED PROFITEROLES (V, H)

Hot Chocolate Sauce, Strawberry, Passion
Fruit, Honeycomb

FINE APPLE & ALMOND TART (V, H)

Frangipane, Elderflower Poached Blackberry,
Crème Fraîche

CHOCOLATE MILLIE-FEUILLE (V, H)

Layers of Salted Bitter Chocolate,
Caramelised White Chocolate Mousse,
Chocolate Shortbread Biscuit

HOT CHOCOLATE FONDANT (V, H)

Comfiture of Kumquats, Beetroot Honeycomb,
Orange Bitters Cream

CLASSIC TIRAMISU (V)

In a Mason Jar with Coffee Vermouth,
Chocolate Crumb

ROASTED PINEAPPLE WITH COCONUT

PANNA COTTA (VG, GF, H)

Caramelised in its own Juices,
Dried Pineapple Crisps

LEMON CHEESECAKE (V, H)

Yuzi Gel, Candied Lemon, Lime



AFTERNOON TEA

SELECTION OF TEA CAKES

HOMEMADE ENGLISH AFTERNOON TEA CAKES (2-4 guests)

HOMEMADE MINI CAKE PLATTER (2-4 guests)

Our homemade Mini Cake platters, like all of our cuisine, are made by our talented pastry chefs and include a varied selection of mouth watering Mini Tarts and Cakes of your choosing.

OR CHOOSE A SELECTION OF:

TRADITIONAL SCONES

Cornish Clotted Cream &
Raspberry Confiture

DOUBLE CHOCOLATE BROWNIE

SEA SALT & CARAMEL CHOCOLATE TARTS

LEMON DRIZZLE CAKE

ORANGE CAKE

CARROT CAKE

RED VELVET

MINI APPLE PIE WITH CRUMBLE TOPPING

CHOCOLATE PROFITEROLES

MINI MUFFINS



CHILDREN'S MENU

MAKE YOUR OWN COOKIE BOX

MAIN COURSES

SPAGHETTI WITH MEATBALLS, TOMATO & BASIL SAUCE (H)

(Served separately to help avoid mess)
with Individual Pots of Parmesan Cheese

CHICKEN SAUSAGES (GF, H)

Creamed Potato, Onion Gravy, Seasonal Vegetables

LASAGNE (H)

Beef Cooked in Tomato Sauce with Creamy Cheese Sauce

BREADED CHICKEN GOUJONS (H)

With a choice of two sides
Made with Chicken Breast Pieces

BREADED FISH GOUJONS (H)

With a choice of two sides
Either Salmon or Cod fillet in Bread Crumbs

SIDES

MASHED POTATOES
NEW POTATOES
FRENCH FRIES
BROCCOLI
GREEN BEANS
PEAS
SEASONAL VEGETABLES
RICE

DESSERTS

MAKE YOUR OWN COOKIE BOX

Why not let your younger guests make their own Cookie creations with our extremely popular Cookie box:

LARGE CHOCOLATE CHIP COOKIE

With Icing Sugar, Smarties, Marshmallows, Iced Gems and Fairy Dust

CRÊPES

Chocolate Sauce in Miniature Squeezy Bottles, Lemon Wrapped in Muslin, Little Pots of Caster Sugar

AMERICAN FLUFFY PANCAKES

Blueberries, Maple syrup

DOUBLE CHOCOLATE BROWNIE

Vanilla cream

Our Entire Children's Food Is Made with Organic or Free Range Produce.

PLATTERS MENU

CHEESE PLATTER

SANDWICH PLATTERS

SELECTION OF WRAPS

GOURMET MINI ROLLS

CLASSIC AFTERNOON TEA FINGER
SANDWICHES

[GF] and [H] selection available on request

CRUDITÉS PLATTER (VG, H)

Selection of Crudités to include;
Baby Carrots, Baby Corn, Sugar Snaps,
Asparagus, Breakfast Radishes, Cucumber,
Celery Hearts, Sweet Cherry Tomatoes,
Selection of Homemade Dips

FRUIT PLATTER (VG, H)

Selection of Fresh Cut Fruits

ANTI PASTO PLATTER (V, H)

Selection of Marinated Olives,
Baby Mozzarella, Artichoke Hearts,
Sun blushed Tomatoes, Grilled Peppers

CONTINENTAL BREAKFAST PLATTER

Selection of Breakfast Cheese, Cured Salami,
Cherry Tomatoes On-The-Vine, Cornichons,
Caper Berries

COLD CUTS PLATTER (H)

Roast Beef, Turkey, Lamb, Grilled Chicken,
Dill Pickles, Pickled Onions, Mustard

CHARCUTERIE PLATTER

Selection of Cured Spanish Meats,
Cornichons, Pickled Baby Vegetables,
Marinated Olives, Char Grilled Baby
Artichokes, Rolled Grilled Courgette,
Tomato Fondue

NON-PORK CHARCUTERIE PLATTER (H)

Selection of Cured Beef, Lamb, Venison,
Cornichons, Pickled Baby Vegetables,
Marinated Olives, Char-Grilled Baby
Artichokes, Rolled Grilled Courgette,
Tomato Fondue

SEAFOOD PLATTER (H)

Lobster, Mediterranean Prawns, Crab Claws,
Green Lip Mussels, Marinated Squid,
Lemon Wrapped in Muslin, Chili & Lime Aioli
Fresh Cocktail Sauce, Lemon Mayonnaise

SMOKED SALMON PLATTER (H)

Hand Carved Severn & Wye Smoked Salmon
Served with Pickled Cucumber, Dill Salad,
Crème Fraîche, Caper Berries, Cracked
Pepper, Lemon Wrapped in Muslin, Blini

FARMHOUSE CHEESE PLATTER (V, H)

Selection of Farmhouse Cheeses,
Home Made Chutneys, Black, Green Grapes,
Celery Hearts, Sea Salt, Seeded Crackers

AFTERNOON TEA CAKE PLATTER

Our home-made Mini Cake Platters, like all
our cuisine, are made by our talented Pastry
Chefs, and include a varied selection of
mouth-watering Mini Tarts and Cakes

SUSHI PLATTER – BY SUMOSAN

A Selection of Market Fresh Fish, Vegetable
Sushi, Sashimi. Sushi and Sashimi Platters
are served with Pickled Ginger, Wasabi,
Soy Sauce

All of our platters have been designed with
sharing in mind, on large or small aircraft,
with or without flight attendants. Each
platter is for either two or four people but on
special request we can make the platters for
any number of people.



BREAKFAST MENU

PASTRY SELECTION

BREAKFAST BEVERAGES

FRESHLY SQUEEZED JUICES:

We offer a large selection of freshly squeezed juices that come in either 500ml or 1ltr bottles and have no added sugar or preservatives including, but not limited to:

MANGO
ORANGE
LEMON
PINEAPPLE
WATERMELON
STRAWBERRY
GRAPEFRUIT

MILK:

FRESH WHOLE
SEMI-SKIMMED
SKIMMED
LACTOSE-FREE
ORGANIC
SOYA MILK
ALMOND MILK

TEAS & COFFEE:

A selection of Fine English and International Teas, including Herbal and Fruit Teas

A selection of freshly brewed Coffee from around the world

BREAKFAST PLATTERS

SEVERN & WYE SMOKED SALMON

Served classically with Crème Fraîche, Chopped Capers, Shallots, Parsley, Egg and with a Lemon Wrapped in Muslin

SELECTION OF BREAKFAST COOKED & CURED MEATS:

Salami, Cured Ham, Ham, Turkey
(Non-Pork version available)

SELECTION OF BREAKFAST CHEESES (V):

Gruyère, Cheddar, Edam, Smoked Rosewood

COLD BREAKFAST SELECTION

MIXED MINI PASTRIES

LARGE CROISSANT

PAIN AU CHOCOLATE

PAIN AU RAISIN

PRESERVED JAM, HONEY POTS

BUTTER PORTION

GREEK YOGHURT

ASSORTED FRUIT YOGHURT

In a Kilner Jar or original packaging

MILK (1LTR)

SLICED FRUIT PER 100G

BERRIES PER 100G

ORGANIC PORRIDGE

Jam or Honey

BAGELS, BREAD, BREAD ROLLS

ON AIR DINING HOMEMADE ORGANIC

MAPLE GLAZED GRANOLA

Vanilla Yoghurt, Blueberries

SEVERN & WYE SMOKED SALMON

Buckwheat Blini with Sour Cream,

Lemon Wrapped in Muslin

SELECTION OF COOKED AND CURED MEATS,

FARMHOUSE CHEESES

AMERICAN FLUFFY PANCAKES

Blueberries, Maple Syrup

HOT BREAKFAST SELECTION

FREE RANGE EGGS

Boiled, Poached or Scrambled

OMELETTES

Plain or Egg White

**CHOOSE A SELECTION FROM ANY OF
THESE FILLINGS:**

CHEESE

HAM

ONION

MUSHROOM

PEPPERS

SAUSAGES:

CHICKEN (GF, H)

BEEF (GF, H)

CUMBERLAND

VEGETARIAN (VG, H)

BACK BACON

CRISP STREAKY BACON

CRISPY POTATO ROSTI (VG, H)

SWEET POTATO HASH (VG, H)

Red Pepper, Spring Onion

GRILLED PORTOBELLO MUSHROOM (VG, H)

GRILLED TOMATOES (VG, H)

HASH BROWNS (VG, H)

BAKED BEANS (VG, H)

WINE



CHAMPAGNE

NON VINTAGE

LOUIS ROEDERER, BRUT PREMIER

- Canapés

POL ROGER, RÉSERVE, BRUT

- Seaweed Cured Salmon Vintage

VINTAGE

LOUIS ROEDERER, CRISTAL, BRUT 2006

- Smoked Salmon Platter

DOM PÉRIGNON 2002

- White Chocolate Filled Profiteroles

PRESTIGE CUVÉE

KRUG GRANDE CUVÉE, BRUT (NV)

- Beluga Caviar

POL ROGER SIR WINSTON CHURCHILL 2002

- Tsar Nikolaj Balik Smoked Salmon

SALON LE MESNIL, BLANC DE BLANCS 2002

- Lobster Linguine

ROSÉ

BILLECART-SALMON, BRUT ROSÉ (NV)

- Pan Fried Salmon with Parmesan Gnocchi

BILLECART-SALMON, CUVÉE ELISABETH

SALMON, ROSÉ, BRUT 2002

- Veal Medallion

DOM RUINART ROSÉ 1996

- Mushroom Risotto

ENGLISH SPARKLING WINE

GUSBOURNE ROSÉ, KENT 2010

- Fillet of Sea Bass

NYETIMBER BLANC DE BLANCS,
WEST SUSSEX 2007

- Wagyu Beef with Truffle Miso Jus

NYETIMBER, TILLINGTON SINGLE VINEYARD,
SPARKLING, SUSSEX 2009

- Selection of our Hot & Cold Canapés

WHITE WINE

POUILLY-FUMÉ, DOMAINE DESCHAMPS 2008

- Heritage Tomato & Buffalo Mozzarella Salad

DOMAINE WILLIAM FÈVRE, CHABLIS 2011

- Seared Yellow Fin Tuna Niçoise

PULIGNY MONTRACHET, LES CHALUMEAUX
1ER CRU, MAISON ROCHE DE BELLENE 2009

- Baked Herb-Crusted Cod

COS D'ESTOURNEL, SAUVIGNON BLANC 2011

- Spinach & Ricotta Ravioli

HERMITAGE BLANC, DOMAINE JEAN-LOUIS
CHAVE, RHÔNE 1998

- Blackened Miso Cod

CERVARO DELLA SALA, CHARDONNAY 2010

- Sea Bass (or any Fish)

RED WINE

CHÂTEAU AUSONE, ST EMILION 1998

- Classic Cheese Board

HERMITAGE LA CHAPELLE, JABOULET 1997

- Beef Bourguignon

CHÂTEAU CHEVAL BLANC, ST EMILION 1999

- Fillet of Dedham Vale Beef

CHÂTEAU MOUTON ROTHSCHILD, PAUILLAC 1999

- Rack of Suffolk Lamb

CHÂTEAU LATOUR 2001

- 12-Hour Slow Cooked Lamb Shank

CHÂTEAU GRUAUD LAROSE 2001

- Classic Shepherd's Pie

DOMAINE DU CLOS DE TART, PINOT NOIR 2002

- Daube of Beef

RIDGE MONTE BELLO 2007

- Corn Fed Norfolk Chicken
(slightly chill the wine)

DESSERT WINE

BERRY BROS. & RUDD TOKAJI ASZÚ, 5 PUTTONYOS, TOKAJI OREMUS 2008

CHÂTEAU D'YQUEM, SAUTERNES 1ER CRU SUPÉRIEUR 1997 (HALF BOTTLE)

CHÂTEAU D'YQUEM, SAUTERNES 1ER CRU SUPÉRIEUR 2004

PORT

GRAHAM'S 40 YEAR OLD TAWNY PORT

TAYLOR'S 1985 VINTAGE PORT

Please be aware that some of the bottles are subject to availability and may need to be ordered in advance and some wines by the case. If so, we would be happy to store extra bottles in our cellar for future use.

SPIRITS & WHISKYS

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 Concierge team for further details.

COCKTAIL MENU

SORA "SKY IN JAPANESE"

Ketel One Vodka, Akashi-Tai Honjzo
Genshu Sake, Choya Plum Liqueur,
Orgeat and Fresh Pressed Lime
Garnish - Lemon Twist

GUZZI

Ketel One Vodka, Aperol, Cocchi Americano,
Pinot Grigio 'Villa Fiore' IGT, Mandarin
and Chamomile.
Garnish - Orange Twist

ZEPHYR

El Dorado 3YO Rum, Cocchi Americano,
Apricot Liqueur, Campari,
Pink Grapefruit and Ginger
Garnish - Pink Grapefruit Twist

AUTUMN

Carnegie House Blended Whiskey,
Damson Jam Syrup, Cranberry,
Lemon and Cherry Bitters
Garnish - Lemon Twist

COSMO

Whole Cranberry Vacuum Infused Ketel
One Vodka, Cointreau, Fresh Pressed Lime
and Fee Bros. Peach Bitters
Garnish - Orange Twist

DUSK

Ketel One Vodka, White Peach Puree,
Cold Extracted Jasmine Green Tea
and Fresh Pressed Lemon
Garnish - Lemon Twist

GOTHAM

Heaven Hill Bourbon, Red Crane Rye,
Campari, Noilly Prat Rouge,
Blood Orange, Fee Bros. Whisky Barrel
Aged Bitters
Garnish - Orange Twist

For simplicity - we'd suggest that these all be served 'up' in stemware, no ice, garnish is listed beneath each. Twist each garnish 5cm above the glass to spray the zest over the drink and then drop it into the drink, and serve!

OPERATING HOURS

We deliver 24 hours, 7 days a week.

Our Inflight team are available to take orders from 08:00am to 10:00pm.

Should you require urgent assistance then our 24 hour kitchen is on hand to offer a limited menu selection. Please call our out of hours duty manager, who is there to take your call and go through all options available on:
+44 (0) 20 3693 3888.

DELIVERY

Based at London's Stansted Airport (where delivery is free), On Air Dining is well situated to deliver to all airports in the United Kingdom.

As a DFT Directed Supplier with our fleet of fully refrigerated vans and high-loaders, we are able to deliver to all London airports: LHR, LTN, LGW, LCY, NHT, FAB, BQH, and from Southampton to Liverpool or even Battersea London Heliport.

CANCELLATION POLICY

On Air Dining truly understand the unpredictable nature of private business aviation. We are always evaluating our procedures to accommodate for changes right up to point of dispatch. If you find you no longer require your catering order or would like to delay, then the Inflight team will always work with you to minimise any cost that will be incurred.

12- 24 HOURS CANCELLATION

Should cancellation occur between 12-24hrs we are confident charges will be minimal. We will endeavour to prevent any charges as much as possible, but please note that certain charges may apply with regard to time of cancellation, specific menu and certain concierge requests.

12 HOURS OR LESS

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



HERITAGE BEETROOT SALAD

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