



## 2009 Menu for London Airports

### Breakfasts

#### Cold

**Morning Glory:** A selection of freshly baked croissants, pain au chocolat and pastries with unsalted butter, preserves and English honey

**Do the Continental:** Freshly cut fruit and berries in season, fruit yoghurt and a choice of muesli or cereal, plus pastries and preserves.

**Superfood special:** Homemade berry muesli, pink grapefruit, kiwi, orange and pomegranate fruit salad, Greek yoghurt with agave syrup and omega seed mix, seed bagels with local wildflower honey and goats butter.

**Savoury tray:** Sliced English cheeses, cured and smoked meats and sliced tomatoes. Farmhouse breads and unsalted butter

Melon, pineapple & grape salad with yoghurt and honey

**Smoked fish tray:** Coln Valley smoked salmon and lemon dressed lightly smoked trout. Served with toasted bagel, tomato and dill salad and apricot and ginger chutney

#### Hot

**Best of British:** Homemade bubble and squeak with grilled black pudding, roast tomatoes with sea salt, grain mustard sautéed mushrooms and chive scrambled egg

**Organic Full English:** Dry cured bacon, Cumberland sausage, roasted cherry tomatoes on the vine with basil oil, grilled chestnut mushrooms and fresh free range scrambled eggs, served with hot buttered toast

**Breakfast burrito:** chorizo, scrambled egg, salsa and cream cheese wrapped in a warm flour tortilla

Cumberland sausages and back bacon served in crusty rolls with tomato and HP sauce

**Warm buttermilk pancakes:** served with vanilla cream and maple syrup, or fresh fruit compote and honey

**Organic omelette:** A three egg omelette with your choice of filling, farmhouse potatoes and sautéed mushrooms

**Hot smoked salmon kedgerree:** A luxury version with quails eggs, fresh parsley and lemon wedge

**Cranberry French toast:** our delicious take on a classic served with cinnamon butter



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### Sandwiches

Rare roast beef with horseradish mayonnaise and watercress salad

Roast free range chicken breast with grain mustard and smoked bacon dressing

Reuben: Pastrami, Jarlsberg cheese, dill pickle and Dijon mustard on rye

Air Culinaire Club Sandwich: Thyme roast chicken, crispy bacon, sunblushed tomato, egg, sliced cheddar, watercress, red onion and grain mustard mayo

Hot steak sandwich with tarragon butter, caramelised onions and horseradish cream

Roasted gammon ham with punchy tomato pickle

Emmental cheese, thinly sliced, with Parma ham and crunchy antipasto relish (lovely served warm)

Superfood option: Grilled chicken breast with tomato, fresh basil and light pesto dressing, spinach and pinenuts

Big juicy prawns, avocado, rocket and spicy tomato and dill mayo

Cromer crab with lemon and spring onion mayo, cucumber and crispy cos lettuce

Crayfish salad with oven roasted tomatoes

Coln Valley smoked salmon with caper and lime cream cheese and watercress

Poached Lochfyne salmon with cucumber and lemon mayonnaise

Keens mature Cheddar cheese with pickled onions, Branston pickle or tomato

Roast red pepper hummus with grated carrot, guacamole and peppers

Goats cheese, rocket pesto, toasted pinenuts and spinach

American Sandwich

**Executive Sandwich Box Meal:** contains, any sandwich from the above range, crisps, savory salad & dessert

**Deli Sandwich Box Meal:** Deli sandwich with side savory salad & cookie or bar dessert



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### Platters

- Fruit** A selection of seasonal fruits, fruit skewers and berries served with fruit coulis and honeyed Greek yoghurt to dip
- Cheese** Britain's Best: Selection of six the best seasonal British cheeses chosen to complement each other, served with damson puree, toasted walnuts, apricots, fruit bread and crackers
- Cheese** Pride of England: A selection of four lovely cheeses from around England served with breads and crackers, celery, fruit and quince jelly
- Sandwich Tray** Standard: A display of freshly cut sandwiches with garnish (1½ sandwiches per person)
- Sandwich Tray** Executive: A display of freshly cut sandwiches/ wraps or bread rolls with your choice of fillings (taken from the sandwich range) (2 sandwiches per person)
- Sandwich Tray** Deli Style: A display of American Deli style sandwiches with mustard, mayo & garnish on the side (2 sandwich per person)
- Asian** Sushi with wasabi and soy, Chinese pancakes with duck and plum sauce, salmon teriyaki skewers with ginger soy dipping sauce, rice paper rolls filled with scallop and a little chilli, and chicken satay with peanut and coconut sauce *(can be served hot or cold)*
- Caribbean** Sweet potato pie with mango lime salsa, barbequed fish kebabs with chilli dip, jerk chicken brochettes with lemon and thyme crème fraiche, grilled snapper with roasted peppers on hard bread
- Mediterranean** Selection of meats, feta in lemon oil and herbs, slow roast tomatoes with mozzarella pearls, broad bean houmous, radish and mint tzatziki, stuffed vine leaves and flat breads
- Seafood** Mediterranean prawns, beetroot gravadlax, hot smoked salmon, peppered smoked mackerel, hand picked crab meat, roll mop herrings and mussels with spicy gazpacho dressing with lovely sauces, breads and lemon wedges
- The above served with steamed lobster, and crayfish tail salad with lime (VIP)*
- Crudités** Garden pride: Crisp vegetables in season served with classic watercress mayonnaise, roasted tomato crème fraiche and creamy Stilton dip



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### *Platters, cont/.*

#### Canapés

**Indulgent Platter:** Beef Carpaccio with a drizzle of truffle oil served in a parmesan basket, seared Sea Bass with Thai vegetables on Aromatic bread, Foie gras with apple and vanilla essence on toasted brioche, artichoke heart with porcini mushroom on fried leek and Hot smoked salmon and smoked salmon tower on Avruga blinis. (5 pieces per person) – *24 hour notice required*

**Luxury Selection:** Rosemary crusted lamb with baba ganoush in a tiny Yorkshire pudding, quails egg Faberge with keta and green chilli, king scallop with salsa and herbs, creamy wild mushroom on a shortbread spoon, tower of crab and avocado salsa. (5 pieces per person) – *24 hour notice required*

**Joel Canapé Selection:** Our canapés are made fresh, by hand everyday, we will send our finest selection for your enjoyment (5 pieces per person)

### *Starters*

Tiger prawn and langoustine cocktail with cucumber and dill salsa and spicy vodka tomato sauce

Hand carved Coln Valley smoked salmon with a timbale of shellfish, freshly baked Irish soda bread

Salad of lobster and Anya potatoes with white balsamic and caviar cream

Salt beef with green beans and pea shoots, English mustard and shallot dressing

Duck liver parfait with toasted brioche and apple cider chutney

Pressed ham and parsley with home made piccalilli, soused carrot and chicory salad

Grilled asparagus with shaved Berkswell cheese, snow pea salad and chive crème fraiche

Ripped buffalo mozzarella with Heritage tomatoes and roast butternut squash, toasted pumpkin seed oil drizzle

Crisp pastry tart filled with mushroom ragout served with parmesan cream and lemon dressed leaves



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### Main

- Spiced loin of pork with apple and thyme puree, savoy cabbage with bacon and cider apple jus
- Fillet of beef with herb, caper and anchovy sauce, and creamy mashed celeriac
- Pan-fried fillet of beef with truffle butter and buttered gnocchi
- Pork and apple sausages, buttery grain mustard mash and caramelised shallot and cider gravy
- Free range chicken wrapped in dry cure bacon with wild mushroom, leek and barley risotto
- Soy & ginger marinated chicken with spring onion & water chestnut noodles
- Prime grilled steak with grain mustard mash and caramelised onion confit
- Flaked confit duck with braised lentils and plum and ginger chutney
- Roasted rack of English lamb with a light mustard and rosemary crust
- Grilled fillet of gurnard with saffron couscous and gazpacho dressing
- Scottish farmed organic salmon with crushed peas and creamed spinach
- Giant grilled shrimps with garlic butter, chilli tomato fondue or shallot saffron cream
- Baked fillet of sea bass with brown shrimp butter and crushed lemon potatoes
- Roasted haddock fillet with West Country smoked bacon, soft herbs and lobster mash
- Goats cheese and black olive panzarotti with pomodoro sauce (V)
- Warm grilled pumpkin and courgette salad with crumbled Oxford blue and toasted nut crumble (V)
- Fennel and spinach ragout with toasted pine nuts and soft herbs (V)
- Olive polenta topped with gratin of squash and blue cheese, roasted peppers and green herb sauce (V)
- Cauliflower and chick pea tagine with almond sultana and saffron pilaf (V)



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### Salad Entree

Cumin and lemon chicken with griddled vegetables and feta, walnut and pomegranate bulgur wheat salad

Classic Nicoise: Seared tuna with nicoise olives, green beans, potatoes and cherry tomatoes, with a classic red wine vinaigrette

Classic Caesar: Caesar salad on it's own or finished with grilled shrimp, roasted free range chicken, or strips of spicy rare fillet steak

Air Culinaire House Salad: Crisp leaves, cherry tomatoes, grated carrot, green beans, egg, crumbled goats cheese and cured ham, with Dijon and shallot dressing.

Super Food; broccoli, avocado, olives, chickpeas, feta, sunblushed tomatoes & roasted sunflower & pumpkin seeds with flax oil dressing

### Pasta

Smoked salmon, asparagus and crème fraiche

Rich wild boar ragu

Fresh Crab & chilli with herb sauce

Classic pomodoro: tomato and basil

Creamy four cheese and rocket

Tomato with chorizo sausage and red onion



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### Dessert

Apple and black berry cobbler tart with custard cream

Elis original vanilla cheesecake with mixed berry compote

Toasted honey and almond cake with toffee crème fraiche

Chocolate cheesecake with spiced organic chocolate sauce and orange crème fraiche

Sweet pastry tartlet filled with fresh fruit, served with vanilla cream

### Afternoon Tea

Sweet Indulgence: Warm scone with clotted cream and strawberry preserve, tiffin, lemon shortbread and cherry bakewell

Garden Party: Cucumber and cream cheese, organic egg and cress and smoked salmon with horseradish sandwiches, warm fruit scone with clotted cream and strawberry preserve, mini Victoria sponge

Pastries and berries: A selection of lovely afternoon tea pastries to include Earl Grey and lemon delicie, Sacher torte and maple flapjack served with a bowl of fresh strawberries and raspberries with vanilla cream

'Elegant & English' biscuits: lemon and ginger, blackcurrant and chocolate and raspberry all-butter

### Sweet Treats

Old English Sweet Shop: A selection of hand picked old fashioned sweets to take you back

Chocoholics dream: Handmade flaked truffles, chocolate dipped Florentines, chocolate covered coffee beans and cocoa dusted almonds

Best Loved Selection: Mini Mars, Twix and M & M's, Mini Cheddars, Twiglets, gourmet Salt and Vinegar crisps, dry roasted peanuts

Luxury nibbles: Wasabi coated peas, plantain and sweet potato crisps, all butter cheese palmiers, luxury nut selection with macadamias and pecans