

Bon Soirée

FINE DINING FOR PRIVATE JETS



BON SOIRÉE

We believe clients who use the most exclusive form of travel should experience the most exclusive form of dining.

We pay great attention to detail and do whatever it takes to surpass your expectations, making sure your clients have a fine dining experience.

WELCOME

Bon Soirée has been providing fine dining for the private aviation industry since 1997, and is trusted by crew, operators and FBOs alike to provide outstanding food to business aviation airports across London, the South East and the Midlands.

Derek Freeman, the director and owner is a qualified chef to Michelin Star standard with experience working worldwide in restaurants, hotels and on-board luxury yachts. This experience has enabled Derek to fully understand the needs and demands of your clientele. Using his knowledge and passion of the business, he has developed a strong, professional team to deliver service of the highest quality.

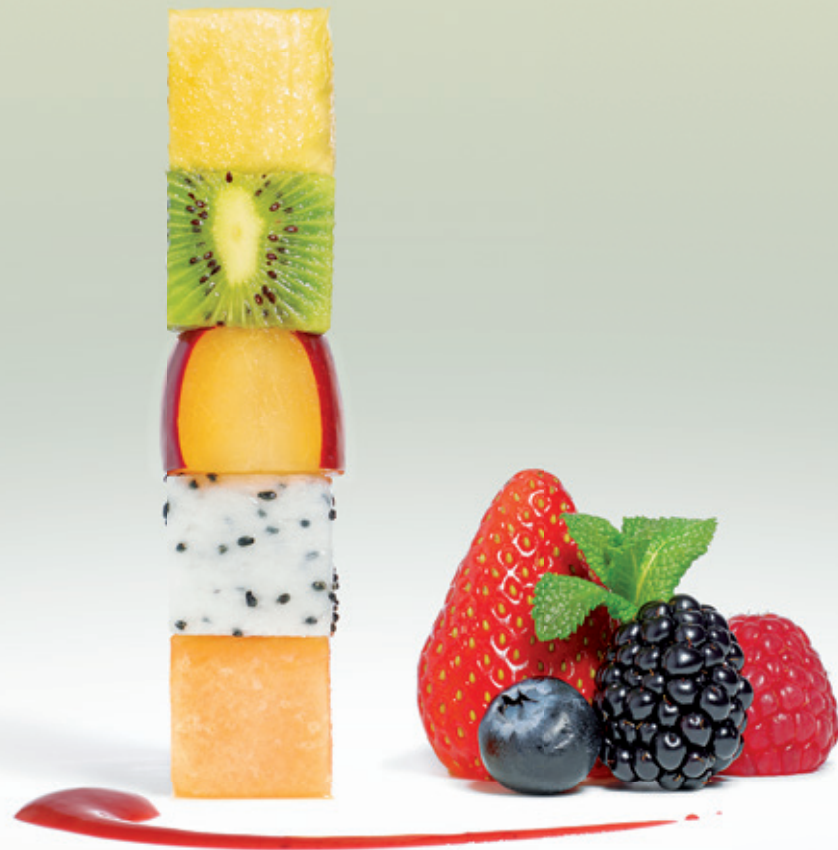


Derek Freeman
Director

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CONTINENTAL BREAKFAST



04/05

CONTINENTAL BREAKFAST

Breakfast Cheeses

A selection of sliced English and European cheeses, walnut bread, grapes, dried apricots and nuts

Charcuterie

A selection of sliced, cured meats with vine cherry tomatoes

Roasted and Smoked Meats

A selection of sliced chicken, duck and beef with vine cherry tomatoes

Smoked Salmon

Caper berries, rustic bread and cream cheese

Fruit Platter

A selection of sliced fruit with mixed berries

Fruit Brochettes

Skewered fruit cubes with fruit purée or Greek yoghurt and honey

Granola Parfait

Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler

Bircher Muesli

Rolled oats soaked in apple juice and milk, finished with dried fruit served in a glass tumbler

Fruit or Plain Yoghurts

Individual or 500ml pots

Greek Yoghurts

Individual or 500ml pots

Individual Cereals

A selection of Dorset cereals and muesli

BAKERY AND VIENNOISERIE

Croissants

With creamy French Beillevaire butter and Bonne Maman preserve

Danish Pastries

Please ask for your requirements

Mini Danish Pastries

Please ask for your requirements

Sweet or Savoury Muffins

Please ask for flavours required

Toasted Bagels

- Smoked salmon, cream cheese and dill
- Pastrami, Swiss cheese and pickles
- Smashed avocado and chilli jam

Artisan Bread Rolls

With creamy French Beillevaire butter

Baguettes

With creamy French Beillevaire butter

Gourmet Loaves of Bread

With creamy French Beillevaire butter

Fruit Baskets

Small, medium or large

Mixed Berry Baskets

Small, medium or large

COOKED BREAKFAST



06/07

COOKED BREAKFAST

Eggs of Your Choice

Scrambled, poached or fried with
sourdough toast and creamy French
Beillevaire butter

BREAKFAST SIDES

- English smoked back bacon
- Crispy American style bacon
- Turkey bacon
- Pork sausages
- Chicken sausages
- Smoked salmon
- Breakfast rösti potatoes
- Sauté mushrooms
- Grilled vine cherry tomatoes
- Baked beans
- Toast with creamy French Beillevaire butter

Omelettes

Plain or filled, *please request your fillings when ordering*

Egg White Omelettes

Plain or filled, *please request your fillings when ordering*

Crushed Avocado with Poached Eggs and Sourdough Toast

add Smoked salmon
add Crispy bacon

Shakshuka

Eggs baked in a ramekin with
a lightly spiced tomato sauce

American Style Pancakes or French Toast with Maple Syrup

add Crispy bacon
add Fresh berries
add Caramelised banana
add Whipped butter

Organic Porridge Oats

Cinnamon sugar

ADDITIONAL ITEMS

Milk

1 pint cartons of full cream /
semi skimmed / skimmed

Alternative Milk

1 litre cartons of soya / almond / coconut /
hazelnut / rice / lactose-free

Juices

Freshly squeezed juices supplied
in half or 1 litre bottles: orange / apple /
grapefruit / pineapple / strawberry /
carrot / lemon and mint /
healthy green juice / mango

Smoothies

We make a wide range, *please ask when ordering*

Cleanser Juices

We make a wide range, *please ask when ordering*

Lemons

Sliced or whole

Limes

Sliced or whole

Raw Organic Eggs

Supplied in boxes of 6

CANAPÉS, SUSHI & CAVIAR



CANAPÉS

Allow our team of creative chefs to make you an ever changing selection of canapés; please advise any dietary requirements. Alternatively, specify your own favourites

Cold Canapés

Assorted cold canapés (6 per portion)

Chefs Examples:

- Beef and blue cheese crostini
- Coronation chicken filo basket
- Quails egg and caper tart
- Gin cured salmon, beetroot and crème fraîche
- Crab and avocado croustade
- Foie gras choux bun
- Goats cheese truffle
- Sun blushed tomato tatin
- Sesame tuna with yuzu mayonnaise
- Courgette rotolo with sun blushed tomato, feta and mint

Hot Canapés

Assorted hot canapés including a dipping sauce (4 per portion)

Chefs Examples:

- Salmon couloubiac
- Lamb kofta
- Prawn skewer
- Wild mushroom arancini
- Chicken satay
- Beef teriyaki
- Mini fish cake
- Chicken and leek turnover
- Halloumi, mint and lemon spring roll
- Mediterranean vegetable pasty

SUSHI

Sushi

Selection of Maki, Nigiri and California rolls (7 per portion)

Sashimi

Slices of salmon and tuna, with a seared scallop

Sushi Garnish Pack

Chopsticks, pickled ginger, soy sauce and wasabi
Complimentary with sushi orders

FARMED IRANIAN CAVIAR

Choose from the following and specify size required

- Beluga
- Golden Almas
- Imperial
- Oscietre
- Sevruga

Available sizes: 30g, 50g, 125g, 250g, 500g

Caviar accompaniments

Crushed ice, blinis, capers, crème fraîche, lemon ties, finely chopped onions, parsley, egg whites and yolks

SANDWICHES & SALADS



SANDWICHES

Our chefs can prepare a selection of sandwiches for you or request your own fillings

Assorted Cocktail Sandwiches

Bite sized triangles on an assortment of breads

We recommend 2 rounds per portion (8 triangles)

Assorted Wraps

Filled soft tortillas

Assorted Filled Baguettes

Crusty demi baguettes

Open Sandwiches

Deli style toppings on a slice of gourmet bread

2 pieces per portion

Club Sandwich

Toasted triple decker with chicken, ham, salad and coleslaw

COCKTAIL SANDWICH PLATTERS

Medium Platter

Holds 6 rounds (24 triangles)

Large Platter

Holds 8 rounds (32 triangles)

SALADS

Caesar Salad

Cos lettuce, bacon lardons, sun blushed tomatoes, anchovies, quails eggs, croutons and Parmigiano Reggiano with Caesar dressing
add Chicken
add Char-grilled King prawns
add Char-grilled salmon

Greek Salad

Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing

Tuna Niçoise

Seared tuna, red onions, new potatoes, quails eggs, peppers, anchovies, fine French beans, cherry tomatoes and olives with Dijon dressing

Cobb Salad

Char-grilled chicken breast, Roquefort cheese, chicory, watercress, quails eggs, cherry tomatoes, chives, avocado, bacon and croutons with blue cheese dressing

Seasonal Superfood Salad

Broccoli, cabbage, curly kale, kalettes, fine French beans, broad beans, courgette, baby spinach, baby watercress and wild rocket with grain mustard dressing

Rocket and Soft Herb Salad

Mixed leaves, pine nuts, Parmigiano Reggiano and cherry tomatoes with balsamic dressing

Roasted Mediterranean Vegetable Couscous

Basil and sun blushed tomatoes

Heritage Tomatoes and Bocconcini Salad

Pesto dressing

Edamame Beans

Rock salt and soy dressing

Asian Cucumber and Carrot Salad

Chilli and sesame seeds

PLATTERS



PLATTERS

Please specify the number of portions you require on each platter

Seafood Platter

Half lobster, poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce

Smoked Salmon

Caper berries, rustic bread and cream cheese

Smoked Fish Selection

Salmon, mackerel and trout with horseradish cream

Cold Meat Selection

Sliced roasted chicken, beef, Parma ham, salamis and smoked duck with gherkins and grilled artichokes

Cold Meat Selection – No Pork

Sliced roasted chicken, beef, turkey, lamb speck and smoked duck with gherkins and grilled artichokes

Selection of Antipasto

Cured meats, capers, olives, anchovies, roasted vegetables, sun blushed tomatoes, grilled artichokes, bocconcini and ciabatta

Artisan Cheese Platter

A selection of English and European cheeses with cheese biscuits, walnut bread, grapes, dried apricots, nuts and grape chutney

Whole Baked Camembert or Vacherin Mont D'or *when in season*

Crudités and toasted flutes
(1 – 3 persons to share)

Vegetable Crudités

Vegetable batons with one of the following dips: soured cream and chive, guacamole, hummus, tomato salsa, mint yogurt or baba ghanoush

STARTERS



14/15

COLD STARTERS

London Gin Cured Salmon
Pickled cucumber and avocado

Foie Gras Parfait
Mixed nut crumble and port jelly

Smoked Ashridge Red Deer Carpaccio
Cranberry, pickled cep mushrooms and herbs

Leek and Blue Cheese Tart
Chicory, pickled pear and pecan salad

Compressed Watermelon
Crisp bocconcini, rocket, walnuts and mustard dressing

Bang Bang Chicken
Smoked chicken, julienne carrot and cucumber with a soy peanut dressing

Smoked Eel with Apple and Beetroot
Horseradish dressing

HOT STARTERS

Goats Cheese Toastie
Charred baby vegetables with white balsamic dressing

Lobster Croquette
Mango salsa and espelette emulsion

Charred Tenderstem Broccoli and Asparagus
Quails eggs, wild mushrooms and tarragon

Pan Seared Scallops
Cauliflower purée, capers, mint, crispy chicken skin and jus

Smoked Duck Tartiflette
Smoked and crispy duck with potato and Brun de Noix gratinée

Pork Gyoza
Apple and celeriac remoulade with soy gel

SOUPS

Please ask about seasonal soups

English Asparagus
Baby asparagus tips

Curried Lentil
Mint raita

Lobster Bisque
Rouille

Garden Pea and Ham
Smoked pancetta lardons

Thai Spiced Butternut Squash
Chillies and coriander

Plum Vine Tomato
Basil oil

Wild Mushroom and Chestnut Velouté
Shiitake mushrooms

Classic Minestrone
Grated Parmigiano Reggiano

Somerset Cider and Onion
Gruyère croûte

SIGNATURE DISHES



16/17

MEAT

Chicken Fricassée

Pan fried chicken supreme in a white wine and morel sauce with wild rice and asparagus

Shepherd's Pie

Slow cooked lamb shank in white wine with mash potatoes and minted greens

Steak au Poivre

Pan fried beef fillet, cavolo nero and dauphinoise potatoes with green peppercorn and brandy sauce

Thai Green Chicken Curry

Coconut rice and lime pickled cucumbers

Beef Bourguignon

Slow cooked ox cheek in red wine with smoked mash potato, glazed carrots and shallots with a bacon crumb

Southern Spit Roasted Chicken

Half a spiced roast chicken, coleslaw, chips and BBQ jam

Traditional Roast

Roast rib of beef, goose fat potatoes, seasonal vegetables, Yorkshire pudding and jus. *Ask if you prefer alternative meats*

Lamb Rogan Josh

Spiced lamb rack, couscous pilaf, baby aubergines, Rogan Josh sauce and mint yoghurt

Peking Duck

Aromatic crispy duck, pancakes, cucumber, spring onions and hoisin sauce

Veal Milanese

Spaghetti aglio e olio, cherry tomato sauce and rocket

Sausage and Mash

Toulouse sausage, parsley creamed potato, crispy shallot rings and jus

Hong Kong Crispy Pork Belly

Caramelised pineapple, cashews and stir fried rice with sweet and sour sauce

FISH

Fish and Chips

British ale battered cod fillet, triple cooked chips with pea and mint purée

Sea Bass Provençal

Roasted sea bass, braised fennel, sun blushed tomatoes, olives and dill

King Prawn Korma

Pilaf rice with mint and fennel raita and mango chutney

Halibut Pad Thai

Pan fried halibut, stir fried rice noodles, mixed nut crumb and coriander salsa

Lobster Macaroni

Coastal vegetables with Parmigiano Reggiano

VEGETARIAN

Potato and Chickpea Masala

Pilau rice, crispy onions, coriander and cumin biscuit

Spinach and Ricotta Ravioli

Arrabbiata sauce, toasted pine nuts and rocket salad

Wild Mushroom and Asparagus Risotto

Parmigiano Reggiano crisps, fennel and herb salad

Moussaka

Lentil and aubergine ratatouille, mixed leaves and garlic ciabatta

FINE DINING



MEAT

Bresse Chicken

Lobster, saffron mash
and red pepper

Galician Beef

Celeriac, blue cheese
and British ale

Aylesbury Duck

Spiced confit, cherries, bok choy
and almonds

English Rose Veal

Foie gras, dauphinoise
and truffle

Salt Marsh Lamb

Charred gem, anchovies
and black garlic

Iberico Pork

Fennel pollen, miso
and apple

FISH

Dover Sole

Salsify, cucumber
and brown shrimp

Skrei Cod

Mussels, caviar, coastal vegetables
and curry

Black Bass

Orzo nero, squid ink, port grapes
and red mizuna

VEGETARIAN

Champagne and Truffle Risotto

Parmigiano Reggiano and Alba or
Perigord truffles *depending on season*

Gnudi

Butternut squash, sage
and pine kernels

Roasted Roots, Super Grains and Greens

Kale pesto and vegetable crunch

BRASSERIE



20/21

BRASSERIE

Choose from the following dishes and add your choice of sauce, vegetables, potatoes or rice. Alternatively you can specify "chefs choice" or "no side dishes"

PROTEIN

30 Day Aged Herefordshire Beef

Choose from:

- Fillet
- Ribeye
- Sirloin

- Free Range Chicken Supreme - English
- Salt Marsh Lamb Rack - Welsh
- Lobster - Cornish
- Pork Fillet - English
- Duck Breast - Aylesbury
- Veal Escalope - English
- Cod - North Sea
- Salmon - Scottish
- Wild Sea Bass - Cornish
- Dover Sole - Atlantic
- Tuna - Pacific

SAUCES

Complimentary with protein

- Red pepper
- Creamy wild mushroom
- Peppercorn and brandy
- Tomato and caper
- Hollandaise
- Rosemary gravy
- Creamy dill and mustard
- Champagne velouté

VEGETABLES

- Roasted root vegetables
- Medley of steamed vegetables
- Ratatouille
- Char-grilled or steamed asparagus
- Buttered sugar snap peas
- Stir fried vegetables
- Sprouting broccoli
- Fine French beans
- Spinach purée
- Roasted cherry vine tomatoes

POTATOES

- Dauphinoise
- Minted new potatoes
- Herb creamed potatoes
- Roasted potatoes with goose fat
- Crushed new potatoes
- Sauté
- Baked potatoes
- Swiss rösti potatoes
- Triple cooked fat chips
- French fries

RICE

- Steamed basmati
- Pilaf
- Wild black
- Jasmine
- Saffron
- Risotto

PASTA

- Spaghetti
- Penne
- Tagliatelle
- Fusilli
- Trofie
- Linguine

SAUCES

Complimentary with pasta

- Arrabbiata
- Bolognese
- Carbonara
- Pesto
- Creamy wild mushroom
- Aglio e olio
- Puttanesca

LASAGNE

Beef

Layered with 28 day mature beef ragu

Roasted Vegetable

Layered with roasted Mediterranean vegetables

PIZZA

Please specify your favourite toppings when ordering

Mini, small, medium or large

ARABIC CUISINE



ARABIC CUISINE

Traditional Cold Mezze

Stuffed vine leaves, lamb kofta, feta, tabbouleh, roasted peppers and aubergines served with hummus, baba ghanoush, olives and Arabic flatbread

Traditional Hot Mezze

Chefs choice of 4 pieces, served with hummus, baba ghanoush, olives and Arabic flatbread

Choose from:

- Crispy halloumi
- Kibbeh
- Cheese bourka
- Spinach fatayer
- Lamb kofta
- Sambousak chicken
- Lamb manakish
- Za'atar manakish

SALADS

Tabbouleh Salad

Bulgur wheat, onions, tomatoes, herbs, lemon juice and olive oil

Greek Salad

Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing

Pickled Beetroot Salad

Spiced lentils and yoghurt

Fattoush Salad

Cos lettuce, cucumber, tomatoes with toasted Arabic flatbread pieces

22/23

MAIN DISHES

Bonfile

Pan fried beef fillet with chilli and charred tenderstem broccoli

Cop Sis

Marinated lamb skewers and vegetables with mint yoghurt and Arabic flatbread

Chicken Tabaka

Pressed whole poussin with sliced chillies and tomatoes

Samak Harra

Harissa spiced salmon, roasted golden beetroot and orange with tahini dressing

VEGETABLES

Crushed Potatoes

Mint and spring onion

Roasted Butternut Squash

Toasted almond, chilli and yoghurt

Roasted Cauliflower

Saffron, pine nuts and raisins

Lebanese Rice

Vermicelli noodles

DESSERTS

Yoghurt Panna Cotta

Fig and honey

Pistachio Cake

Cardamom glaze

Baklava

Sweet dessert pastries, made with layers of filo filled with chopped nuts, sweetened and held together with sugar syrup

DESSERTS



DESSERTS

Chocolate and Orange Delice
Seville orange marmalade
and segments

Baked Blueberry Cheesecake
Vanilla and blueberry continental
style cheesecake with a berry coulis

Passion Fruit and Elderflower Tart
Mango sorbet

Crème Brûlée
Madagascan vanilla and tonka bean
cream baked in a ramekin with a
vanilla tuille

Tiramisu
Layers of espresso soaked biscuit
sponge and Marsala flavoured cream
with chocolate shavings

Spiced Plum and Apple Crumble
Mascarpone ice cream

**Lime, Mascarpone, Ginger and
White Chocolate Bavarois**
Stem ginger, mascarpone and lime
cream on a sponge base with a lime
and ginger syrup

Rhubarb Parfait
Layers of rhubarb jelly and custard
with poached rhubarb and meringue

**Bon Soirée Assiette
of Desserts**
Chefs selection of three of our
miniature desserts

Tropical Fruit
Lime and coconut sorbet, papaya mousse,
pineapple and passion fruit curd with
caramelised banana

24/25

AFTERNOON TEA

Traditional English Afternoon Tea
Cocktail sandwiches, scones with
clotted cream and strawberry jam
and a selection of cakes

Afternoon Tea Cakes
Traditional favourites such as carrot
cake, lemon drizzle, chocolate éclairs,
fruit cake, Black Forest gâteau, opera
cake, lemon tart and sticky ginger cake

CAKES

From our own dedicated in-house bakery
we can produce upon request a variety
of cakes

CHOCOLATES AND PETIT FOURS

All chocolates, petit fours, truffles
and macarons are handmade in our
bakery using the finest chocolate
couvertures and ingredients

Presentation Box of 5 Pieces
Boxes Please specify amount required

ICE CREAM AND SORBET

All flavours and sizes can be supplied
and will be packed on dry ice for your
convenience

Individual 100ml Tubs of Ice Cream
500ml Tubs of Ice Cream / Sorbet
Dry Ice 1kg Blocks
Polystyrene Box

CHILDREN'S MENU & BOXED MEALS



CHILDREN'S MENU

Sausage and Mash

Pork, chicken or beef sausages
with gravy and peas

Steamed Cod

Pea and mint croquettes
and tartare sauce

Quesadilla

Cheese and guacamole
with **Shredded Chicken**
with **Roasted Mediterranean**
Vegetables

Slow Cooked Beef

Mash potato, shredded
cabbage and vegetable crisps

Potato Skins

Filled with cheese, asparagus,
guacamole and tomato salsa

Sliders

Chicken or beef patties with brioche
buns, cheese, sliced tomato and lettuce

Chicken Goujons

Crispy breaded pieces of chicken
with a dipping sauce

SIDES

- French fries
- Sweet potato fries
- Mash potatoes
- Steamed garden peas
- Steamed sugar snap peas
- Macaroni cheese

DESSERTS

Chocolate Brownie

Cookies (2 per portion)

Fruit Jelly

Seasonal Fruit Platter

Individual Haagen Dasz Ice Cream

BOXED MEALS

*Our boxed meals are presented on trays
and are ideal for flights without cabin
crew or for the flight deck. Chefs choice
will be given for all dishes unless
otherwise requested*

Continental Breakfast

Charcuterie, breakfast cheeses,
sliced fruit, Danish pastry, bread roll,
butter and preserve

Cooked Breakfast

Cooked English breakfast, sliced
fruit, Danish pastry, bread roll,
butter and preserve

Cold Meal

Starter, main course, dessert,
bread roll and butter

Cooked Meal

Starter, main course, dessert,
bread roll and butter

Sandwich Meal

*Please specify cocktail sandwiches, wraps
or baguette. With sliced fruit,
crisps and chocolate brownie*

DRINKS

We can supply a wide range of beverages and are fully licensed to sell alcohol

Wine and Champagne

Our team will endeavour to source wines and champagne of your choice and can advise a selection of wines to compliment your menu

Beers, Ales and Spirits

From locally brewed ales to vintage cognac, our team are on hand to source a variety of beers and premium spirits

Water

- Evian 33cl, 50cl and 1.5 litres
- Fiji 33cl, 50cl and 1.5 litres
- Volvic 50cl and 1.5 litre
- Voss still/sparkling 37cl, 80cl glass bottles
- Perrier 33cl cans

Soft Drinks

Please specify your requirements
150ml / 330ml cans

Coffee

Freshly brewed Arabica coffee

Tea

Please specify your requirements

Hot Water

Available upon request

CABIN ESSENTIALS

International Printed Newspapers

We can print from 120 countries in 60 languages, *please specify your requirements*

English Newspapers

We can purchase all English newspapers

English Magazines

We can purchase most English magazines

Personal Shopping

We are happy to purchase any other items that you require

Flowers

Contemporary flower arrangements tailored to your style and colours, *please specify your requirements*

Ice

Ice cubes 2 kg bags
Crushed ice 2kg bags
Dry ice 1kg blocks

Hot Towels

Towels are supplied in trays of 10

DELIVERY & OPERATING HOURS

DELIVERY

Bon Soirée is based in Hertfordshire, within easy reach of the M25 and M1 motorways and well placed to service all the following airports

Estimated Delivery Times

Luton	1 hour
Northolt	1 hour
Farnborough	2 hours
Stansted	2 hours
Oxford	2 hours
Biggin Hill	2½ hours
Gatwick	2½ hours
London City	2½ hours
Cambridge	2½ hours
Birmingham	2½ hours
East Midlands	3 hours

Deliveries to other airports can be quoted on request

CANCELLATION CHARGES

These will be incurred on all orders cancelled with less than 8 hours notice. All items will be charged at full price except items that can be returned to stock, for which there will be no charge

Flights leaving from the UK are exempt from VAT

OPERATING HOURS

We deliver airside direct to you 24/7

The office team is on hand to assist you from 6am until 10pm, 7 days a week; we are contactable outside of the office hours by phone

PLACING AN ORDER

Orders can be placed in the following ways:

Email	orders@bonsoiree.co.uk
Telephone	+44(0)1442 874 076
Website	www.bonsoiree.co.uk
App	Download our app from the App Store

All orders placed will be confirmed directly by email

BON SOIRÉE ORDERING APP

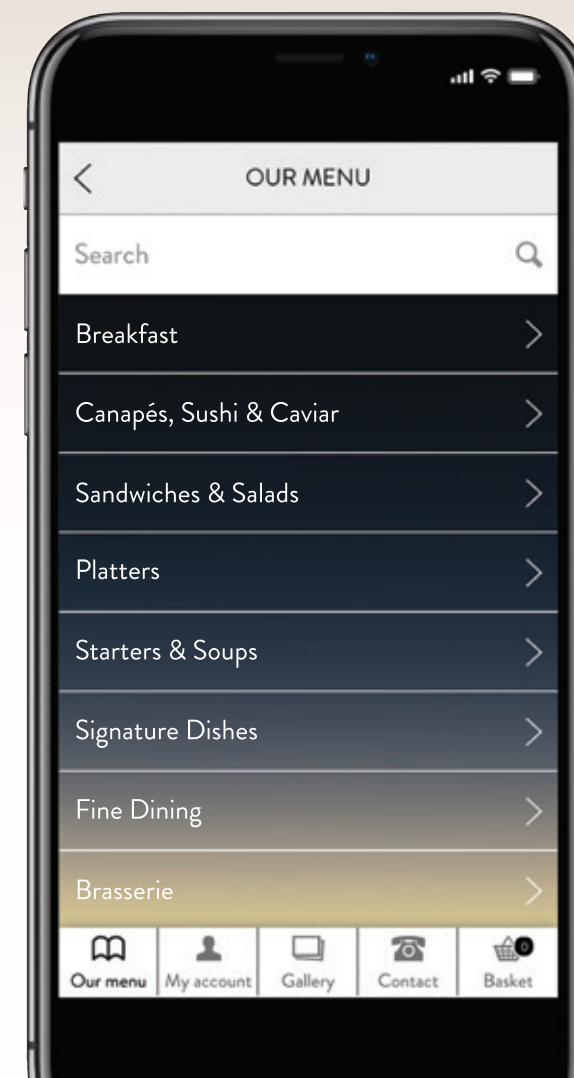
ABOUT OUR APP

You can also order from our menu wherever you are. Just download the free, easy to use Bon Soirée app from the App Store. Once registered you will benefit from being able to:

- Order online quickly and efficiently
- Manage your account
- View your past orders

Call us to find out more
+44 (0)1442 874076

www.bonsoiree.co.uk



ABOUT US

OUR TEAM

Our chefs are trained to the highest standards and our patisserie chef trained in Paris at Ecole Lenôtre. Our office team have a broad knowledge of food and take great care to ensure that your requirements are met. Drivers will deliver airside direct to the aircraft.

WORKING WITH YOU

Our menus have been designed to be flexible and accommodate all tastes, religious, cultural and personal dietary needs. We are happy to tailor dishes to suit individual requirements.

Bon Soirée is authorised by the UK Department for Transport (DfT) for secure flights.

CONCIERGE

Our team are happy to discuss your requirements and help plan your menus. Food can be collected from any preferred restaurants. Additional services such as flowers, wines, laundry and any personal shopping can be sourced.

HOME ENTERTAINING

Bon Soirée can bring a fine dining experience to your home that would rival the finest restaurants. We can present you with ideas for a complete dining experience to impress your guests in the comfort of your own surroundings.

Bon Soirée

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