





Welcome to High Flying Food

At High Flying Food, our aim is to become the best and most customer-focused Executive Aviation catering provider in the UK. We will achieve this by continuously striving for excellence and keeping our customers at the neart of everything we do. Our reputation is growing through word of mouth, not only for the superior quality cuisine, but also through our exceptional customer service.

We operate 24 hours a day, 7 days a week to assist you rom our base at Luton Airport and are proud to offer out ervices to all UK airports. We also offer a concierge ervice and are able to collect from your favourite stores and restaurants.

As Executive Aviation caterers, we understand that each client is unique and may have specific requirements. At High Flying Food, we are pleased to tailor menus to suit any individual requirements and respect all religious, cultural and personal dietary needs, such as Sushi, Halal, Kosher, Indian, Labanese, Chinese, Diabetics, Wheat allergies and Dairy allergies.



designed this menu as a guideline only, so please eel free to contact us with particular requests. Our food will impress you and your clients, every time.

Craig Sharp Managing Director

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We offer a delicious range of hot and cold canapés for you to chose from, here are a few ideas to get you started.



Sandwiches on white, multigrain or wholemeal bread Baguettes including white and multigrain Wraps – plain, wholemeal or tomato flavoured

Fillings

Bacon, lettuce and tomato
Brie and tapenade V
Buffalo mozzarella, pesto and tomato V
Chargrilled vegetables V
Smoked salmon and cream cheese
Prawn with lemon and dill mayonnaise
Tuna and cucumber mayonnaise
Chargrilled chicken with mixed salad
Cheese and spring onion mayonnaise with red onion marmalade V
Honey roast ham, tomato and Dijon mustard
Rare roast beef with horseradish
Egg mayonnaise with rocket V
Turkey breast with cranberry jelly
Roasted vegetables with hummus V

Open sandwiches

Bacon, lettuce and tomato
Trio of cheese with dried apricots and grapes V
Smoked Salmon with Thai asparagus and dill
Roasted vegetables with goat's cheese and pine nuts V
Rare roast beef with vine tomatoes and horseradish
King prawn with rocket and avocado
Prosciutto ham with roasted figs
Selection of charcuterie with sun blushed tomatoes

Bagels

Smoked salmon, cream cheese and chives
Pastrami with cherry tomatoes and rocket salad
Honey roast ham with tomatoes and Dijon mustard
Prawn with mayonnaise and rocket salad



Soups

All of our soups are served with appropriate garnishes

Lobster bisque Cream of asparagus V Leek and potato \overline{V} Vegetable and lentil V Roasted vine tomatoes and basil V Butternut squash V Chicken and vegetable broth Spicy three bean V Minestrone V

Cream of wild mushroom with thyme VBeetroot with chopped dill V

Chicken and sweetcorn Broccoli and stilton V

Chicken noodle French onion V

Minted pea and ham

Wonton

Hot

Roasted pepper and goat's cheese tart served with mixed salad leaves and a pesto dressing VChargrilled gamba prawns with sweet chilli sauce Sautéed chicken livers pan-fried with pancetta and served on an olive oil bruschetta Thai fishcakes

Pan fried scallops with a minted pea puree Grilled goat's cheese and salsa crostinis V Ricotta and spinach ravioli with sage butter V

Carpaccio of Aberdeen Angus beef served on a herb salad with parmesan and a balsamic reduction Traditional English prawn cocktail

Caprese salad consisting of sliced plum tomatoes layered with buffalo mozzarella and drizzled with a pesto dressing V Caesar salad with your choice of chargrilled chicken breast, grilled shrimp or plain, accompanied by Crisp cos lettuce, shaved parmesan, fresh anchovies, bacon lardons, served with a creamy Caesar dressing and croutons Oak smoked salmon served with diced capers and shallots with a lime horseradish dressing Melon and prosciutto ham consisting of sliced cantaloupe melon served with prosciutto and baked figs Foie gras pâté served with a red onion marmalade, orange salsa and melba toast



Beef

Aberdeen Angus fillet steak Sirloin steak Rib eye steak Beef and wild mushroom stroganoff Traditional roast sirloin of beef Beef bourguignon Thai beef curry

Lamb

Garlic and rosemary lamb chops Roasted rump of lamb Rack of lamb with parsley crust Noisettes of lamb Canon of lamb

Pork

Finest cut of sliced fillet pork Roast loin of pork with crackling Pork medallions

Chicken

Pan-fried chicken breast with a whisky and mushroom sauce
Thai chicken curry with fragrant rice served with prawn crackers
Chargrilled chicken breast
Stuffed chicken accompanied by sundried tomatoes and brie
Stir-fried chicken accompanied by Oriental vegetables

Stir-fried chicken accompanied by Oriental vegetables and black bean sauce
Traditional roast chicken

Fish

Pan-fried salmon fillet
Grilled sea bass fillet
Halibut supreme
Loin of cod wrapped in prosciutto
Lobster medallions
Dover sole
Grilled Swordfish

Fillet of red snapper

Curries

We offer a wide variety of authentic Indian and Thai curries to accommodate diverse tastes and preferences. All curries come with accompaniments of your choice, such as rice, naan bread and poppadoms. Please ask for more details.

Pasta

Beef lasagne
Vegetable lasagne V
Tagliatelle carbonara V
Roasted vine cherry tomatoes spaghetti V
Penne pasta arrabiata V
Wild mushroom ravioli V
Smoked ham and cheese tortellini

Risotto

Butternut squash and thyme *V*Chicken and wild mushroom
Chorizo and wild mushroom
Asparagus pancetta *V*

Selection of Platters

Assorted cold meats including sliced rare roast beef, turkey, chicken breast, Parma ham, bresaola and assorted salamis Crudités and dips V

Smoked salmon served with a horseradish mayonnaise, capers and artichokes with multigrain bread

Continental cheese platter accompanied by grapes, dried fruit, assorted nuts, quince jelly, crackers and butter portions *V* Seafood platter consisting of lobster, scallops, langoustines, dressed crab, king prawns and smoked salmon, served with a seafood sauce

Seville platter consisting of a selection of continental meats and sausages

Lebanese mezze platter





Salads

Caesar salad as plain or with chicken or shrimp Greek salad VTuna nicoise

Waldorf salad V

Spinach and Roquefort salad V

Pasta salad **V**

Coleslaw V

Potato and spring onion salad V

Lemon and herb couscous V

Three bean salad V

Thai beef salad

Cobb salad

Lobster and crevettes

Rocket and cherry tomatoes V

Salad dressings

Olive oil and lemon

Caesar

Italian

Seafood

Dijon

Honey and mustard

French Ranch

Herb

Balsamic

Vegetables

Chargrilled Mediterranean vegetables V

Roasted butternut squash V

Assorted steamed vegetables *V*Buttered carrots *V*

Chargrilled asparagus V

Steamed asparagus V

Steamed broccoli V

Fine beans V

Fine beans wrapped in smoked bacon

Potatoes

Homemade chips **V**

Dauphinoise potatoes V

Roasted garlic new potatoes V

Minted new potatoes V

Fondant potatoes V Creamed potatoes V

Roast potatoes V

Sautéed potatoes V

Rice

Steamed basmati rice V

Saffron rice V

Wild rice V

Brown rice V Stir-fried rice V

Jasmine rice V

Coconut rice V

Lemon rice V

Pilau rice **V**

Salads and Side Dishes

All of our desserts are served with a selection of berries and coulis.

Marbled chocolate torte *V*Maple and pecan torte *V*Crème brulee *V*Caramelised lemon torte *V*Sticky toffee pudding *V*Exotic fruit torte *V*Peach and almond torte *V*Baked berry cheesecake *V*Profiteroles *V*Apple pie with vanilla sauce *V*Chocolate mousse *V*Strawberry fool *V*Chocolate cheesecake *V*

Petit Fours

A selection of homemade petit fours and macaroons *V* Chocolate dipped strawberries *V*

Ice Cream

A selection of individual Haagen Daz ice creams *V* Fruit sorbets *V*

We also provide Poly boxes, Dry ice and Wet ice.









Place an Order

Tel: +44 (0) 1582 879990 Fax: +44 (0) 1582 877369 Email: orders@highflyingfood.com Online: www.highflyingfood.com

Delivery Airports

We are based at Luton airport and are able to deliver to all UK airports upon request, 24 hours a day, 7 days a week. Please ask for more details.

Cancellation Policy

Please note that cancellation charges will be incurred on orders cancelled with less than 8 hours notice. Cancellation charges may not apply to items that can be returned to stock.



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