

ON AIR

DINING



Delivering Award Winning Catering
to Airports Throughout the UK



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 providing award winning cuisine through innovative cooking and presentation techniques.

As the culinary revolution continues, On Air Dining's world first, Farm-to-Flight concept encourages crews to visit our kitchens and meet our incredible suppliers to learn the story behind the food they are serving and eating. Hand selecting the UK's finest producers allows On Air Dining to deliver on its commitment to providing the world's best inflight experience, and also helps support small local businesses that use sustainable and naturally sourced products.

On Air Dining's CEO, Daniel Hulme, spent his formative years as a chef in some of London's most critically acclaimed Michelin starred restaurants, and then created that same level of food onboard the yachts of UHNWIs. It was there that Daniel decided his next step would be to bring true fine-dining to private aviation. Ten years on it was that revolutionary vision that has brought On Air Dining to where it is today.

Continuing on the founding principle of exceptional service, our dedicated Customer Experience Team is on hand to personally discuss your order and coordinate with our team of chefs so no detail is overlooked.

The team are happy to hunt out any shopping items, source international newspapers, flower arrangements or laundry. Our sister company, On Air Interiors, is also on hand to supply luxurious interior soft furnishings, crockery and amenity kits, and anything else that will help you create an exceptional inflight experience.

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.

Thank you for trusting us and we wish you a safe flight.



Daniel Hulme, CEO and Founder
On Air Dining

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KITCHEN TEAM

The kitchens are overseen and managed by our Executive Chef and closely supported by our Head Chefs, and Senior Sous Chefs. Our chefs have many years of culinary experience in fine dining restaurants, UHNWI's private homes, exclusive event catering and aviation catering. This enables On Air Dining to be able to produce fine dining cuisine for small, medium and large size groups with ease, expertise and quality.

One of the examples of this success is our fine dining menu which has been created to offer a Michelin standard meal at 40,000 ft. It is packaged accordingly to save an incredible amount of time when plating up on board. Every dish comes with a unique flash card system to show the flight attendant exactly how the dish needs to be put together so that the food can be presented just like it would by our chefs at your table, every time.



FULL HALAL CERTIFICATION

Since July 2015, our kitchen has been fully Halal certified, allowing our team to deliver a full house Arabic menu. Our Stansted kitchen is used for Halal production whilst we also operate a smaller, completely segregated Haram facility. The Halal certification was awarded by Halal Consultancy Ltd and a copy of the certificate is available upon request.



FACILITIES AT FARNBOROUGH AND STANSTED

With two state-of-the-art industrial kitchens located at Farnborough (EGLF) and Stansted (EGSS) airports, On Air Dining is strategically located to service all London area airports. Each facility boasting top-of-the-line cooking equipment, a dedicated pastry area, extensive storage, and covered loaded areas.

The Farnborough kitchen is minutes away from the airport allowing our team to handle short notice flights without compromising on quality. We also have our On Air Café located in the FBO for high quality café fare perfect for crew meals or last minute passenger requests.

The Stansted kitchen offers direct airside access positioning On Air Dining right in the heart of business aviation activity and this locations allows us to cater to airports further North.

CUSTOMER EXPERIENCE TEAM

Part of On Air Dining's success and excellent reputation amongst its customers is due to our Customer Experience Team. They are responsible for responding to enquiries and processing orders from customers, coordinating concierge requests, and liaising between the FBO's and our logistics team to ensure an on-time, airside delivery. The staff within the Customer Experience Team has years of experience working with VVIP clients, as well as large corporate operators with fleets of 40+ aircraft coordinating all catering requirements.

FLOWERS

To assist with your cabin preparations, our Customer Experience Team and in-house florist can provide you with any flower arrangement you need to enhance your passenger's inflight experience.

All aspects are considered – the seasonality of the flower, the colours and how they match your interior and any possible scents that would impact the cabin environment. Our arrangements can be delivered in glass vases or bouquets - we even cut to measure for on-board flower holders.

Please don't hesitate to ask our Customer Experience Team for our flower brochure and we are happy to discuss bespoke arrangements.

CONCIERGE

Our Customer Experience Team is lucky to be based right on the edge of the wonderful city that is London – if you feel that you're not going to have time to pick up the extras from the shops you require for your flight, we are more than happy to get them for you.

We have sourced a wide range of items for our flight attendants and love the challenge of finding specific items from our range of contacts. Our strong relationships with high-end shops such as Harrods and Selfridges, as well as some smaller, independent shops, mean we can source items for you and your passengers quickly and with ease.

No request is too much – please get in touch today.



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 0700 to 2200.

Please call +44 (0)203 693 3888 or email orders@onairedining.com and a member of our team will assist you with your order.

CANCELLATION POLICY

On Air Dining truly understands the unpredictable nature of private aviation. If you find you no longer require your catering order or would like to delay, our Customer Experience Team will always work with you to minimise any costs incurred.

24 + HOURS CANCELLATION

Should cancellation occur 24 business hours prior to your flight there will be no charge, unless special third party purchases were made at your request and we are unable to return the items.

12 – 24 HOURS CANCELLATION

Should cancellation occur between 12-24 business hours, we will endeavour to prevent any charges as much as possible, but please note that certain charges may apply due to time of cancellation, specific menu items, speciality shopping, 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 business hours notice. However, we will work closely with you to try and reduce charges where 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 ACJ's, BBJ's 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.

PRICING DISCLAIMER

Pricing valid until 31 December 2021

ALLERGENS AND DIETARY MENU KEY

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

GF	Gluten free
H	Halal
V	Vegetarian
VG	Vegan
1	Celery
2	Cereals containing gluten
3	Crustaceans
4	Eggs
5	Fish
6	Lupin
7	Milk
8	Molluscs
9	Mustard
10	Nuts
11	Peanuts
12	Sesame seeds
13	Soya
14	Sulphur dioxide

OTHER ON AIR DINING MENUS

Wide Body Charter: Tray Sets specifically designed for easy service onboard flights of 20 + pax

Box Meals: Beautifully presented individual boxed meals perfect for short haul or flights without Cabin Crew

Please ask our Customer Experience Team for more information.



ON AIR CAFÉ

On Air Dining brings their award-winning inflight service to the café at Farnborough Airport.

The On Air Café at Farnborough Airport (EGLF) offers premium quality breakfast, a wide selection of light and heartier meals, fresh baked goods and barista style coffee and beverages to airport staff, tenants, crew and passengers.

FRESH, SUSTAINABLE & CONVENIENT

All our produce is locally sourced from artisanal farms throughout the UK. 100% compostable or recyclable packaging makes the On Air Café a delicious and environmentally friendly choice.

CREW MEALS & LAST MINUTE FLIGHTS

Specially designed crew meal packages and a wide range of high-quality grab-and-go meals that are perfect for last minute flights or additional passengers.

MEETING & EVENT CATERING

Comprehensive menu that covers VIP guests and board meetings, to a casual team lunch. The On Air Café is an easy and affordable catering option for hangar tenants as our team will deliver to your office within the airport.



FARM TO FLIGHT

OUR FARM-TO-FLIGHT CONCEPT GOES EVEN FURTHER WITH THIS NEW MENU, FOCUSING ON SUSTAINABILITY AND FURTHER REDUCING ITS ENVIRONMENTAL IMPACT.

On Air Dining's Farm-to-Flight concept launched in 2018 with a menu that focused on hand selecting the very best artisanal farms and shops in the UK and inviting crews to visit our kitchens and arrange trips out to meet our incredible suppliers.

It was extremely encouraging to our CEO that there was a very welcomed shift in the mindset of the industry as more and more customers became interested in learning the provenance of the food they were eating and serving, as well as a significant growth in vegetarian and vegan requests.

With a global focus on environmental responsibility, On Air Dining pushes its Farm-to-Flight concept to go a step further focusing on sustainability and continuing to reduce its environmental impact.

We have continued to carefully select local artisanal suppliers as we champion local provenance, and it also helps reduce our carbon footprint. In addition, all our delivery vans are fitted with monitoring equipment to ensure driver efficiencies and reduced emissions.

We also concentrated on packaging with a goal of removing all polystyrene and plastic. This is an ongoing project as we are continually testing new biodegradable options for inflight use. Currently 75% of our packaging is biodegradable and the other 25% is fully recyclable. Our aim is to be fully biodegradable or reusable by the end of 2021.

We are pleased to share our progress and how you can responsibly dispose of your catering packaging:

- Box & liner: made from 100% recycled material and is 100% recyclable / biodegradable
- Stickers, raffia, paper & marketing material: 100% recyclable / biodegradable
- Meal containers: 100% recyclable / 95% biodegradable
- Sauce and accompaniments pots: 100% compostable / biodegradable
- Other items: 100% recyclable plastics or reusable china

Whilst there is still work to be done, we feel that we have a responsibility to our customer to provide the highest quality cuisine, whilst an obligation to the planet to do what we can with regards to using local, organic, and sustainably sourced products; as well as doing everything in our power to reduce our carbon footprint.



CULINARY TRAINING AND SERVICES

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

Discover the secret ingredients needed to enhance your inflight service with our range of culinary training programs.

Whether it is a 1-day course perfect for an introduction or refresh of basic culinary presentation techniques, to our 3 and 5-day more advance courses that explore more complex techniques, wine pairings, service training and more.

Courses are held monthly and quarterly in our kitchens and we are happy to schedule private training for large fleet operators with custom agendas for groups of 6 people and up.

HERE ARE JUST SOME OF THE TRICKS OF THE TRADE COVERED IN THE COURSES:

- | | |
|--|--|
| - Garnishing and plating techniques | - Homemade sauces |
| - Basic food prep and handling safety | - Service and presentation etiquette |
| - Reheating and maintaining food quality | - Wine knowledge and pairings |
| - Food allergens | - Ordering and menu planning |
| - Stretching portions | - What to look for when selecting a vendor |

- Tips to recover from a catering mix up

Check out our Instagram and Facebook pages for more information and how to book your place.

BREAKFAST



BREAKFAST PLATTERS

SEVERN & WYE SMOKED SALMON (2, 4, 5, 7, 14)

Served classically with crème fraîche, capers, shallots, parsley with a lemon wrapped in muslin

Full

Half

Individual

SELECTION OF BREAKFAST COOKED AND

CURED MEATS (2, 4, 9, 14)

Served with hard boiled eggs and sliced sourdough baguette. Salami, Wiltshire cured ham, turkey, mortadella and bresaola
(non-pork version available)

Full

Half

Individual

SELECTION OF BREAKFAST CHEESES (V, 2, 7, 14)

Served with figs, honey and pumpernickel bread. Emmenthal, Edam, Gorgonzola and Chèvre Blanc

Full

Half

Individual

SELECTION OF COOKED & CURED MEATS WITH

FARMHOUSE CHEESE (2, 7, 9, 12, 14)

Served with cherry tomatoes on-the-vine, cornichons and lavosh crackers

Full

Half

Individual

CONTINENTAL BREAKFAST

MIXED MINI CROISSANTS, PASTRIES

AND VIENNOISERIES (2, 4, 7, 10, 13)

LARGE CROISSANT (2, 4, 7)

PAIN AU CHOCOLATE (2, 4, 7)

PAIN AUX RAISIN (2, 4, 7, 14)

BAKERY MUFFINS (2, 4, 6, 7, 10)

TOASTS AND BREAKFAST BREADS

Sourdough (2, 6)

Tiger Bread (2, 6, 12)

Pumpernickel (2)

Bagels (2, 13, 12)

English Muffin (2, 7)

Wholemeal Seeded Bloomer (2, 12)

Demi Baguette (2)

Crumpets (2, 7)

Assorted Artisan Bread Rolls (2, 7, 12, 10)

Brioche (2, 7, 13)

PRESERVED JAM, MARMALADE

AND HONEY POTS (14)

BUTTER PORTIONS

Salted and Unsalted (7)

LOX SALMON AND CREAM

CHEESE BAGEL (2, 5, 7, 12, 13)

Served with dill & capers

(assembled or in kit form)

OVERNIGHT CHIA

SEED PUDDING (10, 13)

With mango and passionfruit compote

GREEK YOGHURT (7)

ASSORTED FRUIT YOGHURT (7)

Served in glass kilner jars
or original packaging

BREAKFAST COMPOTES

200g

BLUEBERRY

STRAWBERRY

RASPBERRY

MANGO AND PASSIONFRUIT

APPLE AND PEAR

SLICED FRUIT PER 100G

SEASONAL BERRIES PER 100G

FRUIT SKEWERS

Large

Mini

ON AIR DINING HOMEMADE ORGANIC

MAPLE GLAZED GRANOLA (2, 7, 10)

Served with vanilla yoghurt and berries

BIRCHER MUESLI (2, 7, 10, 14)

BREAKFAST BEVERAGES

JUICES AND SMOOTHIES

We offer a large selection of freshly squeezed juices that come in a range of sizes from 500ml to 1ltr bottles and have no added sugar or preservatives.

Juices include but are not limited to:

ORANGE

GRAPEFRUIT

WATERMELON

STRAWBERRY

MANGO

PINEAPPLE

LEMON AND MINT

CARROT

APPLE

COLD PRESSED GREEN JUICE

PEAR, CUCUMBER, KALE AND CELERY

TURMERIC JUICE SHOT

60ml

GINGER JUICE SHOT

60ml

KOMBUCHA

60ml

*Other juices and blends can be
made upon request

SMOOTHIES 500ML

DETOX (H, V, 7)

Pineapple, kale, apple, ginger,
wheatgrass and spinach

DEFENCE (H, V, 7)

Pineapple, mango, papaya, banana, ginger,
goji berry, flaxseeds and pumpkin seeds

ENERGY (H, V, 7)

Strawberry, banana, blueberry, raspberry,
spinach, cacao flaxseed and guarana powder

BERRY AND BANANA (H, V, VG, 10)

Blueberry, raspberry, strawberry,
banana and coconut yoghurt

GREEN BREAKFAST (H, V, VG)

Avocado, spinach, cucumber, kale
banana and flaxseed.

MILK

ORGANIC WHOLE (7)

ORGANIC SEMI-SKIMMED (7)

ORGANIC SKIMMED (7)

ORGANIC LACTOSE-FREE (7)

SOYA MILK (13)

ALMOND MILK (10)

BARISTA OAT MILK(++)

COCONUT MILK (10)

KEFIR FLAVOURED OR PLAIN (7)

TEAS AND COFFEES

All teas and coffees are available for you to prepare onboard or freshly brewed and delivered piping hot in a flask for your ease. We offer a wide variety of fine English and international teas, including herbal and fruit teas. As well as a full range of Nespresso Capsules and artisanal coffee blends from around the world, to include authentic Arabic coffee. And a must try for your onboard dry stores, the On Air Dining 'Farnborough Blend', which is a well-balanced, easy drinking coffee with creamy mouth feel and medium acidity. Available in resealable bags for onboard use and featured exclusively at the On Air Café.

HOT BREAKFAST SELECTION

ORGANIC PORRIDGE (H, V, 7, 14)

Served plain

Choice of compote
or berries

FLUFFY BUTTERMILK PANCAKES (2 pcs)

(2, 4, 7, 14)

Served with maple syrup and butter

HEALTHY PANCAKES (H, V, GF, 2, 4, 13)

Buckwheat, blueberry and soya milk pancakes

Served with Greek yoghurt and organic maple syrup

BELGIAN WAFFLES (2pcs)

(2, 4, 7, 13)

Dusted with cinnamon sugar

BRIOCHE PAIN PERDU (2, 4, 7, 13)

Served with vanilla mascarpone and
caramelised peaches

EGGS BENEDICT (2, 4, 7, 14)

Toasted English muffin, poached organic
hens egg, spinach, Wiltshire cured ham and
hollandaise sauce

EGGS ROYALE (H, 2, 4, 5, 7, 14)

Toasted English muffin, poached organic
hens egg, spinach, Scottish smoked salmon
and hollandaise sauce

SMASHED AVOCADO AND

STREAKY BACON (2, 4, 7)

Chilli and lime avocado with maple cured
bacon, poached organic hens egg served on
grilled sour dough or toasted English muffin

*vegetarian option available

Contact our Customer Experience Team to place your order.

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PLAIN OR EGG WHITE OMELETTES

3 EGGS (4)

With one filling

Extra filling

Choose a selection from any of these fillings:

CHEESE (7)

WILTSHIRE CURED HAM (14)

ONION

SAUTEED MUSHROOM

PEPPERS

TOMATO

SPINACH

POTATO

BREAKFAST BURRITO (2, 4, 7)

Flour tortilla, chorizo rosario, scrambled organic eggs, fresh pico de gallo and smashed avocado

BACON SANDWICH (1, 2, 7, 9, 13)

(Either assembled or in kit form)

Suffolk cured back bacon served between your choice of bread, and tomato or brown sauce

FULL ENGLISH BREAKFAST (2, 4, 7)

Cured back bacon, sausage, hash browns, grilled tomato, portobello mushroom, baked beans and egg of your choice

FREE RANGE EGGS (4)

Boiled, poached, fried or scrambled (7)

SAUSAGES 2PCS

CHICKEN (H, 7, 14)

BEEF (H, 7, 14)

CUMBERLAND (7, 14)

VEGETARIAN PLANT BASED (H, 7, 14)

BACON

SUFFOLK CURED BACK BACON 2 pcs (14)

CRISP SUFFOLK CURED
STREAKY BACON 3 pcs (14)

TURKEY BACON 2pcs (H, 14)

VEGETARIAN PLANT BASED (H, 7, 14)

POTATOES

HASH BROWNS (H, VG, 2, 4, 14)

SWEET POTATO HASH (H, VG, 7)

SKILLET POTATOES (H, V, 1, 7)

ACCOMPANIMENTS

GRILLED PORTOBELLO
MUSHROOM (H, VG, 7)

GRILLED TOMATOES (H, VG)

BAKED BEANS (H, VG, 14)

TOMATO AND BROWN SAUCE (1, 9, 13)

STORNOWAY BLACK PUDDING (2, 4, 9, 13, 14)



CANAPÉS



CANAPÉS

Let us do the work for you! Our chefs are creating new and exciting canapés daily that make up our platters.

We suggest 3 per person and will send a balanced selection. Please be sure to let us know of any dietary and allergy requirements.

MIXED COLD CANAPÉ PLATTERS

MIXED HOT CANAPÉ PLATTERS

KILNER JAR ANTIPASTI

GRILLED ARTICHOKE HEARTS (1, 9, 14) 200g

LEMON, CHILLI AND GARLIC 200g
MARINATED OLIVES (14)

MARINATED FETA, ROASTED 200g
RED PEPPER AND PITTED OLIVES (7, 14)

SALTED ALMONDS (10) 200g

SUN BLUSHED TOMATOES 200g
AND BOCCONCINI MOZZARELLA (7, 14)

CROSTINI WITH FRESH 200g
BASIL PESTO (2, 7, 10)

ASSORTED SERIOUS PIG SNACKS –
seriously good pub style snacks from London

CAVIAR KITS (2, 5, 7, 14)

On Air Dining are proud to offer the finest quality fresh caviar from around the world.

Beluga
Oscietra
Sevruga

Pick your choice of caviar and we will put together the classic accompaniments - sour cream, blinis, shallot, lemon, egg yolk and whites.

GARNISH KITS

Let us create a bespoke garnish kit for you to perfectly finish dishes.

FINE DINING



STARTERS

HERITAGE TOMATO AND LAVERSTOKE

PARK MOZZARELLA SALAD (GF, H, V, 7, 9)

Chardonnay cherry tomato, aged balsamic syrup and basil

SCOTTISH BALIK SMOKED SALMON

(GF, 5, 7, 14)

Compressed apple, crème fraîche, watercress, panna cotta and Oscietra caviar

CROMER CRAB AND CRAYFISH

SALAD (1, 3, 4, 5, 9, 14)

Lemon grass mayo, mango salsa, compressed cucumber, pickled daikon and purple shiso

ROULADE OF CONFIT DUCK

AND FOIE GRAS BON BON (1, 2, 9, 10, 14)

Pain d'epices crumb, heritage carrot salad and golden raisin purée

VEGETARIAN SCOTCH EGG (V, 2, 4, 7, 14)

Soft-boiled quail's egg, grilled asparagus tips, pickled Shimeji mushrooms, black truffle vinaigrette and crispy shallots

WHIPPED ASHLYNN GOATS CHEESE

(1, 7, 9)

Heritage beetroot salad, candied pine nuts and compressed grapes

DECONSTRUCTED GREEK SALAD (1, 7, 9)

Charred and compressed cucumber, barrel aged feta mousse, confit cherry tomato, black olive crumb, pickled baby onions, marinated red pepper and oregano oil

SEAWEED WRAPPED CURED

SCOTTISH SALMON (2, 3, 5, 12, 13)

Pickled Asian radish, avocado and wasabi purée, soy and honey dressing

MAINS

ROAST LOIN AND FAGGOT OF

HERDWICK LAMB (1, 2, 4, 7, 9)

Potato terrine, baby vegetables, wild garlic and carrot purée

NORTH ATLANTIC BLACKENED

MISO COD (5, 12, 13, 14)

Sesame bok choy, shitake broth and pink ginger

SOUS VIDE CORNISH MONKFISH

(1, 2, 5, 7, 9, 14)

Wrapped in pancetta, smoked aubergine purée, potato gnocchi, grilled artichoke and black garlic jus

CORNFED NORFOLK CHICKEN

BALLONTINE (1, 2, 4, 7, 9)

Stuffed with mushroom farce and wrapped in pancetta, butter roasted Jerusalem artichoke, braised baby gem lettuce and garden peas and thyme jus

28 DAY MATURE BEEF FILLET

(1, 2, 3, 5, 7, 9, 12, 13)

Fondant potato, soubise purée, wilted spinach, crispy oxtail and thyme jus

GRESSINGHAM DUCK BREAST

(1, 2, 7, 9)

Celeriac purée, crispy leg bonbon, mead glazed carrot, purple kale and spiced black cherry jus

PAN ROASTED CORNISH SEA BASS

(1, 2, 3, 5, 7, 8, 9, 14)

Cockle croquette, sweetcorn velouté, glazed salsify, charred leek and crispy serrano ham

SLOW COOKED SHORT RIB

OF WAGYU BEEF (1, 2, 3, 5, 7, 9, 12, 13)

King oyster mushroom, tender stem broccoli, truffle pomme purée, confit shallot, porcini and miso jus

*Halal options available on all starters

*Halal options available on all main courses

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BRASSERIE



FILLET OF BEEF (1, 7, 9)

Horseradish polenta chips, watercress,
shallot salad, tomato fondue
and chimichurri salsa

HAY SMOKED SPATCHCOCK

POUSSIN CHICKEN (1, 2, 5, 7, 9)

Celeriac mash, wilted greens, cider jus

PAN SEARED SCOTTISH SALMON

(2, 4, 5, 7)

Grilled asparagus, potato gnocchi, chive and
lemon velouté

CONFIT GRESSINGHAM

DUCK LEG (1, 2, 7, 9, 13)

Sweetheart cabbage, sausage and white bean
cassoulet

BLACKENED CAJUN SPICED

NORFOLK CHICKEN BREAST (1, 2, 7, 9, 10, 13)

Steamed rice, light coconut curry emulsion
and crisp salad

SLOW COOKED DAUBE OF

HERTFORDSHIRE BEEF (1, 2, 7, 9, 14)

Pomme purée, bourguignon garnish and
rich red wine jus

OSSO BUCCO (1, 2, 7, 9)

Slow cooked rose veal shin served with saffron
risotto Milanese

CLASSIC SHEPHERD'S PIE (H, 1, 2, 7)

Pulled lamb, minted seasonal greens

CHICKEN COQ AU VIN (1, 2, 7, 9, 14)

Savoy cabbage, sautéed mushrooms,
and fondant potato

PAN FRIED STONE BASS (1, 5, 7, 14)

Saffron mashed potatoes, grilled,
vegetables, orange and olive dressing

ON AIR DINING FAJITAS

(2, 7, 13)

Flour tortillas, Monterey Jack cheese, fresh
guacamole, sour cream, pico de gallo and
cilantro slaw

Available with a choice of:

Chicken

Prawn

Steak

Vegetable

GRILLED CORNISH LOBSTER (1, 3, 7)

Lemon and herb butter, fennel,
chicory and apple salad

Full

Half

TRADITIONAL BEEF STROGANOFF

(1, 2, 7, 9, 14)

Steamed rice, sour cream, parsley and
sliced cornichons

WORLD CURRIES



THAI GREEN CURRY (1, 3, 5, 7, 10, 12, 13, 14)

Fragrant Thai rice, toasted sesame, green papaya salad

Available with a choice of:

Chicken

Prawn

Vegetable

TIKKA MASALA (1, 2, 7, 9, 10)

Steamed basmati rice, fresh coriander and hand stretched naan bread

Available with a choice of:

Chicken

Prawn

Vegetable

CHICKEN KATSU (1, 2, 4, 7, 9, 10, 13)

Sticky rice with crunchy pickled Asian vegetable salad

MASSAMAN (1, 5, 10, 11, 12, 13)

Fragrant Thai rice, sweet potato and baby corn

Available with a choice of:

Chicken

Beef

Vegetable

GOAN SEAFOOD CURRY (1, 3, 5, 7, 8, 10)

Steamed basmati rice, sea bass, tiger prawns, monkfish and green lip mussels cooked in a fragrant coconut broth

LAMB ROGAN JOSH (1, 2, 7, 9)

Steamed basmati rice, cucumber and mint raita and hand stretched naan bread

WEST AFRICAN STYLE

JOLLOF RICE WITH CHICKEN (1, 7, 9, 10, 13)

DESSERTS



FINE DINING

DARK CHOCOLATE SPHERE

(H, V, 2, 4, 7)

Sable biscuit, salt caramel and mint infusion

ON AIR DINING ETON MESS (4, 7)

Prosecco poached strawberries, cassis gel, crème chantilly, freeze dried raspberry meringue shards

COCONUT PANNA COTTA (V, VG, 10, 13)

Lime macerated mango, pistachio praline crumb

DECONSTRUCTED ROASTED

WHITE CHOCOLATE CHEESECAKE

(2, 4, 7, 10, 11)

Salted caramel, glazed banana and peanut brittle.

PETIT FOURS

Allow us to create a bespoke selection of handmade petit fours to accompany your lunch or dinner. We suggest 3 per person and will send a balanced selection. Please be sure to let us know of any dietary and allergy requirements.

We also offer a range of macarons or chocolates by Pierre Hermé and Ladurée (4, 7, 10)

BRASSERIE

CLASSIC TIRAMISU (H, V, 2, 4, 7, 10, 14)

Coffee soaked Savoiardi sponge, mascarpone and chocolate crumb and Amoretti biscuits
Served in a glass kilner jar

ORANGE AND HONEY STEAMED

SPONGE (H, V, 2, 4, 7)

Thyme crumble and vanilla custard

CHOUX PASTRY PROFITEROLES

(2, 4, 7)

Filled with crème chantilly and dark chocolate sauce

INDIVIDUAL BRAEBURN APPLE

TARTE TATIN (2, 4, 7)

Calvados crème fraîche

DARK CHOCOLATE FONDANT (2, 4, 7, 14)

Morello cherry compote and crème fraîche
D'Isigny

VEGAN AND
VEGETARIAN



STARTERS

HERITAGE TOMATO AND LAVERSTOKE

MOZZARELLA SALAD (H, V, 7) (VG option available)

Chardonnay cherry tomato, aged balsamic
syrup and basil

WHIPPED ASHLYNN GOATS CHEESE

(V, 1, 7, 10) (VG option available)

Heritage beetroot salad, candied pine nuts and
compressed grapes

VEGETARIAN SCOTCH EGG (V, 2, 4, 7, 14)

Soft-boiled quail's egg, grilled asparagus tips,
pickled Shimeji mushrooms, black truffle
vinaigrette and crispy shallots

VEGETABLE RICE PAPER ROLLS

(V, VG, 1, 10, 11, 12, 13)

Nam Jim dipping sauce

WATERCRESS PANNA COTTA

(V, 1, 7, 9, 13) (VG option available)

Confit fennel, compressed apple
and hazel nut dressing

KING OYSTER MUSHROOM DIPPERS

(V, 1, 2, 4, 7, 9) (VG option available)

Garlic aioli and crunchy vegetable slaw

MAINS

MISO ROASTED EGGPLANT

(V, VG, 10, 12, 13)

Glazed king oyster mushroom, charred corn,
bok choy with yuzu and aged soy dressing

CHICKPEA AND MUSHROOM JALFREZI

WITH CAULIFLOWER BHAJIS (GF, H, V, VG)

Steamed basmati rice

SOBA NOODLES WITH STIR FRIED

BROCCOLI AND SHIITAKE (H, V, VG, 10, 11, 12)

Spicy peanut sauce

BAHARAT ROASTED CAULIFLOWER

(H, V, 2, 7, 12)

Bulgur wheat, pomegranate, tahini dressing
and puffed quinoa with molasses sauce

VEGETABLE AND WHITE BEAN TAGINE

(H, V, VG, 1, 2, 10, 13)

Saffron couscous, apricots and sliced almonds

GRILLED GLOBE ARTICHOKE, ZUCCHINI

AND HALLOUMI SAGANAKI (H, V, 1, 2, 7, 14)

SPICED ROASTED BUTTERNUT

(H, V, VG, 10)

Braised lentils, and spiced coconut with
roasted Romanesco cauliflower

DESSERTS

AVOCADO CHEESECAKE (V, VG)

Green tea, medjool dates
and fresh berries

CHOCOLATE GANACHE MOUSSE (V, VG)

Honeycomb and compressed strawberries

COCONUT PANNA COTTA (V, VG)

Lime macerated mango and pistachio
praline crumb

CINNAMON POACHED PEAR

(H, V, VG, 10)

Yuzu curd, candied Macadamia nuts and
candied ginger

SALADS, SOUPS,
AND SANDWICHES



SALADS

CAESAR SALAD (2, 4, 5, 14)

Romaine, baby gem leaves, garlic croutes,
shaved Parmesan, pickled anchovies

Available with a choice of:

Grilled breast of free-range chicken

Grilled salmon

King prawns

CLASSIC TUNA NIÇOISE SALAD

(GF, H, 1, 4, 5, 14)

Available with a choice of seared tuna or flaked
slow-cooked tuna and new potatoes, green beans,
cherry tomato, black olive and soft-cooked quail
eggs

TRADITIONAL GREEK SALAD (H, V, 7, 14)

Barrel-aged feta, Kalamata olives, cucumber,
tomato, lemon and olive oil dressing

QUINOA AND CHICKPEA SALAD

(GF, H, VG, 10, 14)

Pistachio pesto, spring onion and mint

SUPER FOOD SALAD (GF, H, VG, 9, 13, 14)

Buckwheat, edamame, avocado, broccoli,
pickled cauliflower and citrus dressing

CAPRESE SALAD (GF, H, V, 7, 14)

Tomato slices, mozzarella, basil pesto,
basil cress, salt and olive oil

MIXED LEAF SALAD (GF, H, VG, 9, 14)

Seasonal salad leaves

GARDEN SALAD (GF, H, VG, 9, 14)

Cucumber, cherry tomato, fine beans,
spring onion and mixed seasonal leaves

TABBOULEH SALAD (H, VG, 2, 14)

Watermelon, fresh mint, spring onions
and roasted butternut squash

GREEN SALAD (V, VG, H, 1)

Romaine lettuce, baby spinach, rocket,
celery, cucumber, green tomatoes, fennel,
spring onion and extra virgin olive oil dressing

POACHED SCOTTISH SALMON

(1, 4, 5, 9)

Watercress, asparagus, new potatoes and
soft-boiled hens egg and lemon dressing

ROCKET SALAD (H, V, 7, 10)

Rocket, globe artichoke and sun blushed
tomatoes with Ashlynn goats cheese and pesto

ON AIR DINING POKE BOWL

(1, 2, 12, 13)

Filled with sticky sushi rice, crispy onions,
edamame beans, crunch rainbow salad,
baby spinach with soy and chilli dressing

Available with a choice of:

Miso glazed chicken

Teriyaki glazed tiger prawns

Yellowfin tuna ceviche

SOUPS

500ml

CLASSIC BORSCHT (GF, H, V, 1, 7, 14)

Soured cream and dill

OVEN ROASTED TOMATO AND BASIL

(GF, H, VG, 1, 14)

Heritage tomato

MUSHROOM VELOUTÉ (GF, H, V, 1, 7, 14)

Sautéed wild mushrooms

RED LENTIL AND CUMIN (GF, H, V, 1, 14)

Red lentil salsa

SPICED COCONUT AND BUTTERNUT

SQUASH (GF, V, VG, 1, 10, 14)

Toasted pumpkin seeds

CRAB AND SWEETCORN (1, 2, 3, 7, 9)

BROCCOLI ,WATERCRESS AND

SPINACH (V, 1, 7)

Herb crème fraîche

CARROT, GINGER AND CORIANDER

(V, 1,7)

CELERIAC, TRUFFLE AND HAZLENUT

(V, 1,7, 10)

PEA AND HAM (1, 7, 9, 14)

CLEAR BROTHS

500ml

CLEAR CHICKEN NOODLE (H, 1, 2, 14)

CLASSIC MINESTRONE (H, V, 1, 14)

Vegetables and pasta in a rich tomato broth

TOM YAM (GF, H, 1, 3, 5, 12, 13, 14)

Spicy hot and sour soup made with either:

Prawn (3)

or

Vegetable (V)

ON AIR DINING RAMEN

(1, 2, 3, 4, 5, 8, 9, 12, 13)

Kombu and dashi broth, tare sauce, bean sprouts,
baby corn, shitake, bok choi and spring onion,
udon noodles and soft boiled egg. (kit form)

Available with a choice of:

Miso chicken

Teriyaki prawns

Slow cooked pork

SANDWICHES

Choose from our range of individual sandwiches on bagels, wraps, panini, demi baguette, farmhouse white or multigrain bread.

*GF, H, VG options available

Including but not limited to:

CLUB SANDWICH (2, 4, 7, 14)

BLT (2, 4, 7, 14)

CHEESE TOASTIES (H, V, 2, 7, 14)

ROAST BEEF AND HORSE RADISH
(H, 2, 4, 7, 9, 14)

ROAST CHICKEN AND TARRAGON
MAYONNAISE (H, 2, 4, 7, 9, 14)

WILTSHIRE CURED HAM WHOLEGRAIN
MUSTARD MAYONNAISE (2, 4, 7, 9, 14)

BRESAOLA, ROCKET AND SUNDRIED
TOMATO WITH PESTO MAYONNAISE (2, 4, 7, 10, 14)

CORONATION CHICKEN (H, 2, 4, 7, 9, 14)

POACHED SALMON, LEMON AND
DILL MAYONNAISE (H, 2, 4, 5, 7, 9, 14)

TUNA AND SWEETCORN (H, 2, 4, 5, 7, 9, 14)

BRIE, CRANBERRY AND ROCKET
(H, 2, 7, 14)

SCOTTISH SMOKED SALMON
CUCUMBER AND CREAM CHEESE (2, 5)

MATURE AGED CHEDDAR AND PICKLE
(H, V, 2, 7, 14)

CHARGRILLED VEGETABLES AND
HOUMOUS (V, VG, 2, 7, 14)

FREE RANGE EGG AND WATERCRESS
(2, 4, 7, 9)

PRAWN MARIE ROSE AND
CRISP ICEBERG LETTUCE (H, 2, 3, 4, 7, 14)

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PASTA



PASTA

TRUFFLE LINGUINE (V, 2, 4, 7, 9, 14)

Fresh linguine, shaved summer truffle and parmesan cream sauce

CLASSIC BEEF LASAGNE

(H, 1, 2, 4, 7, 9, 14)

Layered in pasta sheets with a creamy cheese sauce

AUBERGINE AND COURGETTE

LASAGNE (H, V, 2, 4, 7, 9, 14)

Layered in pasta sheets with a creamy cheese sauce

SLOW COOKED BEEF RAGU

(1, 2, 4, 7)

Pappardelle pasta and shaved parmesan

SPINACH AND RICOTTA RAVIOLI

(H, V, 1, 2, 4, 7, 9, 14)

Spinach and nutmeg crème fraîche sauce

TAGLIATELLE CARBONARA (2, 4, 7, 9, 14)

Sautéed mushroom and bacon lardons

LOBSTER LINGUINE WITH

THERMIDOR SAUCE (1, 2, 3, 4, 8, 9, 14)

PUMPKIN GNOCCHI (H, V, 2, 4, 7, 9, 14)

Crumbled goats cheese, fried sage and toasted pine nut

THREE CHEESE MACARONI PASTA BAKE

(2, 4, 7, 9)

Topped with ciabatta and herb crumb

Available with a choice of:

Black truffle

Lobster (3)

PENNE RIGATE (V, 2, 4, 7, 10)

Slow roasted cherry tomatoes, baby spinach, pesto and shaved parmesan

RISOTTOS

WILD MUSHROOM RISOTTO (GF, H, V, 1, 7)

Parmesan shavings

RISOTTO PRIMAVERA (GF, H, V, 7, 9)

Sugar snaps and rocket salad

BUTTERNUT SQUASH AND

PANCETTA RISOTTO (2, 7, 14)

Pecorino cheese

RISOTTO MILANESE (1, 2, 7, 9)

WITH VEAL OSSOBUCO

Please ask our Customer Experience Team if you have any special requests and we will endeavour to satisfy your needs. GF options available on request.

SAUCES

ARRABIATA (H, V, VG, 1, 14)

BOLOGNESE (H, 1, 14)

BASIL PESTO (H, V, 7, 10, 14)

TOMATO AND BASIL (H, V, VG, 1, 14)

EXTRA VIRGIN OLIVE OIL (H, V, VG)

LAST MINUTE ORDERS



The following are all served with the chef's selection of jus or sauce unless otherwise specified:

Fillet of Beef (220g) (H)
 Sirloin of Warrendale Wagyu (220g)
 Rack of Lamb (3 bone) (H)
 Veal Escalope
 Norfolk Chicken Breast (H)
 Lamb Chops (3pc) (H)
 Rib-eye Steak (220g)(H)
 Sirloin Steak (220g) (H)
 Cod Fillet (H, 5)
 Salmon Fillet (H, 5)
 Sea Bass Fillet (H, 5)
 Line Caught Sea Bass (H, 5)
 King Prawns (6) (H, 3)
 Tuna (180g) (H, 5)
 Aberdeen Angus Beef Burger
 with toasted brioche bun (H, 2, 4, 7, 13)

SAUCES

Bordelaise (1, 14)
 Red Wine (1, 14)
 Madeira (1, 14)
 Napoli Tomato Sauce (GF, H, V, VG, 1, 14)
 Hollandaise (2, 4, 7)
 Béarnaise (2, 4, 7)
 Lemon and Herb Butter (7)
 Café de Paris butter (1, 7, 9)
 Fish Velouté (1, 2, 5, 7)
 Sauce Vierge (14)

SIDES

Steamed Rice (GF, H, V, VG)	200g
Brown Rice (GF, H, V, VG)	200g
Wild Rice (GF, H, V, VG)	200g
Egg Fried Rice (4, 5, 12)	200g
Oven Roasted New Potatoes (GF, H, V, VG)	200g
Steamed New Potatoes (H, V, VG)	200g
Creamed Mash Potato (GF, H, V, 7)	200g
Fondant Potatoes (GF, H, V, 7)	2pc
Steamed Seasonal Vegetables (GF, H, V, VG)	200g
Grilled Mediterranean Vegetables (GF, H, V, VG)	250g
Fine French Beans (GF, H, V, VG)	50g
Steamed Tender Stem Broccoli (GF, H, V, VG)	150g
Roasted Vine Tomatoes (GF, H, V, VG)	£9.95/200g
Stir Fried Vegetables (GF, H, V, VG, 12, 13, 14)	250g
Asparagus Steamed or Grilled (GF, H, V, VG)	200g
Spinach Creamed or Buttered (GF, H, V, VG)	180g
Couscous (H, V, VG, 2)	200g
Quinoa (GF, H, V, VG)	200g
French Fries (H, V, VG)	200g
Thick Cut Chips (GF, H, V, VG)	200g

BUILD YOUR OWN HEALTHY LIVING OPTION

INGREDIENTS 200g

Sliced Cucumber
Sliced Spring Onion
Sliced Red Onion
Half Cherry Tomatoes
Sliced Avocado
Diced Avocado
Guacamole
Pickled Beetroot (14)
Edamame Beans Shelled (13)
Edamame Beans Unshelled (13)
Sweet Corn
Sliced Celery (1)
Capers (14)
Cornichons (14)
Sundried Tomatoes (14)
Pitted Green Olives
Pitted Black Olives
Pitted Mixed Olives

COMPOUND SALADS 200g

Creamy Coleslaw (4, 9)
Potato Salad (4, 9)
Coronation Rice (4, 9)
Tabbouleh
Bulgur Wheat

SALAD LEAVES 200g

Rocket
Watercress
Baby Spinach
Cos
Lollo Rosso
Baby Gem
Raddicchio
Pea Shoots

DRESSINGS 250ml

Balsamic (9)
French
Cabernet Sauvignon
Caesar (4, 5, 7, 9)
Honey and Soy (13)
Lemon (9)
Marié Rose (4, 9)
Raita (7)
Ranch (4, 7, 9)
Sesame, Ginger and Yuzu (12, 13)

CHEESE 100g

Barrel Aged Feta
Crumbled Blue Cheese
Bocconcini Mozzarella
Sliced Buffalo Mozzarella
Grated Mature Cheddar
Shaved Parmesan
Sliced Petite Brie
Rosary Ash Goats Cheese

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FRESH HERBS	25g
Parsley	
Mint	
Coriander	
Chervil	
Dill	
Tarragon	

NUTS	100g
Fresh Pistachio (10)	
Salted Pistachio (10)	
Hazelnuts (10)	
Pecan Nuts (10)	
Walnuts (10)	
Toasted Pine Nuts (10)	
Raw Cashew Nuts (10)	
Salted Cashew Nuts (10)	
Jumbo Peanuts (11)	

SEEDS	100g
Pumpkin Seeds	
Sunflower Seeds	
Flaxseeds (whole)	
Flaxseeds (ground)	
Seed Mix (12)	

EXTRAS

Garlic Croutons (H, V, 2, 7, 14)	100g
Parmesan Croutons (2, 7, 14)	100g
Lemon Half Wrapped in Muslin	
Soft or Hard boiled Organic Hens Egg (4)	

ARABIC

All dishes in the Arabic menu are prepared in our fully certified Halal kitchen. If required, please ask for a copy of our certificate.

SELECTION OF ARABIC BREAD (H, 2)

FUL MUDAMMAS (GF, H, VG)

HOT AUTHENTIC ARABIC BLEND
COFFEE ltr

COLD MEZZA

HOUMOUS (GF, H, VG, 12)

MOUTABAL (GF, H, VG, 12)

TABBOULEH (H, VG, 2)

WARAK ENAB (H)

BABA GANOUSH (GF, H, VG, 12)

LABNEH WITH BLACK OLIVE (GF, H, V, 7, 14)

HOT MEZZA

KIBBEH (H, 2)

FALAFEL (H, V, 1)

SAMBOUSEK CHEESE (H, V, 2, 4, 7, 13)

SAMBOUSEK LAMB (H, 2, 7, 13)

FATAYER B'SABANEKH (H, V, 2, 7)

GRILLED HALLOUMI CHEESE (H, V, 7)

SALADS

FATTOUSH (H, VG, 2, 9, 14)

TOMATO AND ONION SALAD
(GF, H, VG, 9, 14)

GREEK SALAD (GF, H, V, 7, 9, 14)

ARABIC MIXED GRILL

KAFTA KHOSH-KHASH (GF, H)

LAHEM MESHWI (GF, H, 7, 9)

SHISH TAOUK (GF, H, 7, 9)

MAIN COURSES

LAMB TAGINE (H, 2, 7, 10, 14)
Moroccan Couscous

KING PRAWNS (H, GF, 1, 2, 14)
Spicy Sauce

CHICKEN BIRYANI (H, GF, 7, 10)

LAMB KABSIA (H, GF, 7, 10)

OKRA STEW (GF, H, VG, 14)

BASMATI RICE (GF, H, VG)

FREEKEH (GF, H, VG, 14)

DESSERTS

BAKLAWA (H, V, 2, 7, 10, 13, 14)

UM ALI (H, V, 2, 4, 7, 10, 14)

MEGHLI RICE PUDDING (H, V, 2, 7, 10)

MOUHALLABIEH MILK PUDDING
(H, V, 2, 4, 7, 10, 14)

SHARING PLATTERS



CRUDITÉS (GF, H, V, VG, 1, 4, 12, 14)

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

FRUIT (GF, H, V, VG)

Full / Half / Individual

Selection of seasonal fresh cut fruits

COLD CUTS (H, 9, 14)

Full / Half / Individual

Selection of roast beef, turkey, lamb, grilled chicken, with dill pickles, pickled onions and mustard

CHARCUTERIE (GF, 9, 14)

Full / Half / Individual

Pork or Non-Pork Option (H)

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

SMOKED FISH (H, 1, 2, 5, 14)

Full / Half / Individual

Selection of hot smoked salmon, eel, halibut, trout and mackerel with horseradish crème fraîche, dark rye bread, celeriac remoulade, pickled shallots, and gherkins

SMOKED SALMON (H, 2, 4, 5, 7, 14)

Full / Half / Individual

Hand carved Severn & Wye smoked salmon served with pickled cucumber, dill salad, crème fraîche, caper berries, cracked pepper, lemon wrapped in muslin and blinis
Add Balik Salmon

Full

Half

SEAFOOD (GF, H, 3, 4, 8, 9, 14)

Full / Half / Individual

Mediterranean prawns, dressed crab, green lip mussels, marinated squid and crayfish tails, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce.

Add Poached Lobster

Full

Half

FARMHOUSE CHEESE (H, V, 1, 2, 4, 7, 10, 12, 14)

Full / Half / Individual

Selection of farmhouse British cheeses with homemade chutneys, grapes, celery hearts, sea salt and seeded crackers

SANDWICH (2, 4, 7)

Full / Half / Individual

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

*GF, VG, H options available

HOMEMADE MINI AFTERNOON TEA (2, 4, 7, 10)

Full / Half / Individual

A varied selection of mouthwatering mini cakes, tarts, scones and macrons

*GF, VG, H options available

SWEET TREATS



TRADITIONAL SCONES

(H, V, 2, 4, 7, 14)

Served with Cornish clotted cream and
strawberry confiture

Large 2pc

Small 2pc

DOUBLE CHOCOLATE BROWNIE

(GF, H, V, 4, 7, 10)

SEA SALT AND CARAMEL

CHOCOLATE TARTS

(H, V, 2, 4, 7)

LEMON AND RASPBERRY TART (2, 4, 7)

CHOCOLATE OPERA CAKE (H, V, 2, 4, 7)

CARROT CAKE (H, V, 2, 4, 7, 10, 14)

RED VELVET (H, V, 2, 4, 7)

CHOCOLATE CAKE (H, V, 2, 4, 7)

VICTORIA SPONGE (H, V, 2, 4, 7)

LEMON DRIZZLE CAKE (2, 4, 7)

INDIVIDUAL BERRY PAVLOVA

WITH CRÉME CHANTILLY

(4, 7)

CHOCOLATE ECLAIRS 2pc (H, V, 2, 4, 7)

HONEY AND PISTACHIO CAKE

(H, V, 2, 4, 7, 10)

FRESHLY BAKED COOKIES

(V, 2, 4)

DOUBLE CHOC CHIP 2pc

WHITE CHOCOLATE & MACADAMIA 2pc

OAT AND RAISIN 2pc

PLAIN 2pc

ON AIR HOMEMADE

MACARON SELECTION (2, 4, 7, 10)

6 pc

12 pc

18 pc

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CHILDREN'S MENU



MAIN COURSES

SPAGHETTI WITH MEATBALLS,
TOMATO AND BASIL SAUCE (H, 1, 2, 4, 7, 9, 14)

Served separately to help avoid mess,
with individual pots of parmesan cheese

CHICKEN BREAST (GF, H, 1, 7, 14)
New potatoes, gravy and seasonal vegetables

SAUSAGES (1, 2, 7, 14)
Chicken, pork, vegetarian sausages available
Creamed potato, onion gravy, seasonal vegetables

LASAGNE (H, 1, 2, 4, 7, 14)
Beef cooked in tomato sauce with creamy
cheese sauce

BREADED CHICKEN GOUJONS (H, 2, 4, 7)
Made with chicken breast pieces and served
with a choice of two sides

BREADED FISH GOUJONS (H, 2, 4, 5, 7)
Made with salmon or cod fillet in breadcrumbs
and served with a choice of two sides

MACARONI CHEESE (H, V, 2, 4, 7, 9)
Selection of popular pasta shapes available

With a choice of two sides:

MASHED POTATOES (H, GF, V, 7)

NEW POTATOES (H, GF, V, 7)

FRENCH FRIES (H, GF, V, 7)

BROCCOLI (H, GF, V, 7)

GREEN BEANS (H, GF, V, 7)

PEAS (H, GF, V, 7)

SEASONAL VEGETABLES (H, GF, V, 7)

RICE (GF, H, V, VG)

DESSERTS

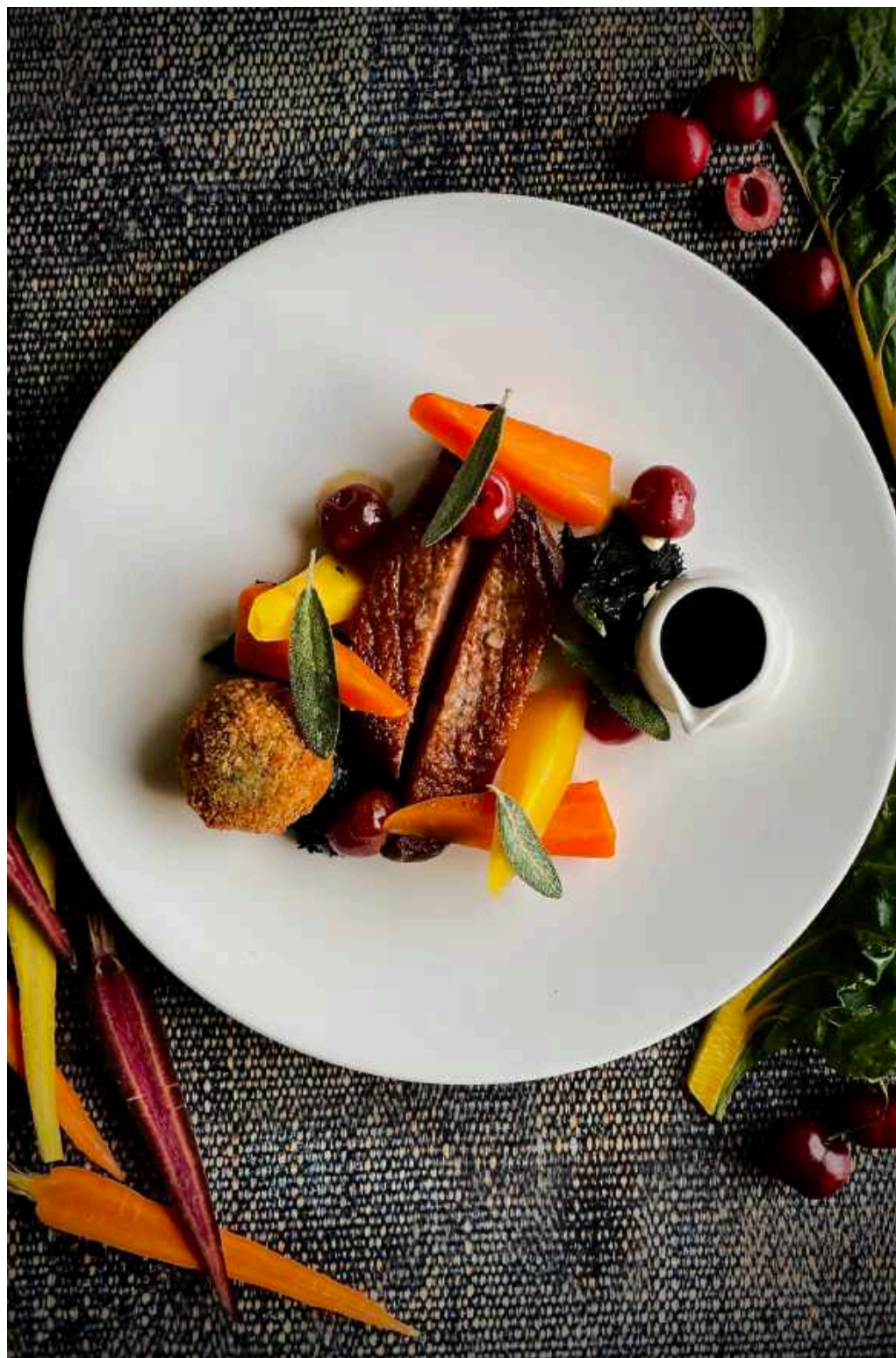
MAKE YOUR OWN COOKIE BOX (2, 7)

Why not let your younger guests make their
own cookie creations with our extremely large
chocolate chip cookie. Served with icing sugar,
smarties, marshmallows, iced gems and fairy
dust.

AMERICAN FLUFFY PANCAKES
(2, 4, 7, 14)

Blueberries and maple syrup

CHOCOLATE BROWNIE (H, V, 4, 7, 10)



SEASONAL TASTING MENU

We are proud to be known throughout the industry for designing menus for maximum enjoyment and ease of serving at altitude.

Our Seasonal Tasting Menu is where our Farm-to-Flight concept really shines bringing our innovative cooking and plating techniques with fresh, local produce from our artisanal vendors for a one-of-a-kind inflight dining experience.

With a selection of starters, mains and desserts sure to please the most discerning palates and options to cover any allergy or dietary requirements, our Seasonal Tasting Menu is an excellent choice for those passengers that enjoy trying new dishes and exploring new flavour combinations.

With this menu we will have a suggested wine pairing and be able to provide you with the provenance notes of the ingredients to elevate the service. A perfectly paired 3-course or an indulgent 5-course menu.

Whilst we are immensely proud of all our dishes in this menu that utilise fresh and local produce, this menu is where our chef's creativity and passion for fine dining cuisine comes to life.



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 Experience 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

- Heritage Tomato and Laverstoke Park
Mozzarella Salad

COATES & SEELY ROSÉ

- On Air Dining Eton Mess

POL ROGER, RÉSERVE, BRUT

- Seaweed Wrapped Cured Scottish Salmon

"R" DE RUINART NV

- Grilled Cornish Lobster

RUINART ROSÉ NV

- On Air Dining Canapés

BOLLINGER GRAND ANEE

- On Air Dining Canapés

DOM PÉRIGNON

- On Air Dining Canapés

HÉLOISE LLORIS CHAMPAGNE

Personalised Bottle
Finished in 24k Gold

KRUG GRANDE CUVÉE CHAMPAGNE

- Our selection of handmade petit fours

Contact our Customer Experience Team to place your order.

+44 (0)203 693 3888 | orders@onairdining.com

WHITE WINE

DOMAIN PIERRE GAILLARD, CONDRIEU,
VIOGNIER, RHONE 2019

- Butternut Squash and Pancetta Risotto

BLACK BIRD SAUVIGNON BLANC, HAWKES BAY,
NEW ZEALAND

- Whipped Ashlynn Goats Cheese

VINHO VERDE, QUINTA DA LIXA, PORTUGAL

- Scottish Balik Salmon

EIDOSELA ALBARINO, RIAS BAIXAS, SPAIN

- Cromer Crab Salad

VILLA CASETTA, GAVI DI GAVI, ITALY

- Confit Duck and Duck Liver Bon Bon

CHABLIS 'LA SEREINE' LA CHABLISIENNE,
BURGUNDY, FRANCE

- Chicken Coq Au Vin

DOMAINE PASCAL RENAUD POUILLY FUISSÉ,
POUILLY FUISSÉ, FRANCE

- Chicken Ballontine

MEURSAULT CLOS DU CROMIN DOMAINE
BITZOUZET PRIEUR, FRANCE 2018

- Lobster Linguine with Thermidor Sauce

ROSÉ

J MOURAT COLLECTION ROSÉ

- Sous Vide Cornish Monkfish

CHATEAU D'OLLIERES ROSÉ

- Pan Roasted Cornish Sea Bass

RED WINE

BRUNELLO DI MONTALCINO, SANGIOVESE,
BOTTEGA 2014

- Slow Cooked Short Rib of Wagyu Beef

LENOTTI BARDOLINO CLASSICO, VENETO, ITALY

- Pan Seared Scottish Salmon

RAZA RESERVA MALBEC, LA RIOJA, ARGENTINA

- Fillet of Beef

MISSION ESTATE PINOT NOIR, MALBOROUGH,
NEW ZEALAND

- North Atlantic Blackened Miso Cod

CARLOS SERRES RIOJA GRAN RESERVA,
RIOJA, SPAIN

- Slow Cooke Beef Ragu

SACCO BAROLO DOCG, PIEMONTE, ITALY

- Gressingham Duck Breast

CHATEAU D'ARSAC MARGAUX, BORDEAUX,
FRANCE

- Roasted Loin and Faggot of Herdwick Lamb

THE DEAD ARM SHIRAZ, D'ARENBERG,
MCLAREN 2017

- 29 day Mature Beef Fillet

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.

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ON AIR INTERIORS

On Air Interiors was created out of a commitment to provide our customers with only the very best in luxurious and unique design.

Conceived by our partner in the inflight world, On Air Interiors was born to perfect the world's leading inflight dining experience by bringing together the complete ambiance of the aircraft cabin interior. Our innovative approach to customer service and partnerships with key brands allows us to match our product to the needs of the client and most importantly deliver a bespoke package for their individual requirements.

On Air Interiors has partnered with Kevin Glancy and Jonathan Fawcett who have forged a reputation for sourcing the most exquisite porcelain, crystal, silver, linens, towels and accessories for the world's finest yachts, private residences and aircraft. Their unparalleled experience, unique design portfolio, and fully bespoke service set them apart as the clear forerunner in their field.

From their partnerships with the world's leading brands and artisan craftsmen, to their unmatched levels of expertise and service, every aspect of their brand ethos is informed by their central maxim of 'Uncompromising Passion'.

As a luxury brand, On Air Interiors has an enviable

position within the marketplace as being able to also provide unique and innovative solutions to projects. When working with us on these projects, customers benefit from a streamlined process that can enable them to meet their objectives more easily, whilst still maintaining luxurious and high-end specifications.

We have strategic partnerships with design companies, who are all at the forefront in renovation and new build projects in the United Kingdom, ensuring our customers continue to experience the same exceptional service that they have come to expect from the On Air Group. We can therefore facilitate a complete interior design and build service, all from one contact within our showroom.

GF
GLANCY
FAWCETT

ON AIR DINING

ON AIR CAFÉ

To place an order, learn more about On Air Dining, or schedule a supplier visit, please contact:

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www.onairdining.com

UK WIDE DELIVERY