



Experience **Excellence**



Creativity
Inflight Catering
People
Skillful
Cuisine
Experience
Teamwork
VIP
Royalblue
Innovative
Passionate
Excellence
Vision
Leaders
Commercial
Focus



Royalblue Inflight Catering has been providing executive inflight catering since 2004 and is trusted by crew, operators and FBOs alike, to provide outstanding food to business aviation airports across United Kingdom. Our team of expert chefs and operational staff are here to complement and enhance the service to your passengers and the reputation of your organization.

We focus on providing a complete catering solution to business aviation and private aviation customers. Royalblue Inflight Catering delivers unrivalled flying experience to your discerning VIP and Commercial guests.

At Royalblue Inflight Catering, our experienced chefs take pride in designing and producing the finest dishes with influences from across the globe, and we are proud to hold our accredited Halal Certificates alongside the UK Food Safety Standards industry Kite Mark.

We are your one-stop-shop for all your VIP flying needs. However long or distinctive your wish list, count on us to deliver! Wherever you are and whatever destination you fly to.

This menu list is only indicative.
Please contact us for more choices and
availability.

TABLE OF CONTENT

Smoothies	6
Fresh Juices and Detox	7
Caviar Service	8
Sushi Garden	9
Canapés	10
Soups Around the World	13
Homemade Salads	14
Cold Appetizers	17
Two-in-One Sharing Platters	18
London Classic Mains	21
Butcher's Choice	22
From the Pacific Ocean, From the Garden	25
East Meets West Mains	26
Hot and Cold Arabic Mezze	29
Arabic Mains and Sides	30
Arabic Desserts	33
Low-Carb to Gluten-Free	34
Desserts	37
Deli Counter	39
Breakfast	40
Kids World	42
Royalblue Signature Dishes	45
Platinum Full Dinner / Lunch Service	46
Platinum Full Breakfast Service	49

Smoothies

1. **Tropical Raspberry**
Pineapple, Mango, Raspberry, Coconut Water
2. **Green Dream**
Baby Spinach, Mango, Banana, Lemon Juice
3. **Super Fruit**
Cherries, Kiwi, Almond Milk, Chia Seeds
4. **Razzle Dazzle**
Raspberries, Mango, Pineapple, Coconut Milk
5. **Sunshine Day Dream**
Strawberry, Peach, Yoghurt, Coconut Water
6. **Pomegranate-Berry**
Pomegranate Juice, Yoghurt, Mixed Berries
7. **Jump Start**
Strawberry, Blueberry, Orange Juice, Ginger, Yoghurt
8. **Hemp Protein Buzz**
Hemp Milk, Protein Powder, Blueberries, Strawberries, Banana, Dates
9. **Minty Pear Honedew**
Honeydew, Green Pears, Grapes, Mint
10. **Rehydration**
Watermelon, Coconut water, Lime Juice, Mint Leaves
11. **Antioxidant**
Kiwi, Pineapple, Banana, Green Tea



Fresh Juices

1. **Red Spark**
Grapefruit, Blood Orange, Strawberry, Blackberry
2. **Hot Pink Beauty**
Beetroot, Carrot, Lemon, Apple, Ginger, Kale, Celery
3. **Cucumber Cooler**
Cucumber, Cantaloupe, Celery
4. **Very Berry Breakfast**
Pineapple, Passion Fruit
5. **Kale Kick Start**
Kale, Orange, Banana, Strawberry
6. **Tropi-Kale**
Banana, Pineapple, Kale
7. **Immune Booster**
Orange, Lemon, Ginger
8. **Not-So-Sour Apple**
Green Apple, Spinach

Detox

1. **Kale-It-Up**
Kale, Apple, Coconut Water
2. **Green & Clean**
Cucumber, Spinach, Avocado, Celery Stalk, Mint, Kiwi, Apple, Lemon Juice

Caviar Service

1. Beluga
2. Oscietra
3. Sevruga
4. Golden
5. Imperial
6. Acipenser

Caviar Garnish to Include:

1. Chopped Egg Yolk
2. Chopped Egg White
3. Chopped Chives
4. Chopped Onions
5. Chopped Parsley
6. Sour Cream / Crème Fraîche
7. Selection of Blinis
(Wholemeal, Plain, Gluten Free,
Buckwheat)

Available from 30gms to 500gms.



Sushi Garden

1. Salmon Nigiri
2. King Prawn Nigiri
3. Mackerel Nigiri
4. Salmon Sashimi
5. Tuna Sashimi
6. California Temaki
7. King Prawn Tempura
8. Spicy Tuna Avocado Uramaki
9. Gunkan Vegetarian Temaki
10. Dragon Roll

Sushi accompaniments

1. Wasabi
2. Soya Sauce
3. Pickled Pink Ginger
4. Chops Sticks

Cold Canapés

1. Organic Beetroot Cured Salmon on Blinis with Crème Fraîche, Lemon and Lime Zest, Spring of Dill
2. Aged Goats Cheese on Wholegrain Canapé Base with Caramelised Onion Chutney
3. Chilly and Spring Onion Dressed Cornish Crab in Cucumber Cup
4. Vintage Cherry Tomato with Wasabi Flavoured Cheese
5. Bocconcini with Baby Basil Leaves in Sun-dried Tomato Tartlet Shell
6. Baby Crayfish and Prawn Cocktail on Olive and Pesto Bruschetta
7. Red Pepper Hummus Canapé with Chickpea Garnish

Hot Canapés

1. Goats Cheese and Red Currant Chutney Galette
2. Petit Yorkshire Puddings, Wholegrain Mustard Beef Slice
3. Panko Crusted Mediterranean Prawn, Mango and Wasabi Paste
4. Assorted Mini Pizzette
5. Thai Chicken Skewers with Asian Spices
6. Sweet Potato and Ginger Parcels
7. Pea and Feta Mini Toasts





Soups Around the World

1. Tomato and Basil Soup
2. Carrot and Ginger Immune Boosting Soup
3. Red Lentil and Coconut Soup
4. Spiced Butternut Soup with Crisp Onion
5. Celeriac and Pear Soup
6. Miso Ramen Soup
7. Udon Noodle with Bok Choy Soup
8. Chilled Pea and Chevril Soup with Crème Fraîche
9. Gaspacho Soup
10. Tom Yum Soup
11. Chicken Consomme Soup
12. Lobster Bisque Soup

Soup Garnish

1. Garlic Butter Croûton
2. Parmesan Crisps
3. Toasted Sweet Potato Strips
4. Mixed Chopped Herbs

Homemade Salads

1. Feta and Watermelon with Black Figs, Fresh Mint and Rocket Leaves Salad
2. Rainbow Quinoa, Roasted Beetroot, Edamame Beans Salad
3. Italian Salad, Endive, Roquefort with Rustic Croutons
4. High Fiber Superfood Lentil and Pecan Salad
5. Tasty Barley Salad with Wild Rocket and Caramelised Figs
6. Rainforest Salad with Seared Tuna
7. Summer On A Plate with Apple, Fennel, Pomegranate Seeds and King Prawns Salad
8. Kalamata Olives, Sunblushed Tomato and Feta on bed of Romaine Lettuce Salad
9. Asparagus Salad with Grilled Marked Chicken Fillets Salad
10. Hot Smoked Salmon, Cucumber and Radish Salad
11. Cherry Caesar Salad with Parmesan Croutons
12. Famous Cobb Salad

Selection of bespoke dressings available.





Cold Appetizers

1. Classic Seafood Platter with Cucumber and Fennel Dip
2. Arugula Capresse Salad
3. Corn Fed Chicken Caesar Salad, Sourdough Croutons, Garlicky Dressing
4. Pepper Jelly Goat Cheese Cakes with Fennel Salad and Mango Salsa
5. Hereford Smoked Duck Orange Chicory and Palm Heart Salad
6. Red Mullet with Candied Beetroot Leaf Salad, Caper Dressing
7. Balik Salmon with Mango Chilli Lime Salsa, Grilled Vegetables, Aubergine Stack
8. Aged Balsamic Vinegar Vine-Ripened Tomatoes, Chevre Goats Cheese, Roasted Pinenuts
9. Traditional Seared Beef Carpaccio
10. Freshly Caught Lobster, Crayfish Salad, Aged Parmesan, Shaved Radish and Fennel
11. Baby Crayfish with Mango Cocktail in Filo Tulip Basket Garnished with Seared Scallop
12. Baby Octopus with Scallops

Two-in-One Sharing Platters

1. Shellfish Feast Celebration
2. Smoked Fish Display with Spicy Cucumber Dip
3. Mediterranean Grilled Seafood and Vegetables Platter
4. Festive Smoked Salmon Selection with Mustard and Honey Dip
5. Artisan British Cheese Board with Garnish, Selection of Chutneys, Grapes, Nuts and Crackers
6. Charcuterie of Meats, Olives, Pickles and Bread
7. Vegetarian Antipasti with Rustic Breads and Dips
8. Farmers' Market Pâté with Crudités, Artisan Bread and Chutneys
9. Hot and Cold Arabic Mezze
10. Afternoon Delights Tea Cakes, French Pastries, Finger Sandwiches





London Classic Mains

1. Beef Fillet Steak with Herb Butter, 3 Times Cooked Crinkle Chips, Watercress, Cucumber Sesame Seeds Salad
2. Beef Burger with Brioche Bun, Crunchy Lettuce, Mature Spanish Cheese, Chunky Pink Coleslaw
3. Beef Stroganoff with Brown and Wild Rice
4. Classic English Sunday Beef Roast, Yorkshire Pudding, Glazed Carrots, Broccoli, Honey Roast Parsnips, Goose Fat Roast Potato
5. Steak and Kidney Pie with Hearty Mash Potato, Vintage Carrots and Petit Pois
6. Aberdeen Aged Fillet Steak with Red Pepper Crust, Baby Vegetables, Saffron Cocotte Potatoes, Herb Butter Jus
7. Chicken Cordon Bleu with Crushed Potato, Asparagus, Carrot Bundle
8. Buttery Chicken Tikka, Pilaf Rice and Vegetable Curry
9. Chicken Rotisserie with Jus, Medley Seasonal Vegetables and Jersey Buttered New Potato
10. Hearty Shepherd's Pie Served with Medley of Baby Vegetables
11. Baby Lamb Shank, Braised Shallots, Baby Vegetables with Château Roast Potato
12. Battered Atlantic Cod with Hand Cut Maris Piper Chips, Minted Mushy Peas

Butcher's Choice

1. Beef Wellington with Beef Jus, Carrot and Swede Timbale, Colcannon Potato, Beef Dripping Yorkshire Pudding
2. Beef Tenderloin with Pink Peppercorn Sauce, Roast Pumpkin, White and Green Asparagus, Chive, Mustard and Potato Cakes
3. Steak Rossini, Morel Sauce, Pan Fried Leek Ribbons, Horseradish, Spring Onion Rosti, Root Vegetables
4. Pan Fried Veal Medallions, Dauphinoise Potato, Tomato Pesto in French Fine Beans
5. Roasted Cornfed Chicken Supreme with Sweet Peperonata, Broad Beans, Crispy Confit Potato, Fragrant Basil Oil
6. Roast Stuffed Quail in a Muscat Grape and Orange Sauce, Grilled Baby Aubergine, Corgettes, Wild Rice and Apricot
7. Two Bone Herb Rack of Lamb, Infused in Garlic and Rosemary, Stuffed Portobello Mushroom with Baby Spinach, Saffron Turned Potato





From the Pacific Ocean

1. Asian Steamed Seabass and Fragrant Rice, Pak Choy, Shitaki Mushrooms
2. Seabass with Prawn Tortellini, Fennel Puree, Yellow Patty Pan, Risssole Potato, Beurre Blanc Sauce
3. Salmon A La Grenobloise, Cooked in Capers and Lime, On Bed of Baby Fennel, Saffron Tagliatelle
4. Lobster Thermidore, Thyme and Lemon Crushed New Potato, Honey Baby Carrots
5. Seafood Medley with Boulbouise Sauce, Baby Chantenay Carrots, Purple Steamed Broccoli, Sweet Potato Cake
6. Line Caught Cod with Duglere Sauce, Bouquetiere of Vegetables, Fondant Potato
7. Red Snapper Pan Fried, Red Pesto Parmentier Potato, Steamed Purple Broccoli

From the Garden

1. Vegetable Tagine with a Timbale Saffron Parpadelle Pasta
2. Broad Beans Risotto and Chanterelle Mushrooms
3. Potato Gnocchi and Classic Truffle Oil Pesto
4. Wild Mushroom Risotto with Parmesan Cigar, Corn on a Cob, Broccoli and Vine Tomato Salsa

East Meets West Mains

1. Chicken Tandoori in Butter Sauce
2. Chicken, Lamb or Shrimp Biryani
3. Chicken Rendang
4. Thai Green Chicken Curry and Coriander Rice
5. Green Thai Chicken Curry, Fragrant Jasmine Rice and Stir Fried Vegetables
6. Seabass Sayadia
7. Moroccan Lamb Tagine with Mint and Lemon Couscous
8. Lamb Machbous
9. Prawn Sambal, Nasi Lemak Rice
10. Salmon Teriyaki on a bed of Singapore Noodles
11. Ramen with Pan Fried Monkfish, Tom Kha Broth
12. Ramen with Pak Choy, Tofu, Enoki Mushroom and Roasted Sesame Oil





Hot and Cold Arabic Mezze

1. Cheese, Meat Sambousek, Spinach Fatayer, Cheese Cigars, Kellage, Lamb Kibbeh, Aubergine Moussaka
2. Hummus, Baba Ganoush, Warak Enab, Moutabel, Tabbouleh and Fatoush Salad
3. Falafel, Chicken, Beef and Lamb Wraps, Sandwich and Pockets



Arabic Mains and Sides

1. Aubergine with Meat and Rice
2. Rice with Black Beans and Lamb
3. Stuffed Peppers with Lebanese Rice
4. Chicken Machboos
5. Green Bean Stew
6. Fish with Rice
7. Lebanese Chilli Fish





Arabic Desserts

1. Um Ali
2. Kunafa
3. Kunafa Nabulsia
4. Mouhalabia
5. Ashalsraya
6. Helwet Bil Jibin
7. Assorted Baklava and Maamoul

Low-Carb to Gluten-Free

1. Shrimp Ceviche
2. Cucumber and Tuna Salad Bites
3. Healthy Tabouleh with Quinoa, Mango, Tomato, Orange and Mint
4. Niçoise Salad with Grilled Tuna, Taggiasca Olives, Potato and Candied Tomato
5. Poached Egg and Lettuce
6. King Crab, Avocado and Roast Heritage Tomato
7. Grilled Monkfish Medallions
8. Medley of Vegetables, Sweet Potato with Lemon and Pesto Drizzle
9. Spring Chicken Spatchcock, Portobello Mushrooms, White and Brown Rice and Stuffed Red Bell Peppers
10. Grilled Vegetables and Rissole Potatoes





Summer Desserts

1. Lemon Posset with Berry Compote
2. Exotic Fruits Tartlet, Passion Fruit Coulis
3. Citrus and Lemon Slices with Berry Meringue
4. Peach Melba Cranachan
5. French Strawberry Charlotte Slice
6. Cherry Clafoutis

Winter Desserts

1. Warm Belgian Chocolate Fondant, Cornish Clotted Cream, Ice Cream
2. Nectarine and Black Currant Almond Tart with Tulip Vanilla Custard
3. Sticky Toffee Pudding Butterscotch Ice Cream
4. Fig and Walnut Crème Brulee, Brandy Snap
5. Belgium Chocolate Truffle Tart
6. Sachertorte
7. Saffron Poached Pear with Cinnamon Compote

Classic Desserts

1. Banoffee Pie with Banana Compote, Caramelised Hazelnuts Bites
2. New York Baked Cheesecake
3. Executive Bread and Butter Pudding, Homemade Mascarpone Ice Cream
4. Apple and Rhubarb Crumble with Homemade Vanilla Ice Cream
5. Classic Crème Caramel
6. Lemon Tart, Blackberry Sorbet, Amaretto Biscuits

Gluten-free and individual desserts available on request.
Special dietary needs available on request.





Deli Counter

1. Hot Beef Fillet and Red Onion Toasted Panini
2. Toasted Gourmet Club Sandwich
3. Salt Beef Bagel with Herb Mayonnaise and Pickles
4. Smoked Salmon and Cream Cheese Bagel
5. Selection of Closed Sandwiches
6. Assorted Dinner Rolls with Fillings
7. Focaccia Bread with Tomato, Mozzarella and Taggiasche Olives
8. Italian Wraps in Pesto Chargrilled Vegetables, Mustard Beetroot Sprouts
9. Assorted Quiche Tarts
10. Ultimate Lemon Drizzle Cake
11. Honey Cake
12. Carrot Loaf
13. Selection of Homemade Cookies
14. Scones with Cornish Clotted Cream and Strawberry Jam
15. Macarons
16. International Cheeses on a Slate with Various Chutneys and Crackers
17. English Farmers Cheese Board, Artisan Crackers, Quince Jelly, Dried Fruits

Gluten-free sandwiches available on request



Continental Breakfast

1. Selection of Cured Meats and Smoked Cheese
2. Smoked Salmon to Kippers
3. Sliced Fruits to Fruit Salad
4. Selection of Flowerpot Muffins
5. Freshly Baked Danish / Croissants / Toast
6. Crêpe / Pancakes with Assorted Fillings
7. Belgian Waffles and Honey
8. Cereals / Muesli with Yoghurt
9. Classic Porridge

Hot Breakfast

1. Free Range Poached, Fried, Scrambled Eggs
2. Eggs Benedict
3. Plain to Spanish Omelette
4. Vegetable Frittata
5. Rosti Potato / Hash Brown
6. Portobello Mushrooms / Button Mushrooms
7. Grilled Plum Tomatoes
8. Chicken / Beef Sausages
9. Turkey Rashers



Kids World

1. Red Pepper Hummus with Mini Crudités
2. Sweet Tomato and Basil Soup
3. Mini Pita Pockets with Selection of Fillings
4. Turkey Meatballs in Tomato Sauce
5. Fish Finger Sandwich with Mushy Peas on the Side
6. Spaghetti Bolognese with Garlic Dough Balls
7. Mixed Bean Mild Chilli with Potato Wedges
8. Fruit Mini Skewers
9. Strawberry Mousse
10. Selection of Fruity Muffins
11. Warm Double Chocolate Brownie with Ice Cream
12. Fresh Fruit Salad with Coulis





Royalblue Signature Dishes

Hors D'Oeuvres

1. Chargrilled Tuna Niçoise
2. Smoked Seafood Medley with Fig Balsamic Reduction

Entrée

1. Stuffed Seabream with Spaghetti of Butternut Squash, Sugarsnaps Peas, Saffron Parisian Potato, Stuffed Mushroom Cap, Citrus and Raspberry Balsamic Oil
2. 28 Days Aged Aberdeen Fillet Steak, Lattice Sweet Potato, Grilled Medley of Vegetables, Purple Carrots and Sweet Dijon Mustard

Desserts

1. Ferrero Rocher Torte
2. Beetroot Red Velvet Cake

Platinum Full Dinner / Lunch Service

Starter

1. Scottish Smoked Salmon with Dill Marinated King Prawns
2. Grilled Chicken Caesar with Herb Croutons, Parmesan Shavings and Caesar Dressing
3. High Fibre Super Food Salad with Red and Golden Quinoa

Entrée

1. Pan Seared Salmon with Pesto Topping, Lemon and Herb Risotto and Kenya Beans
2. Beef Steak and Mushroom Pie with Parisienne Potatoes, Turned Carrot & Courgette
3. Vegetarian Jalfrezi with Fragrant Rice

Dessert

1. Strawberry Cheesecake
2. Rhubarb and Apple Crumble with Vanilla Custard
3. Passionata Mixed Berry and Mango Coulis





Platinum Full Breakfast Service

Breakfast Starter

1. Mix Berry Granola
2. Bircher Muesli
3. Sliced Fruit
4. Tropical Fruit Salad
5. Sliced Fruit with Berries

Hot Entrée

1. Assorted Omelette, Hash Brown, Tomato and Grilled Mushrooms
2. Scrambled Egg with Chives, Herb Sautéed Potatoes, Cherry Tomato on Vine and Oven Cooked Mushroom Stuffed with Baby Spinach
3. Waffles with Strawberries and Golden Syrup



We also offer



In-House Laundry

We offer a full service from our on-site laundry department for all your cabin requirements.



Personal Shopping

Our team is always ready and available for your personal shopping needs and can arrange to order and collect from any store of your choice.



Newspapers / Magazines

A comprehensive range of newspapers and magazines are available on request, including specialist publications.



Dry Stores

We stock a wide range of dry store goods including disposable meal boxes, cutlery and various other items to provide a full service for your cabin. An extensive range of soft drinks and snack items are also held in stock.



Short Notice Flights.

We operate 24/7 from our LHR flight kitchen and are able to respond to short notice orders on request with every effort made to obtain all the items you need for your flight.



Flowers

A full range of flowers to dress your cabin on request.



Bar Drinks

Available on request only.



Heathrow | Stansted

T: +44 (0) 1784 242700

F: +44 (0) 1784 242704

E: ops@royalbluecatering.co.uk

W: www.royalbluecatering.co.uk