



DELUXE



CATERING

LONDON'S LEADING  
EXECUTIVE JET CATERER

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“ Dear DeLuxe Team,

*I would like to thank the entire Team for the excellent job everyone is doing! Everything from placing the order to the delivery is perfect. The quality and presentation of each item is just fantastic! From the beautiful flowers, the best sandwiches in the world, the fantastic desserts, the wonderful fresh meat, the freshest vegetables and crudités, and everything else in between, to the perfect packing and punctual and friendly delivery, and the fact that nothing is ever missing surely makes you by far the best catering in the world!*

*Rest assured, not only the crew and myself, also the passengers, including the Principal, appreciate the quality and your service very much! We are all thankful for your hard work.*

*Thank you for keeping up with our changing schedule, cancelled and delayed orders, phone calls in the middle of the night and last minute additions, and for going out of your way to get everything together.*

*DeLuxe Catering has the best team and no other caterer in the world reaches your standard! You are simply the best! Keep up the excellent work, and I'm looking forward to doing business with you for many years to come.* ”

A340, Saudi Royal Flight

# A company with a *worldwide* reputation as the *best.*

DeLuxe appreciates that, for many clients, their time aboard an aircraft can be just as important as the business to which they have to attend at the end of their journey.

DeLuxe specialises in the creation and delivery of remarkable catering to suit our clients' schedules and their personal requirements.

Since the company's inception in 1989 DeLuxe has become a service partner to many of the world's top companies, personalities and governments, and since 2003 DeLuxe has been exclusively contracted to 32 (The Royal) Squadron, which serves HM The Queen, the British Royal Household, the Prime Minister and the UK Government.

DeLuxe is *the* only UK caterer with ex private aviation crew on hand to offer 24hr advice and assistance. DeLuxe operates a 24hr, 7 days a week 365 days a year, state of the art kitchen able to offer you extraordinary catering including Arabic, Halal, Sushi, Asian and Indian specialities. Order "online" and access your dedicated database which stores all your previous orders for instant recall when you reorder or to refresh your ideas.

DeLuxe is of course authorised by the UK Department for Transport (DfT) as a 'Designated Caterer' to guarantee that your catering is absolutely secure, from inception to delivery.

DeLuxe is fully authorised to deliver airside at all the London airports, and

we are one of only two caterers licenced to deliver airside at London Heathrow. Our refrigerated vans and high loader are Tracker controlled to give us, and you, peace of mind at all times and to ensure on time delivery.

With over 22 years in the private jet business our experience is unrivalled. Our CEO Sue Griffiths is recognised in the aviation industry as a visionary, and our Operations Director Steve McKenna lived in Riyadh for 7 years working as personal inflight chef to Prince AlWaleed Bin Talal of Saudi Arabia.

DeLuxe offers a very personalised catering service, supported by the supply of local newspapers (from 87 countries in 42 languages), exotic flower arrangements, fine wines, personal shopping from selected outlets, laundry services, and the refurbishment of the aircraft cabin with luxuries and essential items.

*Our renowned 'no compromise' approach means we care about your order, we care about your satisfaction, and we care about you as our customer.*

Best wishes and happy landings.



# Produce

We have built a reputation on the quality of our produce and take pride in sourcing all of our meat and fish from the best suppliers available.

## BEEF

We source our beef from only the finest highland cattle, from Ballinalloch Castle itself, home to the oldest Angus herd of all. Here the cattle graze on ancient pastures, drink pure highland water and, come wintertime feed on the barley draft from local distilleries. Our beef is hung on the bone for as long as three to four weeks and the result is the tastiest, most tender beef available.

## POULTRY

Any of these dishes can be prepared with either corn-fed Loire Valley hens or free range chickens.

## HALAL MEAT

We source a selection of Halal meats from a quality family run company. We provide top-quality, naturally reared, 'organic' and ethically sourced halal meat through a business model that supports localisation and contributes to charitable causes through a fixed percentage donation from profits.

## GAME

We carefully select and inspect all of our suppliers and most of these dishes are dependent on season. A real treat is the venison, which is from the royal herd at Balmoral Castle in Scotland, where it is hung in the estates own game larders.

## PORK

Our free-range pork is produced in Suffolk where the natural environment is ideal, with areas of land close to the estuary and coast. The salty sea breeze complements the clay based soil ensuring a superb cut of pork with full traceability.

## LAMB

We are renowned for our lamb; the unique taste of our Cornish lamb is due to the warmer climate of Launceston. Added to this, the granite composition of the soil gives rise to the perfect condition for natural herbs to grow in lush green pasture. It's the herbs that add the flavour.

## VEAL

We at DeLuxe believe passionately that veal from the UK's organic farms is providing a higher welfare rearing system which produces 'British rose veal' a robust meat, pink in colour, aged for flavour and a good bite! "A dish to grace any table".

## FISH

We carefully choose our fresh fish suppliers for their freshness, quality and traceability, for example the sea bass is line caught and comes tagged with the name of the boat and time of catching. The wild salmon, bluefin 'sashimi grade' tuna and Dover sole are always popular and customers are now ordering Arctic char, red snapper and mahi mahi which are flown in fresh to our supplier daily as are the huge fresh Canadian lobster tails. DeLuxe also offers the stunning Kamachatka giant king crab legs caught in the Bering Sea.



# Breakfast

## BAKERY BREAKFAST WITH SLICED FRUIT

To include all butter croissant, Danish pastry, and a preserve served with sliced fruit and berries.

## THE ALL AMERICAN

Your choice of free-range eggs (2) (fried, scrambled, poached) comes complete with home fries, crispy bacon and ham or sausage.

## THE GREAT ENGLISH

Eggs of your choice: fried, poached or scrambled with bacon, sausage, baked beans, tomato, black pudding and mushrooms.

## OFF THE GRIDDLE

Your choice of golden buttermilk pancakes or thick slices of French toast. Comes complete with maple syrup, whipped butter.

## EGGS BENEDICT

English muffins with soft poached free-range eggs, Canadian bacon, knapped with hollandaise sauce.

## OMELETTES

Fluffy (3) free-range egg omelette with your choice of any combination of filling.

## LOX & BAGELS

Nova lox (wild Severn & Wye smoked salmon) with plain and chive cream cheeses, sliced onions, tomatoes and cucumbers. Served with award winning authentic kettle boiled bagels and kosher pickles.

## FRESH JUICES

- Orange
- Carrot
- Grapefruit
- Lemon with mint
- Apple
- Mango
- Fresh berry
- Raspberry
- Strawberry
- Watermelon

*Multi-national breakfast options are available. Just ask one of our culinary advisors, or make any suggestion you would like us to fulfil.*



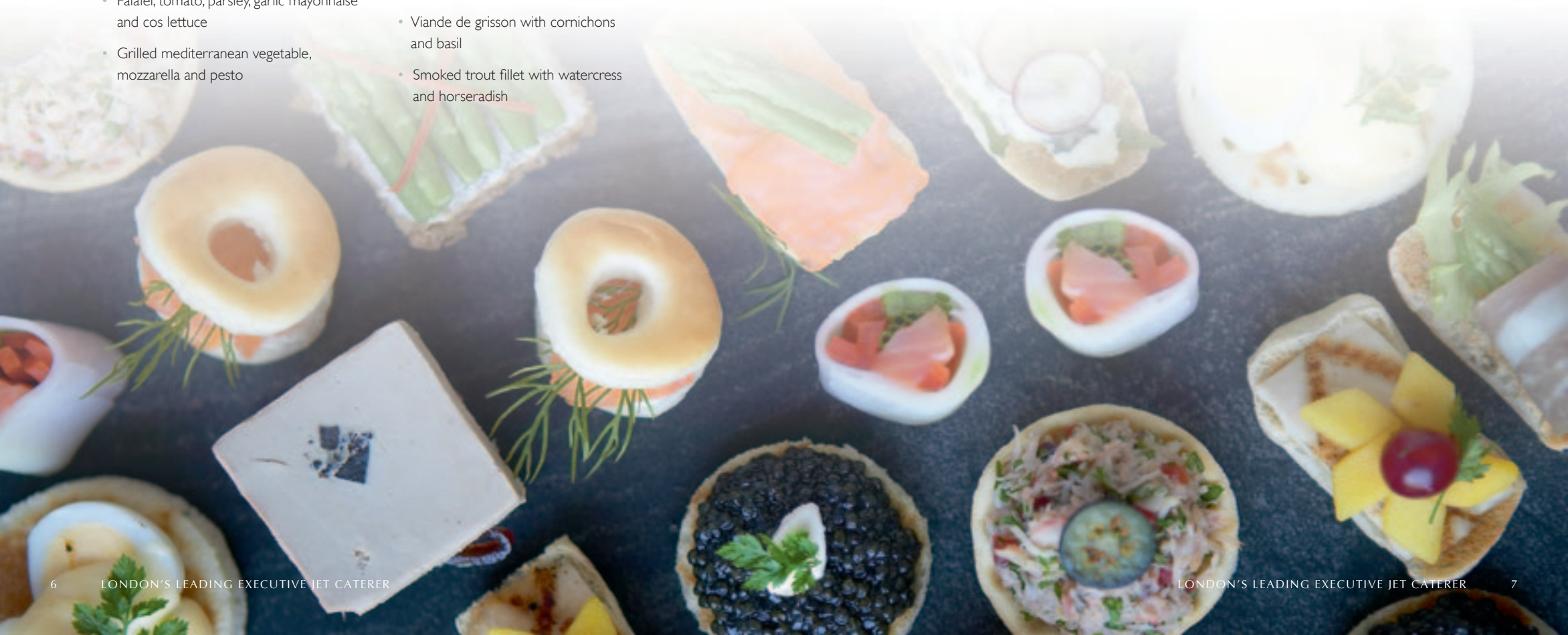
# Sandwiches

DeLuxe signature sandwiches are renowned throughout the world. You can choose from any of our listed sandwiches or choose your own, in the style of American thick filled triangles or English thin filled. All selections can be made in baguette, pitta, club, wrapped or open.

- Turkey with sage stuffing and cranberry sauce
- Dolphin friendly tuna salad with mayonnaise
- Diced egg with mayonnaise and cress
- Corned beef with mango chutney
- Crispy bacon with lettuce and tomato
- Fresh crab claw meat with mayonnaise and fresh lemon
- Grated cheese and Branston pickle
- Chicken breast with mayonnaise and salad
- Roast beef, rocket and horseradish
- Honey roast ham with English mustard
- Coronation chicken and coriander
- Prawn with marie rose sauce
- Smoked salmon with cream cheese and dill
- Falafel, tomato, parsley, garlic mayonnaise and cos lettuce
- Grilled mediterranean vegetable, mozzarella and pesto
- Mexican grilled chicken with guacamole and coriander
- Thai jumbo prawn with coriander, mint and lime
- Pulled pork with apple sauce and sage stuffing
- Peking duck with cucumber, spring onion and hoisin sauce
- Grilled chicken caesar
- Fresh crab with lemon mayonnaise and coriander
- Grilled rare fillet steak with caramelised onion and bearnaise sauce
- Seared ahi tuna fillet with lime and pickled ginger
- Foie gras with rocket and red onion marmalade
- Parma ham with basil and fig
- Balik salmon with dill and lemon
- Viande de grisson with cornichons and basil
- Smoked trout fillet with watercress and horseradish

# Canapés

- Caviar on blinis
- Foie gras crostini with cumberland sauce
- Lobster with caviar, chervil, asparagus spears, lemon zest on rye bread
- Mini bagel filled with smoked salmon, cream cheese, dill and lemon
- Tomato, basil, mozzarella with pesto
- Baby asparagus squares with red peppers
- Quails egg hollandaise in a ragout cup
- Chicken and mango
- Smoked salmon and baby asparagus
- Fresh thai crab, chilli and lime
- New potatoes with sour cream and caviar
- Balik salmon
- Grilled chicken breast on rye bread with redcurrants and coriander
- Prawn, lemon and dill
- Grilled goat's cheese



# Cold Appetisers

- Fresh ahi tuna tartare with lime ginger and chilli oil
- Severn & Wye smoked salmon parcels filled with crab tied with chives with a dill and mustard sauce
- Fresh fig with torn mozzarella and prosciutto (*illustrated*)
- Foie gras with truffle served with Cumberland sauce
- Smoked River Test trout fillets with horseradish cream sauce
- Severn & Wye smoked wild salmon, dill and lemon
- Parma ham wrapped roasted fig with balsamic reduction
- Grilled artichoke and parmesan skewers
- Avocado topped with lump crab
- Lemon crab salad served in mini crab shells on rocket leaves
- Carpaccio of beef with parmesan, virgin olive oil, sliced mushrooms and fresh lemon
- Asparagus wrapped in Parma ham with sesame dressing
- Balik salmon accompanied by fresh dill and mustard sauce
- Jumbo prawn wrapped with pancetta with rocket pesto
- Giant diver scallops in a spicy ginger and lime marinade with rocket
- English style prawn cocktail with marie rose cocktail sauce on a bed of leaves
- Roasted jumbo asparagus with age old reggiano parmesan shavings
- Smoked duck breast with fresh figs and rocket served with a wild berry dressing
- Spanish tapas
- DeLuxe signature lobster seafood platter
- 'Kamachatka' giant king crab leg prepared with lemon
- Carpaccio of veal, pinenuts, capers and lemon



# Hot Appetisers

- Portobello mushroom topped with stilton cheese and rosemary (*illustrated*)
- Giant sautéed diver scallops with ginger and honey glaze on a bed of baby leaves
- Severn & Wye wild smoked salmon on warm potato cake with horseradish cream
- Crispy aromatic duck pancakes with cucumbers, scallions and hoisin
- Breaded camembert with blackberry marmalade
- Macadamia crusted chicken tenders with honey mustard
- Marinated Moroccan chicken skewers with mint, saffron and cucumber dip
- Roasted figs stuffed with blue cheese wrapped in prosciutto
- Maryland lump crab cakes with coriander mayonnaise
- Jumbo prawns and sage leaf wrapped in pancetta skewers
- Steamed or fried potstickers with a spring onion and ginger soy dip
- Tiny burgers with cherry tomato relish
- Chicken satay with peanut sauce



# Salads

- Edamame bean salad with sea salt or Asian dressing
- Baby spinach with ginger glazed scallops and rocket
- Baby spinach leaves with rocket and grilled goat's cheese with balsamic vinaigrette
- Caesar – plain or with sliced breast of grilled chicken or sautéed prawns
- Couscous with grilled summer vegetables, lemon and mint
- Greek salad with vine cherry tomatoes
- Pearls of mozzarella with vine tomatoes garnished with torn basil and sunblushed tomatoes
- Lemony lentil salad with teriyaki salmon
- Ahi tuna salad niçoise with quails egg (*illustrated*)
- DeLuxe pasta salad with spinach, parmesan, tomato and toasted pine nuts
- Fattouch salad with crispy flat bread croutons sprinkled with pomegranate seeds
- Tabouleh salad
- Jumbo king prawn and avocado salad with citrus dressing
- Traditional cobb salad served with blue cheese dressing
- Wasabi crab on endive
- Mixed baby leaf salad with cherry tomatoes and herbs
- German dijon potato salad with crispy bacon
- Spinach and avocado salad with crispy bacon and mushroom

# Soups

- Belgian asparagus
- Chicken noodle soup
- Butternut squash bisque
- Lebanese lentil and coriander
- Carrot, ginger and coriander
- Cream of broccoli with stilton
- Wild mushroom with madeira
- Fresh crab bisque
- Gazpacho with accompaniments
- Chicken and sweet corn chowder
- Velvet lobster bisque
- Minestrone with parmesan crisps
- New England clam chowder
- Miso and tofu
- Chunky potato and leek
- Split pea and smoked gammon hock
- Vegetable and barley broth
- Shrimp and tiger prawn chowder
- Tomato and fresh basil
- Lemon spring vegetable
- Spicy tom yam soup with chicken or tiger prawn
- Clear tomato consommé



# Hot Entrées

## POULTRY

- 'Agrodolce chicken' - a reduction of aged balsamic, rosemary and honey, topped with a grilled portobello mushroom
- Citrus chicken tagine with saffron orzo
- Coq au vin
- Chicken chasseur
- Grilled chicken breast with baby fennel and sun-blushed tomatoes
- Moroccan chicken with chargrilled vegetable and harissa couscous
- Lemongrass chicken with ginger, chillies, and shitake mushrooms
- Chicken piri piri
- Pecan crusted chicken breast, sautéed in garlic butter
- Poached chicken florentine with roasted red pepper coulis and ceviche of artichokes
- Stroganoff of chicken on a bed of buttered noodles
- Roasted lemon and thyme corn fed poussin
- Roast turkey breast with trimmings
- Chicken Kiev

## BEEF

- 'The worlds most extravagant burger' pure Aberdeen Angus with shaved black truffles and arugula-cornichon relish on a whole-wheat bun
- Beef stroganoff with buttered noodles
- Beef bourguignon
- 'Bourbon Street' New York strip steak, marinated with bourbon and brown sugar
- Cottage pie with rosemary whipped potatoes
- Aged fillet mignon with shallot candy sauce
- Medallions of beef Diane - pan seared and finished with mushrooms and shallots in a brandy mustard sauce (can be made without alcohol)
- Traditional English roast beef with Yorkshire pudding and horseradish sauce (*illustrated*)
- Meat loaf with caramelised onion gravy
- Seared aged fillet steak with entrecôte sauce

“ DeLuxe is my favourite catering company worldwide. You guys are reliable in every way, the cuisine is always perfect. ”

F/A G550



# Hot Entrées

## LAMB

- Grilled Cornish lamb fillet served with any sauce
- Centre cut Cornish lamb rack with a redcurrant demi glace or mint pesto
- Roasted lamb racks with puy lentils on rosti (*illustrated on pages 16 & 17*)
- Irish stew with fine herb dumplings
- Lamb, eggplant and prune tagine with saffron orzo
- Shepherds pie with rosemary whipped potatoes
- Spicy lamb brochette with a minted-cucumber yogurt dipping sauce
- Braised lamb shanks with lentils and roasted tomato
- Sliced leg of lamb with mint and honey sauce

## VEAL

- Veal chops with dijon and tarragon sauce on bubble and squeak cakes
- 'Oscar' - medallions of veal with lime-bay crabmeat and asparagus topped with sauce béarnaise
- Roast veal noisettes with sweet potato, pancetta and sage jus
- Veal escalope diane
- DeLuxe signature veal T-bone with sage compound butter
- Grilled veal fillet with Dijon and capers
- Pan fried calves liver with crispy sage
- Veal fillet zurichoise

## PORK

- Chilli-rubbed pork tenderloin with apricot-ginger glaze
- 'Cracklin' roast fresh ham with cider-mustard gravy
- Grilled lime pork tenderloin with warm onion-jalapeño salsa
- Smoked 'super tender' gammon hock osso bucco
- Honey mustard glazed gammon with pineapple salsa
- Grilled pork fillet with mustard and poppy seeds
- Smoked 'super tender' gammon hock with pepper sauerkraut, potato and dijon mustard
- Maple-mustard pork fillet with caramelised apples
- Pork medallions with cointreau and ginger
- Traditional roast pork with crackling stuffing and apple sauce

## GAME (when in season)

- Aromatic pheasant with blueberries
- Chargrilled boneless quail with a cherry reduction
- Duck breast with a fresh orange and cointreau sauce
- Haunch of venison with essence of blackberry
- Guinea fowl with a lemon and thyme stuffing
- Game casserole with stilton dumplings

*Please note vegetables must be ordered separately.*



“ *The Prince and the Princess said the food on the flight was the best meal they have ever had on an aircraft, well done and thank you.* ”

A319 UAE Royal Flight

“ *The best Spaghetti Bolognese I have ever tasted.* ”

Simon Cowell, Music mogul



“ *All food delivered for this ‘upper tier’ Royal flight was to a very high standard. Please forward our thanks on to DeLuxe.* ”

32 The Royal Squadron, following a flight for H.M The Queen

“ *I would like to say a big thank you to DeLuxe. You have the best catering in the world. I have been flying worldwide privately for 10 years and you guys do it so right. It is always a pleasure dealing with DeLuxe, the catering always comes on time and is beautifully presented.* ”

USA Corporate BBJ flight

# Hot Entrées

At the early morning quayside fish markets we are able to source a wide variety of the freshest fish landed that day. As well as fresh Cornish fish we also cast our nets further afield and source a range of exotic fish and shellfish to suit your needs.

## SEAFOOD

- Blackened tiger prawn with pomegranate-orange salsa
- Ahi tuna steak with mango avocado and chilli salsa
- Roast thick cut cod with tomato vierge
- Chilli-ginger marinated ahi tuna steak with a cool tomato and cucumber relish
- Grilled Dover sole meunière
- Hot mustard salmon with miso glazed asparagus
- Pacific red snapper 'vera cruz' roasted plum tomatoes, capers, olives, and chilli
- Pecan crusted red mullet with a nectarine salsa
- Poached salmon with a light saffron broth and tomato concasse
- Roasted cod with warm tomato-olive-caper tapenade
- Steamed seabass with ponzu sauce
- Paella Valenciana - slowly cooked shrimp, mussels, chicken, sausage and sweet peppers with an aromatic saffron rice
- Traditional beer battered cod and twice cooked chunky chips with mashed peas
- Caramelised diver scallops with rocket and lemon dressing
- Pan seared scallops with crispy bacon and sage
- Traditional lobster thermidor
- Jumbo Maryland crab cakes with lime and coriander mayonnaise
- Broiled lobster tails with drawn butter
- Seared king crab legs with 'to ban jan' sauce
- Grilled red snapper topped with lump crab and parmesan with lemon beurre blanc
- Cod and smoked haddock fish pie
- Red snapper fillets with chilli ginger and tomato relish
- Roasted seabass with an agrodolce balsamic reduction
- Steamed cod with ginger spring onion and crispy garlic slivers
- Fillet of mahi mahi on bubble and squeak cakes with smoked haddock sauce and asparagus spears



# A Taste of the Orient

## SOUP

- Miso soup
- Crab leg and sweetcorn
- Tom yam soup with chicken or tiger prawn
- Wonton soup
- Carrot and kaffir lime leaf broth with shrimp and asparagus

## STARTER

- Steamed or pan fried dumplings with ginger and chilli soy dipping sauce
- Assorted dim sum with dips
- Fragrant lump crab cakes with sweet chilli mayonnaise
- King crab legs with wasabi mayonnaise
- Thai tiger prawn or chicken glass noodle salad
- Sesame-crust rare ahi tuna chunks with a wasabi mayonnaise dip
- Vietnamese ahi tuna rice-paper rolls with fresh herbs and dipping sauce
- Yakatori chicken bamboo skewers
- Edamame bean with sea salt or Asian dressing
- Tiger prawn, beef or chicken satay

## SUSHI & SASHIMI

We supply assorted sushi and sashimi with pickled ginger, soy sauce, and wasabi

## MAINS

- Seared salmon, bok choy, chilli, and lime
- Ginger pork medallions with lemongrass and chillies with shitakes
- Yakiniku barbeque beef with watercress
- Lemongrass chicken pad thai
- Beef in oyster sauce with spring onion
- Black cod with miso (24hrs notice)
- Pan fried seabass with mango, noodle salad and spicy dressing
- Teriyaki chicken, beef or jumbo shrimp with sliced courgette
- Steamed herb infused red snapper with chilli, ginger and tomato relish
- Steamed cod with ginger, spring onion and crispy garlic slivers
- Thai yellow curried lobster with jasmine rice and fresh basil
- Thai green curried chicken, beef or jumbo shrimp with jasmine rice
- Vegetables in a spicy coconut broth
- Seared king crab legs with 'to ban jan' sauce
- Slow roast Asian pork belly on noodles



# A Taste of the Middle East

## SOUP

- Lentil and coriander soup
- Spinach and lamb soup
- Harira

## STARTER

- Cold Mezze – a full selection of appetisers
- Hommus
- Moutabel
- Hot Mezze – Kofta Kibbeh, Fataya, Falafel, Samosa
- Grilled haloumi cheese with beetroot and cucumber salad
- Lebanese salad
- Cheese or spinach fataya
- Tabouleh salad (*illustrated*)
- Fattouch salad with pomegranate seed and flat bread crispy croutons

## MAINS

- Lamb, eggplant and prune tagine with saffron orzo
- Marinated lemony tiger prawn kebabs with almond coriander couscous
- Koosa mahshi – stuffed courgettes in tomato sauce
- Moroccan chicken served with chargrilled vegetable couscous, mint and harissa
- Djaj mtabbel – lemon spicy chicken
- Lamb kapsa – lamb leg served with spicy rice
- Samak bi sabanikh – red snapper with wilted spinach
- Spiced lebanese lamb chops
- Malfoof – lamb stuffed cabbage rolls in tomato sauce
- Circassian chicken with chickpeas and spinach
- Red snapper with tahini sauce
- Spicy tomato coriander prawns and basmati rice

## DESSERTS

- Figs in honey with yogurt and cardamon spiced nuts
- Baklava
- Rice pudding with cardamom and rose water
- Milk pudding with mango
- Um Ali



# A Taste of Spice

We have re-created the age-old art of the spice cuisine by meticulously researching diverse global variations, the many combinations of spices and herbs, and the myriad of flavours that they exude.

At DeLuxe we cook with the finest ingredients to offer you a selection of authentic curries that truly represent the grand legacy of this wonderful cuisine. These are just a few dishes we offer and we do of course offer the regular traditional curries.

## SOUP

- Spicy tomato and spinach shorbas
- Traditional Indian spicy curry soup
- Curry mee  
*Malaysian prawn curry soup with noodles*
- Fajeto  
*South African sweet, hot and sour mango soup*
- Green curry soup
- Thai green curry soup with chicken or king prawn

## CHICKEN CURRIES

- Saag murgh  
*Indian chicken curry with spinach*
- Cari ga  
*Vietnamese chicken curry*
- Gaeng kari gai  
*Thai yellow chicken curry*
- See-payan  
*Burmese chicken curry from the Myanmar region*

## LAMB CURRIES

- Palak gosht  
*Lamb curry with wilted spinach from Punjab*
- Nalli korma  
*Lamb shank korma curry from Lucknow*
- Rogan josh  
*Shoulder of lamb curry from Kashmir*

## FISH & SEAFOOD CURRIES

- Mutthu prawn curry  
*Singapore style jumbo prawn curry from the famous Mutthu restaurant in Singapore's Little India*
- Samar codi  
*Goan coconut based jumbo prawn curry*
- Lobster in yellow curry sauce  
*Thai lobster curry in a yellow coconut sauce*
- Sookhi macchi  
*Indian dry red snapper masala curry*

## VEGETABLE CURRIES

- Dal
- Lentil curry
- Masala baingan
- Stuffed baby aubergine
- Chanas
- Sindhi style chickpea curry
- Kath katha
- Mixed vegetable curry from Goa
- Kashmiri dum aloo
- Potato curry from Kashmir

## THE CURRY TRAIL

We also offer traditional korma, vindaloo, bhuna, rogan josh, biryani, and jalfrezi.



# A Taste of Italy

## STARTER

- Minestrone soup with basil oil
- Carpaccio of beef with wild marinated mushroom, shaved parmesan and lemon
- Large open faced lobster ravioli with bisque sauce
- Shaved Parma ham with balsamic and shaved parmesan cheese
- 'Panzanella' - vine ripened tomatoes with olives, capers and basil leaves tossed with a balsamic vinaigrette and rustic Italian bread
- Antipasto - selection of Italian salamis with artichokes, dried tomatoes, olives and parmesan

## MAINS

- 'Melanzane alla parmigiana' -aubergines coated with parmesan breadcrumbs lightly pan fried served stacked, layered with marinara sauce, fresh basil and buffalo mozzarella
- 'Pollo saltimbocca alla romana' - chicken supreme with fresh mozzarella and sage, wrapped with thinly sliced prosciutto with a drizzle of tomato-cream sauce
- 'Fazzoletti con astice' - open faced ravioli with lobster, asparagus, and wild mushrooms in a delicate lobster-saffron cream sauce
- 'Filetto di maiale farcito' - pork loin stuffed with olives and sun-blushed tomatoes with a natural pan jus
- 'Scotladito' agnello coi carciofi - 'finger blistering' lamb chops with artichoke hearts
- 'Involtini di vitello con asparagi'- medallions of veal 'rolled up' with asparagus tips and smoked ham
- Seared scallop on rocket pesto (*illustrated*)

## DESSERTS

- Tiramisu
- Figs with honey and mascarpone
- Zabaglione
- Poached pears in white wine saffron and fresh vanilla served with honey vanilla mascarpone
- Panna Cotta with fresh berry coulis

## PASTA SUGGESTIONS

- 'Farfalle alla marie' - bow tie pasta with garden peas, smoked ham and roasted peppers in an alfredo sauce
- 'Pasta con pollo in zafferano' - pasta with chicken in saffron tomato sauce
- Linguini topped with king crab and tiger prawns in a lemon chili herb olive oil dressing
- 'Spaghetti con salsa di gamberi e basilica' - tiger prawns with basil

## CREATE YOUR OWN PASTA

Please choose any combination of pasta, sauce, and or condiment. Options are limitless, here are just a sample of what you can do.

Farfalle	Tortellini	Sliced grilled chicken
Linguine	Arrabiatta sauce	Sautéed tiger prawns
Penne	Bolognese sauce	Smoked salmon
Ravioli	Carbonara sauce	Artichoke hearts
Spaghetti	Marinara sauce	Grilled vegetables
Tagliatelle	Pesto sauce	



# Vegetables, potatoes, risotto & rice

We source the freshest organic produce available. Below is just a reference list; if you have any other ideas or would like us to advise you on the perfect seasonal vegetable accompaniment please don't hesitate to call.

- Asparagus tips with hollandaise sauce
- Grilled Mediterranean vegetables with shaved parmesan
- Selection of steamed, sautéed or roasted baby vegetables
- Minted petit pois
- Grilled baby fennel
- Roasted parsnips with honey
- Cheesy cauliflower au gratin
- Fresh ratatouille
- Crispy stir-fry vegetables
- Roasted butternut squash
- Roast brussel sprouts and chestnuts
- Creamed spinach
- Sautéed spinach
- Candied baby carrots
- Snow peas and roasted cherry tomatoes

## VEGETARIAN MEALS

- Portobello mushroom filled with fricassee of wild mushrooms rosemary and roquefort
- Couscous with chargrilled vegetable, mint, lemon and harissa
- Lentil shepherds pie with saffron potato and parsnip mash
- Wild mushroom and goats cheese lasagne
- North African vegetable tagine
- Grilled halloumi wrapped in courgettes with fresh thyme (*illustrated*)
- Tinkerbell Peppers filled with rice salad topped with parmesan crust
- Orzo with courgette, tomatoes and goats cheese
- Portobello mushroom stroganoff with herb crumb topping
- Potato gnocchi with spinach and toasted pine nuts
- Roasted butternut squash, rosemary and garlic lasagne
- Rustic vegetable paella
- Smoked gouda macaroni & cheese with caramelised shallots and roasted peppers
- Roasted Mediterranean vegetable quiche

## POTATO

- Potato skins served with sour cream, chopped crispy bacon, and shredded cheddar
- Boulangere potatoes
- Chive mashed potatoes
- Colcannon – mash with leek, cabbage and shallots
- Creamy potato with parsnip mash
- French fries
- Hash browns
- Perfect mash potatoes
- Potato au gratin
- Baby new roast potatoes with herbs
- Twice baked potatoes with spinach and cheddar
- Wasabi mash

## RISOTTO

- Risotto with four cheeses
- Risotto with seafood and lobster
- Risotto with wild mushrooms and thyme
- Risotto with asparagus
- Risotto with prawn, peas and mint

## RICE

- Arabic spiced
- Basmati
- Brown
- Egg fried
- Mediterranean pilaf
- Red carmague
- Saffron
- Special fried
- White long grain
- Wild
- Wild rice with toasted pinenuts
- Jasmine



# Sample Menu

## TO START

- Pressed terrine of duck liver foie gras served with apple jelly, DeLuxe chutney and toasted brioche
- Pan seared diver caught Scottish scallops served with confit leek and ginger scented light shellfish broth
- Roast parsnip soup garnished with spiced apple and curry oil
- Open crab lasagne served on a warm gazpachio bed of vegetables
- Carpaccio of Aberdeen Angus beef fillet with wasabi cream and balsamic vinegar jelly
- Smoked ham hock croquette served with red onion marmalade and a broad bean, mint and watercress salad
- Balik Salmon served with baby gem, fine herbs and basil lemon oil

## TO FOLLOW

- Smoked and poached thick cod loin served with braised baby gem and puy lentil salad garnished with crisp chorizo
- Two styles salmon served with baby leeks, creamed potato and tomato reduction
- Roasted cod on baby spinach with pea shoots (*illustrated*)
- Pan fried sea bass served with lobster risotto and two styles of fennel
- Crisp confit belly of free range pork served with apple compote, smoked garlic creamed potato and caramelised baby onions
- Seared Angus beef fillet with entrecote sauce and triple cooked sea salt and cracked pepper chips
- Confit duck leg served with roasted balsamic shallots, fondant potatoes and glazed fig tatin

## TO FINISH

- Tart tatin served with fresh vanilla ice cream
- Warm rich chocolate brownie served with clotted cream cinnamon rice pudding
- DeLuxe cheesecake with a fruit coulis and biscotti biscuits
- Warm brioche bread and butter pudding laced with Baileys
- Lightly spiced poached pears in white wine served with fresh vanilla and honey mascarpone
- Selection of British farmhouse and continental cheese served with celery, grapes, quince jelly, homemade breads and biscuits

PLEASE SEE OUR WEBSITE FOR SEASONAL MENU IDEAS

“ I have been using DeLuxe for over 20 years and wouldn't change a thing. ”

RR




# Desserts

The dessert selection is available in individual portions or whole cakes. Please tell us if you require desserts garnished or set on the side.

- Assortment of petit fours
- Assortment of crumbles with crème anglaise
- Crème caramel
- Bread and butter pudding laced with Baileys
- Tiramisu
- Crêpes suzette
- Assorted sliced fresh fruit including exotics and berries
- Pears poached in saffron and white wine with fresh vanilla and honey mascarpone
- Honey roasted figs with toasted almonds and vanilla mascarpone
- Raspberry shortcake with fresh vanilla ice cream (*illustrated*)
- Velvet chocolate truffle mousse
- Chocolate truffle cake mirror glaze and gold leaf
- Mango with ginger mint syrup
- Rice pudding with cardamon and rose water
- Toffee and pecan cheesecake
- Strawberries in balsamic vinegar
- Profiteroles with bitter-sweet orange chocolate fondue
- Baked New York cheesecake with berry coulis
- Fresh fruit tarts
- English sherry trifle
- Cheesecake with fresh berries
- Apple and cinnamon lattice
- Tart citron with mint
- Passion fruit and carrot cake
- Scones, clotted cream and strawberry jam





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