

Summer Menu

London 2014



AIR CULINAIRE
Worldwide

*Redefining
In-flight Catering*

Poached South-Coast Lobster

with freshwater crawfish and brown crab mayonnaise

OR

Grilled Evesham Asparagus*

with lemon Hollandaise sauce

Chilled Summer Soup

of fresh mint and garden peas

Roasted Wild Scottish Salmon

with buttered samphire citrus cream and
Jersey royals with parsley butter†

OR

Filet of British Beef

with tarragon butter sauce, warm salad of new
potato, forest mushrooms, and crisp air-dried ham

English Summer Pudding

with Cornish clotted cream and strawberry compote

OR

Classic Eton Mess

This menu would work well for Royal Ascot or Wimbledon Tennis Championships.
Royal Ascot is the highlight of the racing season and takes place between the 17 and 21 of June.
Wimbledon takes place between 23rd June and 6th July

Please provide 24-hour advanced notice for these menu items.

*Evesham Asparagus season mid-May until mid-July

†Jersey royals: end of April until mid-July

To order: Tel: +44 (0) 1582 417475 • Fax: +44 (0) 1582 456675 • E-mail: london@airculinaire.com

You can also place your order via your handling agent. Please note a delivery fee will be charged and all prices are subject to mark-up.