



London Seasonal Menu
Available 9 November – 4 March

 **AIR CULINAIRE**
Worldwide® / *Redefining
In-flight Catering™*

Winter Menu

STARTERS

Hand-Carved Smoked Salmon
with caper chutney and warm potato farls

Timbale of Grilled Shrimp
with avocado and spicy tomato dressing

Creamed Butternut Squash Soup
with grilled caramelized onion toasts

Warm Winter Tart of Honeyed Roots
with candied chestnuts and winter salad

MAIN COURSE

Pav of Duck
slowly cooked spiced red cabbage, rissole
potatoes and port wine glaze

Roasted Breast of Local Guinea Fowl
with wild mushrooms, rosti potatoes and
buttered kale

Breast of Free-Range Chicken
rich mushroom stuffing, wild mushroom cream
and mustard potato puree

Citrus and Chervil Crusted Cod
with winter greens and lemon and green onion
orzo pasta

Vegetable and Olive Strudel
with bitter leaves and a chili-spiced ratatouille
chutney

DESSERT

Pear and Thyme Butter Puff Tart Tatin
whiskey custard sauce

White Chocolate Rum and Raisin Dome
blood orange coulis

Tart of Stilton Cheese
with a rhubarb orange chutney



London Seasonal Menu
Available 7 December – 24 December

 **AIR CULINAIRE**
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Christmas Menu

STARTERS

Beef Consommé with Pedro Ximenez Sherry

horseradish and thyme dumplings

Warm Duck and Toasted Pecan Salad

pomegranate molasses dressing

Celeriac and Kale Gratin

with a brioche honey crumble

Indian Spiced Crab and Mango Salad

mustard seed dressing

MAIN COURSE

Bloody Mary Roasted Turkey Breast

with Cumberland sausages, sage and onion stuffing and cranberry and clementine chutney

Roast Breast of Pheasant

sautéed bacon, dates and crushed root vegetables

Salmon en Croute

with champagne caviar butter sauce

Savoury Baklava,

with organic onions, red peppers, beetroot and beluga lentils and turmeric yoghurt

All main courses will be served with vegetables and potatoes in season.

DESSERT

Baked Vacherin

with truffle and almond crust

Sourdough Bread and Madooli Dates

Mincemeat and Apple Crumble Tart

with egg nog custard

Classic Christmas Pudding

brandy butter and vanilla cream

Chocolate Caramel Truffle Cake

finished with salted peanut butter sauce

Mini Stollen Bites and Chocolate Truffles