

P R E S E N T I N G



Lifestyle MENUS

LONDON, ENGLAND

Summer & Autumn 2018

Winter & Spring 2019

*What is your
culinary lifestyle?*SM



EXPERIENCE THE *London* LIFESTYLE

Inspired by human emotion and fine art, the Air Culinaire Worldwide London Lifestyle Menus were designed to accentuate various ways of living in the London regions. The key to pleasurable eating is experiencing food that fits your state of mind. Whether your passengers are cultured, energetic, influential, or inspired by the beat of urban life, we have hand-crafted selections to fit these influences and more.

Essentials	
Starters.....	2
Sharing Plates.....	3
Breakfast.....	4
Non-Alcoholic Beverages.....	4
Desserts.....	5
Lifestyle Menus - Main Dishes	
Classic.....	8
Cultured.....	10
Energetic.....	12
Influential.....	14
Urban.....	16
Lifestyle Beer & Wine.....	18
About Us.....	22



STARTERS

black pudding scotch egg

served with piccalilli

allergens: celery, dairy, eggs, gluten, mustard, sulphites |
meal type: hot

butternut squash arrancini

with arrabiata mayonnaise

allergens: dairy, eggs, gluten, sulphites | meal type: cold

house-spiced buffalo wings

served with celery, carrots and blue cheese dressing

allergens: celery, dairy, mustard, sulphites |
meal type: cold

selection of indian appetizers

*choice of vegetable samosa, onion bhaji or potato
pakora, served with mint raita and lime pickle*

allergens: eggs, dairy, gluten, mustard, peanuts, sulphites |
meal type: cold

vietnamese rice rolls

choice of shrimp, shredded duck or vegetables

allergens: celery, crustacians, sesame, soy, sulphites,
peanuts | meal type: cold

SHARING PLATES



cheese selection

artisan british cheese with mrs. darlington's chutney

allergens: celery, dairy, gluten, mustard, nuts, sulphites |
meal type: cold

crudite selection

*crisp garden vegetables hand-selected by our market
buyer and served with seasonal dips*

allergens: celery, dairy, eggs, lupin, mustard, nuts, sesame,
sulphites | meal type: cold

sandwich selection

*seasonal flavours on white, whole-grain and
multi-seeded breads*

allergens: celery, crustacians, dairy, eggs, fish, gluten, lupin,
mustard, sesame, shellfish, sulphites | meal type: cold

seafood selection

*poached and smoked native seafood, blackend lemons
and select dipping sauces*

allergens: crustacians, eggs, fish, molluscs, mustard |
meal type: cold

sliced fruit selection

seasonal fruits hand-selected by our market buyer

allergens: none | meal type: cold



BREAKFAST

american

buttermilk pancakes with crispy bacon, coconut yoghurt and choice of maple syrup or berry compote

allergens: diary, eggs, gluten, sulphites | meal type: hot & cold

continental

selection of soft english cheese and suffolk charcuterie

allergens: celery, dairy, gluten, mustard, sulphites | meal type: cold

NON-ALCOHOLIC DRINKS

juice

choice of apple, grapefruit, mango, orange or pineapple

smoothie

combination of apple, grapefruit, mango, orange and pineapple

soft drink

330 ml coke®, diet coke®, fanta® or sprite®

tea

choice of breakfast, darjeeling, earl grey, lady grey, rooibos and a selection of herb infusions

english

cumberland sausage, smoked bacon, free-range scrambled eggs and sea salt-baked heirloom tomato

allergens: dairy, eggs, gluten, sulphites | meal type: hot

french

selection of french viennoiseries served with unsalted butter and preserves

allergens: eggs, gluten | meal type: cold

vegan

house-made vegan bircher muesli with seasonal fruit compote

allergens: gluten, nuts, soy, sulphites | meal type: cold



DESSERTS

baked new york cheesecake

rich cheesecake baked with crisp biscuit crumb and finished with seasonal fresh berries

allergens: dairy, eggs, gluten, sulphites

chocolate fudge cake

light chocolate sponge cake filled with indulgent chocolate fudge

allergens: dairy, eggs, gluten, sulphites

raspberry crème brûlée

rich brûlée custard baked with raspberries, topped with brown sugar caramel and served with a sharp lemon shortbread

allergens: dairy, eggs, gluten, sulphites



caramelised orange tart

slow-baked tart with seville oranges, dusted with sugar and lightly-glazed

allergens: dairy, eggs, gluten, sulphites

dessert assiette

desserts are specially-selected by our patisserie chef to suit the seasons

allergens: dairy, eggs, gluten, sulphites



- Northern Region
- Eastern Region
- Southern Region
- Western Region
- Central Region



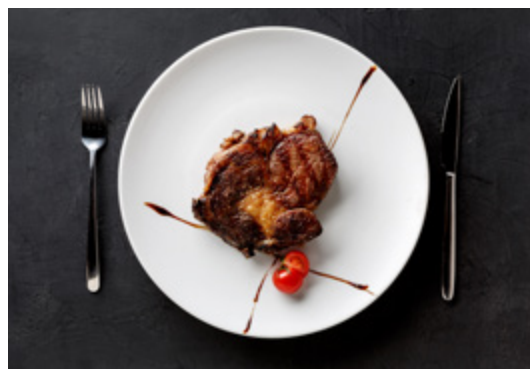
taste the culinary lifestyle

OF THE LONDON

Regions

London Lifestyle Menus





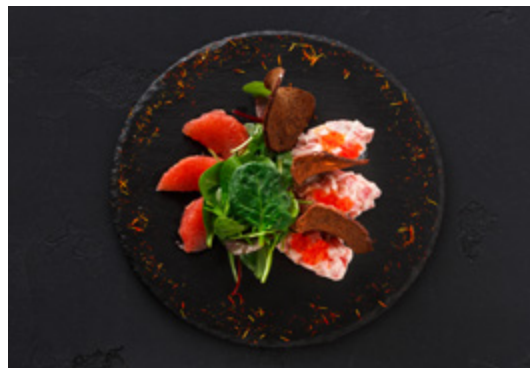
fish cakes
with saffron velouté
 allergens: celery, dairy, eggs, fish, gluten, mustard, sulphites | meal type: hot



pie & mash
seasonal pie served with creamed potatoes and seasonal vegetables
 allergens: dairy, eggs, gluten, sulphites | meal type: hot

ploughman's platter
selection of british charcuterie, cheese and pickles
 allergens: dairy, gluten, mustards, sulphites | meal type: cold

portobello mushroom & halloumi burger
grilled halloumi, thyme-roasted portobello mushroom in a toasted brioche bun
 allergens: diary, eggs, gluten, sulphites | meal type: hot



ribeye steak
with confit tomato, grilled mushroom and lyonnaise potatoes
 allergens: celery, dairy, mustard, sulphites | meal type: hot

smoked salmon
served with traditional accompaniments
 allergens: dairy, fish, sulphites | meal type: cold

warm onion tart
with wooky hole cheddar, watercress and pickled walnuts
 allergens: dairy, eggs, gluten, nuts, sulphites | meal type: hot

CLASSIC: *South London*

Home to Borough Market, and famous for one of Britain's favourite past times, the pub! Renowned the world over, the great British pub is not just a place to drink beer, wine, cider or even something a little bit stronger, it is a unique social centre.



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chicken or lamb kabsah

rice cooked with carrots, onion, tomatoes, green peppers, chickpeas and cucumber salad

falafel

ground chickpeas, onion, parsley and ground cumin

allergens: celery, gluten, sesame | meal type: hot

harira soup

traditional moroccan soup with chickpeas, lentils, coriander and onions

allergens: celery, gluten | meal type: hot

sea bream

marinated in spices, grilled and served with arabic rice

allergens: fish, gluten | meal type: hot



shish taouk

chargrilled skewers of marinated chicken served with salad and arabic rice

allergens: celery, gluten, sesame | meal type: hot & cold

stuffed vine leaves

with rice, fresh mint, parsley, lemon juice and olive oil

allergens: celery | meal type: cold

vegetable bamia

okra cooked with garlic in a rich tomato sauce, seasoned with herbs and served with arabic rice

allergens: celery, gluten | meal type: hot





chili beef stir fry
 sautéed strips of fillet served with
 whole-grain noodles and soy-glazed
 seasonal vegetables

allergens: eggs, fish, gluten, sesame, soy, peanuts |
 meal type: cold

citrus chicken
 chicken marinated with lemon, garlic and thyme,
 served with crushed new potatoes, heirloom and
 tomato-parsley salad

allergens: sulphites | meal type: hot & cold

miso & tofu broth
 clear broth with mushrooms, spring onions
 and coriander

allergens: soy, sulphites | meal type: hot

pesto salmon
 dry-roasted salmon and classic pesto, served with
 spiraled courgette and tender stem broccoli

allergens: dairy, fish, nuts | meal type: hot

◆ ◆ ◆
*“The man who can dominate
 a London dinner table, can
 dominate the world.”*

◆ ◆ ◆
- Oscar Wilde (1854-1900)

superfood salad
 with broccoli, chickpeas, pumpkin seeds, feta cheese
 and pomegranate dressing

allergens: dairy, nuts, sulphites | meal type: cold

teriyaki salmon
 served with soy-flavoured brown rice and kale

allergens: fish, sesame, soy | meal type: hot

warm sweet potato & quinoa salad
 seasonal salad with quinoa and sweet potatoes

allergens: sulphites | meal type: hot



12 **ENERGETIC:** *West London*

Home to some of the finest healthy eateries in London. Inspired by global cuisines and the intent to not compromise flavour when preparing dishes that promote health and wellness.



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confit chicken breast

served with leek and wild mushroom risotto

allergens: celery, dairy, sulphites | meal type: hot

fillet of beef

28-day aged fillet served with foie gras rosti and heritage carrots, served in a red wine sauce

allergens: celery, dairy, gluten, mustard | meal type: cold

lobster tail

with smoked lobster emulsion and charred clementine

allergens: crustaceans, dairy, egg, sulphites | meal type: hot

pan-roasted hake

served with curried mussels, bombay potatoes and sea herbs

allergens: dairy, fish, gluten, molluscs, sulphites | meal type: hot

selection of canapés

seasonal handcrafted canapés

allergens: please specify dietary requirements | meal type: cold

smoked salmon press

with gin-pickled cucumber and burnt lemon gel

allergens: dairy, fish, sulphites | meal type: hot

soy-glazed cauliflower

with pickled peanuts, watercress and lime dressing

allergens: peanuts, soy, sulphites | meal type: hot





mini chicken shwarma
gridled spiced chicken, tahini yoghurt and pickled vegetables wrapped in arabic flatbread
 allergens: dairy, gluten, sesame, sulphites |
 meal type: hot

mini soft shell fish tacos
with creole-spiced grilled fish, pineapple chili salsa and sour cream
 allergens: dairy, fish, gluten, sulphites | meal type: cold

steamed barbecue pork buns
steamed and folded soft bread buns filled with slowly-braised barbecue pork
 allergens: celery, dairy, fish, gluten, soy, sulphites |
 meal type: cold

beef and swiss sliders
handcrafted beef patties with aged swiss cheese and kosher pickle
 allergens: dairy, gluten, mustard, sulphites |
 meal type: hot

buttermilk chicken goujons
fried buttermilk batter chicken with hot sauce and sour cream
 allergens: dairy, gluten, mustard, sulphites |
 meal type: hot

jerk steak skewers
jamaican jerk-spiced fillet with mango and coriander salsa
 allergens: mustard, sulphites | meal type: hot

korean duck
shredded duck with green onion and house kimchi pickle
 allergens: celery, gluten | meal type: cold





london **BY THE BOTTLE**

crème brûlée

vanilla milk stout - 6.5% abv, 330ml

Inspired by the classic dessert. A luxurious, sweet stout brewed with black, chocolate, dark crystal malt, smooth Madagascan vanilla and milk sugar. This is a beer to sip slowly and savour.

club hammer

chocolatey london stout - 5.5% abv, 500ml

Based on old-style stout porters. Brewed with black malt, chocolate malt and roasted barley. Its sweetness and roast richness are balanced by bitterness and aroma from select British hops.

lsp - lapsang souchong porter - 10.2% abv, 330 ml

A mind-bending dark ale full of flavour. Made with five carefully-selected malts married with the deliciously -smokey lapsang souchong tea.

luminaire

golden ale - 3.9% abv, 500ml

Four hops including goldings and galaxy give hints of citrus, passion fruit and pineapple with a classic bitter finish.

quartermaster

best bitter - 4.45% abv, 500ml

Brewed with a touch of amber and crystal malt, British Bramling Cross and Australian Galaxy hops. Four malts, four hop additions and 4.4% make this one of our most popular traditional beers.

st albans

abbey tripel - 8.5% abv, 330ml

A Belgian-style tripel with the classic flavours that a Belgian yeast strain delivers. Strong, with rich fruity esters and a soft spicy finish. Don't try too hard to leave all the yeast in the bottle.

tsar vs czar

russian imperial stout - 12.5% abv, 330ml

A traditional beer much prized by the Russian Tsars, the classic, luxurious, bold imperial stout. Complex and intense with crashing waves of cocoa, coffee and treacle, dark fruit, a boozy warmth and a bitter-sweet finish.

POPE'S YARD
BREWERY





Champagne & Sparkling Wine

taittinger brut reserve champagne, france

One of the few Champagne houses still owned-and-operated by the Taittinger family. A light style with the emphasis on elegance and finesse. Perfect with smoked salmon.

bollinger brut special cuvée champagne, france

Bollinger always makes a memorable celebration centrepiece.

veuve clicquot rosé ponsardin champagne, france

The first Champagne house to commercialise rosé. A delightfully luscious, fruit-based charm with expressive aromas of strawberry and very ripe, wild strawberries.

bollinger la grande année brut champagne, france

Opulent Champagne with great depth and a warm, toasty finish.

dom pérignon vintage champagne, france

Top cuvée exemplary in style, depth and quality. This is simply heavenly!

nyetimber classic cuvée nv west chiltington, england

Made in true Champagne fashion using traditional grape varieties. The result is creamy and rich with notes of brioche, complimented with a refreshing citrus twist. An English classic.

chapel down classic brut nv tenterden, england

Fresh, soft and fruity, this blend comes from one of the largest producers of English wine. Great as an apéritif, and a delicious partner to simple canapés.

**Prices vary by vintage.*

Red Wine

barons de rothschild (lafite) légende r pauillac

pauillac, bordeaux, france

Famed for their legendary vines, the Barons de Rothschild also create a range of more accessible wines. Of these “second label wines,” Legende Pauillac is considered the finest. Fabulous with a rib of beef.

château rauzan ségla, 2ème grand cru classé margaux, bordeaux, france

Boasts gorgeous aromas of black and blue fruits, spring flowers and hints of toast and forest floor. Its well-integrated wood and acidity, as well as its moderately-ripe tannins make for a medium-to-full-bodied wine.

château la garde pessac-léognan, bordeaux, france

Reveals tangy black cherry and blackcurrant fruit in addition to hints of cedar wood earthiness.

**Prices vary by vintage.*

White Wine

hommage du Rhône châteauneuf-du-pape

rhône, france

A beautifully-crafted blend that shows floral aromas alongside refreshing citrus clarity. A combination of Grenache blanc, Clairette and Roussanne, held together with soft spice from 6 months’ gentle oak maturation.

robert oatley “on the qt” fiano margaret river, australia

Bursting with opulent citrus fruit, rare finesse, complexity and awe-inspiring balance.

joseph drouhin, puligny-montrachet premier cru les folatières burgundy, france

A biodynamic white wine combining rich fruit flavours with an elegant structure and beautiful mineral complexity.



5-STAR EXPERIENCE

Your satisfaction is our #1 priority.

If you prefer specific items that are not listed,

Head Chefs Aaron Watson & Martin Fearon

will work with you to design a custom menu to your liking.

With extensive experience in the culinary industry, they have the knowledge and expertise to design only the finest meals fit for London clientele.

AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization to provide an elevate dining experience. This menu was created from your feedback and suggestions and combines our innovation, world-class educated executive chefs, culinary excellence and artisanship into one premium offering.

24/7

Concierge Services: including sourcing of iconic brands

Culinary Expertise

Culinary & Service Training

EU Accreditation

Halal Availability

High-Loader Availability

Innovative Packaging

Global Reach

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culinary creations!*

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Don't forget to hashtag us:

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For more information or to order, call or e-mail:

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