



P R E S E N T I N G

Lifestyle MENUS

LONDON, ENGLAND

Summer & Autumn 2019

Winter & Spring 2020

• What is your culinary lifestyle? •



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
Canapés.....	2
Sharing Plates.....	3
Breakfast.....	4
Non-Alcoholic Drinks.....	4
Desserts.....	5
Transatlantic Selections.....	6

Lifestyle Menus - Main Dishes

Classic.....	8
Cultured.....	10
Energetic.....	12
Influential.....	14
Urban.....	16
Lifestyle Beer & Wine.....	18
About Us.....	22



STARTERS



featured dish:

british smoked salmon (GF)

served with poached rhubarb, dill cream cheese and traditional condiments

allergens: fish, milk, sulphites | meal type: cold

black pudding scotch egg

served with traditional piccalilli and chervil

allergens: gluten (wheat), eggs, milk, sulphites, mustard | meal type: cold

CANAPÉS

asparagus spears & cumbrian ham (GF)

allergens: none

baby caprese in a basil basket (VE)

allergens: gluten (wheat), milk, sulphites

foie gras & raspberry mousse

allergens: milk, sulphites, gluten (wheat)

cream of cauliflower soup (GF)

smoked mussels and sumac

allergens: milk, molluscs (mussels) | meal type: hot

ham hock & foie gras galette

served with caramelised onion and tomato chutney and grilled brioche

allergens: mustard, eggs, gluten (wheat) | meal type: cold

mozzarella & lemon arancini (VE)

served with maple-glazed baby vegetables, pea purée and lemon oil

allergens: gluten (wheat), nuts (almonds) | meal type: cold

roasted squab pigeon (GF)

served with celeriac remoulade, cassis and baby cresses

allergens: milk, celery | meal type: cold

niçoise salad canapé

allergens: gluten (wheat), eggs, dairy, sulphites, fish.

ploughman's canapé

allergens: gluten (wheat), sulphites, dairy, mustard

smoked duck & fig

allergens: soy, gluten (wheat), sulphites

smoked salmon, dill cream cheese, beetroot basket

allergens: gluten (wheat), milk, fish

SHARING PLATES



featured dish:

executive cheese selection

selection of british and irish cheese, ranging from wookey hole cheddar to perl las blue, served with candied walnuts, apricot chutney, celery, grapes and a selection of artisan crackers

allergens: dairy, gluten (wheat, rye), sulphites, nuts (walnuts), celery, mustard | meal type: cold

executive crudités selection (GF) (VE) (VG)

crisp garden vegetables hand-selected by our market buyer, served with traditional dips (dips not vegan)

allergens: fish, crustaceans (crab, lobster, prawn, shrimp) molluscs (scallop), egg, mustard | meal type: cold



featured dish:

executive sandwich selection

selection of deep-filled sandwiches with a variety of bread and rolls, chef's choice of filling or custom order

allergens: gluten (wheat, rye), shellfish (shrimp), fish, dairy, mustard, sesame, celery, sulphites, eggs, lupin | meal type: cold

executive seafood selection (GF)

selection of fresh, seasonal seafood accompanied with samphire and traditional condiments

allergens: fish, crustaceans (crab, lobster, prawn, shrimp) molluscs (scallops), egg, mustard | meal type: cold

executive sliced fruit (GF) (VE) (VG)

eclectic mix of hand-picked exotic fruit and berries

allergens: sulphites | meal type: cold



BREAKFAST

american

buttermilk pancakes, crispy maple bacon and scrambled eggs

allergens: eggs, gluten (wheat), dairy |
meal type: hot

british

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

allergens: gluten (wheat), eggs, milk |
meal type: hot

continental

selection of soft english cheese, suffolk charcuterie and french viennoiseries, served with unsalted butter and preserves

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

healthy living ^(VE)

house-made bircher muesli with seasonal fruit compote and sliced fruit

allergens: gluten (oats), nuts (almonds), dairy (milk), sulphites | meal type: cold

NON-ALCOHOLIC DRINKS

juice

choice of orange, apple, mango, pineapple or grapefruit

smoothie

fruit of the forest (orange, apple, mango, pineapple and grapefruit)

soft drink

choice of 330 ml coca-cola®, diet coke®, sprite® or fanta®

tea

choice of breakfast, herbed, fruit, decaf or regular



DESSERTS

bitter chocolate & malt tart ^(VE)

bitter chocolate and malt, pistachio and passion fruit purée

allergens: milk, eggs, gluten (wheat), sulphites, nuts (pistachio)

bread & butter pudding ^(VE)

vanilla-soaked bread pudding and crème anglaise

allergens: milk, gluten (wheat), eggs

custard tart ^(VE)

flavoured with seasonal ingredients

allergens: gluten (wheat), eggs, milk



featured dish:
raspberry & chocolate delice

featured dish:
bitter chocolate & malt tart



orange posset ^(VE)

citrus cream, rhubarb compote and buttery shortbread

allergens: milk, gluten (wheat), sulphites

raspberry & chocolate delice

raspberry mousse, chocolate glaze, shortbread and fresh raspberries

allergens: milk, eggs, gluten (wheat), sulphites, nuts

salted caramel cheesecake

served with chocolate ganache and fresh berries

allergens: milk, gluten (wheat)

traditional eton mess ^(GF) ^(VE)

whipped cream with strawberry textures and meringue

allergens: milk, eggs



TRANSATLANTIC SELECTIONS

aged beef fillet
28-day aged beef fillet à la borderlaise served with celeriac purée, vanilla-pickled seasonal mushrooms and charred gnocchi
allergens: celery, gluten (wheat), milk, sulphites | meal type: hot

gently-braised ossobuco
served with rich white wine, tomato and mushroom gremolata
allergens: celery, gluten, milk, sulphites | meal type: hot

pot au feu
served with foie gras, truffle and garden vegetables, beef stew with vegetable mash and truffle jus
allergens: celery, mustard, sulphites | meal type: hot

roasted rack of lamb
served with ratatouille provençal goats curd and parsley oil
allergens: gluten (wheat), milk, sulphites | meal type: hot

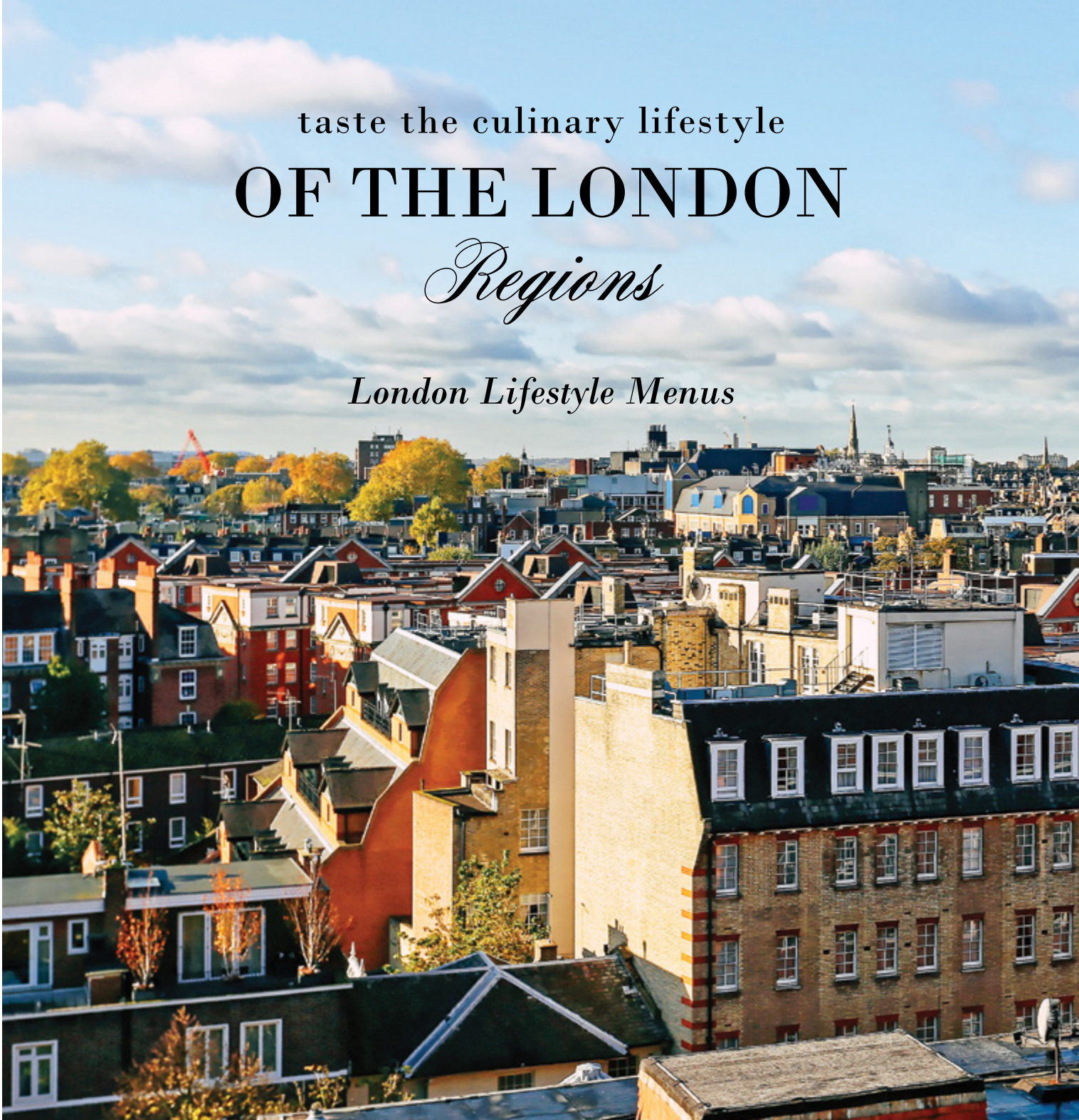
sea bass with vine-ripe tomatoes
served with spicy slaw, arugula, artichoke chow-chow and lemon oil
allergens: sulphites | meal type: hot

senate bean chicken cassoulet
slow-braised chicken and sausage served with white beans and topped with herb-roasted bread crumbs
allergens: celery, gluten, lupin, sulphites | meal type: hot



taste the culinary lifestyle OF THE LONDON *Regions*

London Lifestyle Menus





***featured dish:**
traditional fish & chips*

bouillabaisse & rouille (GF)

fish and rouille casserole

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

citrus chicken (GF)

served with crushed new potato, tomato and parsley salad with green oil

allergens: milk, sulphites | meal type: hot

spinach & ricotta tortelloni (VE)

handcrafted pasta stuffed with ricotta cheese and spinach

allergens: gluten (wheat), egg, milk, sulphites | meal type: hot

traditional fish & chips

served with hand-cut chips, pea and mint purée and traditional tartar sauce

allergens: gluten (wheat), sulphites, egg, mustard, fish | meal type: hot

traditional pie of the day

served with creamed potatoes, vegetable panache and liquor

allergens: gluten (wheat), milk, dairy, celery | meal type: hot

vegetable wellington (VE)

buttered french beans and honey-roasted celeriac

allergens: eggs, gluten (wheat), dairy, sulphites | meal type: hot

CLASSIC:

8

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.



To Order: +44 1582 417475 • london@airculinaire.com • www.airculinaireworldwide.com

*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) gluten-free (VE) vegetarian (VG) vegan

9



CULTURED:

Inspired by the many cultures that make London unique, as well as the performing and visual art venues that dot the city, and London's vibrant globally-influenced bar and restaurant scene..

featured dish:
eastern mediterranean mezze

chicken shish taouk

chargrilled marinated chicken served with arabic rice, flatbread and fattoush

allergens: gluten (wheat), mustard, celery, sesame | meal type: hot

chili beef stir fry

spiced beef strips tossed in soy-glazed egg noodles

allergens: gluten (wheat), egg, sulphites, soy | meal type: hot

coconut red lentil dahl (VE) (VG)

served with basmati rice, naan bread and raita

allergens: gluten (wheat), mustard | meal type: hot



eastern mediterranean mezze

lamb kibbeh, cheese sambousek, fatayah and falafel, served with hummus, tabbouleh and vine leaves

allergens: gluten (wheat), mustard, milk, sesame, egg, celery | meal type: hot

jollof & goat

nigerian spiced rice and tender goat pieces served with toasted sourdough

allergens: gluten (wheat), mustard, celery, dairy | meal type: hot & cold

vegetable bamia (VE) (VG)

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

allergens: celery, gluten (wheat) | meal type: hot



featured dish:
eastern mediterranean mezze

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chargrilled romanesco salad (GF) (VE) (VG)
grilled romanesco cauliflower, almonds and
salted onions
allergens: nuts (almonds) | meal type: cold

niçoise salad (GF)
loin of tuna, baby gem, soft-boiled egg, onion,
fine beans and charred potatoes
allergens: fish, eggs, sulphites | meal type: cold

pan-seared mackerel
mackerel fillet served with saffron rice kedgerree
and kale
allergens: gluten (wheat), eggs, fish | meal type: hot

pesto salmon fillet (GF)
served with spiralled courgetti, tenderstem® broccoli
and miso sauce
allergens: fish, soy, nuts (cashews) | meal type: hot

superfood salad (GF) (VE)
with broccoli, chickpeas, pumpkin seeds, feta cheese
and pomegranate dressing
allergens: sulphites, nuts (seeds) | meal type: cold

teriyaki salmon (GF)
served with soy-flavoured brown rice and kale
allergens: fish, sesame, soy | meal type: hot

warm sweet potato & quinoa salad (GF) (VE) (VG)
seasonal salad with quinoa and sweet potatoes
allergens: sulphites | meal type: hot



featured dish:
chargrilled romanesco salad



featured dish:
pan-seared mackerel

ENERGETIC:

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



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***featured dish:**
almond-crusted sea bream*

almond-crusted sea bream
served with heirloom tomato salad, shaved fennel, herbs and almond crust
allergens: gluten (wheat), nuts (almonds), fish, milk | meal type: hot

braised pork belly (GF)
served with charred sprouting broccoli, apple purée and buttery mash
allergens: milk, sulphites | meal type: hot



***featured dish:**
roasted lamb rump*

bubble & squeak risotto (VE)
served with crispy hen egg, asparagus and charred leek powder
allergens: gluten (wheat), milk | meal type: hot

gressingham duck breast (GF)
served with glazed potato mille-feuille, charred endive and plum jus
allergens: milk, sulphites, celery | meal type: hot

roasted lamb rump (GF)
served with cauliflower purée, roasted salsify and shimeji mushrooms
allergens: milk, sulphites | meal type: hot

smoked beef fillet (GF)
24-hour hay-smoked beef fillet served with creamed potato, purple brussels sprouts and cherry textures
allergens: milk, sulphites | meal type: hot

INFLUENTIAL:

Inspired by London's Michelin Star restaurants and some of the most prestigious hotels and businesses in the world. Only the finest cuisines are showcased here.



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featured dish:
philly cheesesteak sandwich



featured dish:
buffalo chicken wings & goujons



featured dish:
philly cheesesteak sandwich

bbq pulled pork brioche
15-hour braised pulled pork served with sesame and red cabbage slaw, on charred buttery brioche bun
allergens: gluten (wheat), egg, celery, mustard, sulphites | meal type: hot

beef and swiss sliders
three aged beef patties topped with jarlsberg cheese and pickle, served with mustard, ketchup and mayonnaise
allergens: gluten (wheat), milk, mustard, sulphites, celery | meal type: hot

buffalo chicken wings & goujons
butter-milk-breaded chicken breast and hot buffalo chicken wings served with crudité and stilton sauce
allergens: gluten (wheat), egg, sulphites, celery, milk, mustard | meal type: hot

korean duck with kimchi pickle
crispy korean duck served on a steamed bun with sesame-glazed bok choy
allergens: gluten (wheat), sesame, milk, sulphites, soy | meal type: hot

mini fish tacos
spiced fish served with pineapple chilli salsa and sour cream
allergens: gluten (wheat), fish, milk, mustard | meal type: cold

philly cheesesteak sandwich
28-day aged sirloin tossed in caramelised onions, peppers and provolone cheese, with topped with american mustard
allergens: gluten (wheat), milk, mustard | meal type: hot





london BY THE CAN

BEAVERTOWN

8 ball

rye ipa - 6.2% abv, 330ml

This brew is a nod to the big IPAs of the U.S. A big chunk of rye is used to give the beer a spicy, earthiness, mashed up with cara malts to create a rich, bold mouthfeel.

black betty

black ipa - 7.4% abv, 330 ml

Take a big, fat IPA and lace it with undertones of slight roast and aniseed and blend with the huge tropical aromas of Pacific West Coast hops. We gained the hint of roast by using CARAFA® malts from Germany.

bloody 'ell

blood orange ipa - 5.5% abv, 330ml

A smack of citrus with hints of warm blood orange aromas brought on by refined malt bill and loads of juicy hops. All hail Bloody 'Ell!

gamma ray

american pale ale - 5.4% abv, 330ml

A brew you can sip on and drink all day, rammed with juicy malts and huge tropical aromas of mango and grapefruit. Massive additions of American hops are added to the whirlpool, giving huge hop flavour.

lupuloid

ipa - 6.7% abv, 330ml

An India Pale Ale that is a straight up IPA, no funny business, just malt, yeast, water and hops. Lots of hops!

smog rocket

smoked porter - 5.4% abv, 330ml

An original home-brew recipe using 9 different malts including a good chunk of smoked 'Rauchmaltz' from Bamberg, Germany. Big flavour hits of molasses, raisins and caramel are cut with the resinous U.S. hop chinook.

LOCALLY
& BREWED
DISTRIBUTED





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 berries.

bollinger la grande année brut

champagne, france

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

dom pérignon vintage

champagne, france

Top cuvée that is 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.

château rauzan ségla,

2ème grand cru classé

margaux, bordeaux, france

Boasts gorgeous aromas of black and blue fruit, 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.



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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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 #ThisisLondon
#ACWLondon



AVAILABLE FOR iOS & ANDROID ACW MENU APP

Worldwide access to our library of in-flight menus

On-board tools & resources for Flight Attendants

Ability to build an order and 'favorite' items

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

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