



## A top-down view of various small, colorful appetizers and snacks arranged on a light gray surface. The items include mini tarts, crostini, bruschetta, and small sandwiches, each topped with different ingredients like cheese, meat, vegetables, and herbs. The arrangement is scattered across the left and bottom portions of the frame, leaving a large, empty gray area on the right.



## **Table of Contents**

<b>Breakfast &amp; Afternoon Tea</b>	<b>1</b>
<b>Shareables</b>	<b>2</b>
<b>Canapes</b>	<b>3</b>
<b>To Start your Journey</b>	<b>5</b>
<b>Street Food</b>	<b>9</b>
<b>Gastropub</b>	<b>7</b>
<b>Multi-Cultural</b>	<b>9</b>
<b>Fine Dining</b>	<b>11</b>
<b>Energetic</b>	<b>13</b>
<b>Desserts</b>	<b>15</b>

# Breakfast

---

## **american**

buttermilk pancakes, crispy smoked bacon, & scrambled eggs

*allergens: eggs, gluten, & dairy*

## **continental**

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

*allergens: dairy, eggs, & gluten*

## **healthy living**

smashed avocado on sourdough toast, bircher muesli

*allergens: gluten & dairy*

## **british**

cumberland sausages, smoked bacon, free-range eggs, & sea salt baked tomato

*allergens: gluten, eggs, & milk*

# Afternoon Tea

---

## **a selection of traditional tea sandwiches**

salmon & cream cheese, beef & horseradish, egg & cress, cucumber & cream cheese, prawn in marie rose. cakes & fancies, 2 scones, clotted cream & preserves

*allergens: gluten, dairy, eggs, fish, celery & nuts*





# Shareable

---

## **a selection of british & irish cheeses**

ranging from wooky-hole cheddar to perl las blue. served alongside candied walnuts, apricot chutney, celery, grapes, and a selection of artisan breads & crackers

*allergens: dairy, gluten, sulphites, nuts, sesame, mustard*

## **ploughmans board**

british charcuterie, british cheeses, pickles, caperberries, grilled sourdough

## **fruit platter**

an eclectic mix of exotic fruits and berries

*allergens: sulphites*

## **executive sandwich platter**

a selection of deep filled sandwiches using different breads & rolls with the chef's choice of fillings

-can be tailored to your own taste

*allergens: gluten, dairy, eggs, fish, crustaceans, & mustard*

## **traditional sandwich platter**

traditional tee sandwiches with 4 different breads with the chef's choice of fillings

- can be tailored to your own taste

*allergens: gluten, dairy, eggs, fish, crustaceans, & mustard*

## **seafood platter**

seasonal seafood, smoked salmon, samphire & traditional condiments

*allergens: crustaceans, molluscs, dairy, eggs, sulphites, & mustard*





# Canapés

---

*chef's choice of seasonal and responsibly sourced canapés*

*\*we recommend 5 per portion*







# To Start your Journey

---

## **french onion soup with traditional garnish**

*allergens: sulphites, gluten, & dairy*

## **british smoked salmon**

*allergens: , dairy, & sulphites*

## **ham hock terrine**

served with tomato chutney, and brioche

*allergens: mustard, eggs, gluten & sulphites*

## **truffle & parmesan pomme dauphines**

served with truffle and saffron aioli

*allergens: dairy, gluten, & egg*

## **beef & crumpets**

*allergens: gluten, dairy, eggs, mustard & celery*

## **roast duck breast**

red currants & radicchio ribbons

*allergens: sulphites*



## **british smoked salmon**

served with poached rhubarb, dill cream cheese & traditional condiments

*allergens: fish, dairy, & sulphites*



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



Inspired by the vast street food scene of London including Camden market, Spitalfields and Borough just to name a few. This has become a market style that has transformed London's food scene and created a food tourism market that is innovative and forever changing. It is sure to excite any 'foodie' that visits any one of these markets or pop up stalls with all the mouthwatering smells and flavours from hundreds of cultures.

Enjoy!





# Street Food

---

## **8 hour braised BBQ pulled pork shoulder**

with sesame & red cabbage slaw served on a buttery charred brioche bun

*allergens: gluten (wheat), egg, celery, & sesame*

## **traditional greek gyros**

chicken, beef or lamb

*allergens: gluten, dairy, sulphites, & celery*

## **steamed bun, chicken pad thai/ teriyaki beef**

*allergens: gluten, eggs, nuts (peanuts), sulphites, soy, & sesame*



## **goujons & wings**

buttermilk breaded chicken breast goujons, buffalo chicken wings glazed with hot sauce served alongside crudités and stilton sauce

*allergens: gluten, dairy & eggs*

## **'philly cheesesteak sandwich'**

28 day aged sirloin tossed together with caramelized onions, red peppers topped with provolone cheese, and american mustard

*allergens: gluten (wheat), mustard & milk*



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

# Gastropub

## **citrus marinated corn fed chicken breast**

herb crushed new potatoes, heirloom tomato, parsley salad & green oil

*allergens: sulphites & milk*

## **traditional british fish & chips**

hand-cut chips, pea & mint puree, dill, & traditional tartar sauce

*allergens: gluten, milk, eggs, sulphites, & fish*

## **shepherds pie**

braised lamb shank; mash, & mint gravy

*allergens: mustard, gluten, milk, & celery*

## **veal blanquette**

braised veal shoulder with pearl onions, and carrots braised to create a blond broth served with your choice of starch

*allergens: celery, gluten, sulphites, dairy & mustard*

## **ACW dirty burger**

prime chuck & brisket patty, 2 onion rings, maple roasted bacon & bbq sauce served in a sesame seed brioche bun

*allergens: gluten, dairy, egg & celery*



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



# Multi-Cultural

---

## **chilli beef stir fry**

spiced strips of beef tossed together with soy-glazed egg noodles

*allergens: egg, gluten, dairy, & soya*

## **coconut red lentil dahl**

served with pilau rice & naan bread

*allergens: gluten, mustard, & celery*

## **jerk chicken, rice & peas**

*allergens: celery, mustard, & sulphites*

## **hot middle eastern mezze**

lamb kibbeh, cheese & spinach sambusek, fatayah, falafel served alongside spiced rice, tabbouleh salad & hummus

*allergens: gluten, sulphites, sesame, dairy, eggs, nuts, & celery*





London is home to over 70 establishments and eateries that hold the coveted Star, two Star, or for the very few, three Star restaurants. Once upon a time, only the very centre of London's West End had the prestigious award; however, the whole of London is now becoming a fine dining hub.

This section is a dedication to the many fine eateries in the Capital.





# Fine Dining

---



## **almond crusted sea bream**

with shaved fennel & heirloom tomato

*allergens: fish, celery, sulphites, & dairy*



## **pave of pan seared duck breast**

braised leg, schmeji mushrooms, potato, & hoisin jus

*allergens: celery, & sulphites*



## **roasted lamb loin**

salsify, wild mushrooms, & cauliflower puree

*allergens: celery & dairy*

## **bubble & squeak risotto**

served with crispy hen egg & asparagus

*allergens: gluten, dairy, & egg*







# Energetic

---

## **fillet of hake**

beetroot & radish salad

*allergens: fish, dairy, sulphites, & mustard*

## **bulgar wheat salad**

served with pomegranate, & spring onion

*allergens: gluten & sulphites*

## **superfood salad**

topped with chickpeas, feta, and pumpkin seeds

*allergens: sulphites, celery, lupins, & nuts*

## **tuna nicoise salad**

*allergens: fish, sulphites, sesame, & eggs*



## **seared mackerel**

served with brown rice kedgeree

*allergens: fish, mustard, celery, gluten, & eggs*



## **chargrilled romanescu salad**

grilled romanescu cauliflower, almonds &  
salted onions

*allergens: nuts (almonds)*

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







# Desserts

---

## **traditional bread & butter pudding**

served with warm crème anglaise

*allergens: gluten, dairy & eggs*

## **rice pudding arancini**

with rosewater, pistachio, hazelnut

*allergens: nuts, dairy, gluten & eggs*

## **new york cheesecake with pistachio**

*allergens: nuts, dairy & gluten*

## **tonka bean eton mess**

*allergens: egg & dairy*

## **zesty lemon tart italian meringue**

served with raspberry textures

*allergens: gluten, eggs, dairy & sulphites*



## **basil pannacotta**

granola, raspberry puree, basil oil, and a macaroon

*allergens: dairy, nuts & gluten*



To Order: +44 1582 417475 - [london@airculinaire.com](mailto:london@airculinaire.com) - [www.airculinaireworldwide.com](http://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