AEROGOURMET

BOOK 01

INFLIGHT CATERING

ROYAL & GOVERNMENT FLIGHTS



PLATED SERVICE

Course sequences are fixed at specification stage and held on file for every subsequent uplift. Halal supply chain applies to this book as standard.

SIX-COURSE SERVICE

HL

Canapé, cold course, soup, fish course, main, dessert; sequenced to written specification.

FOUR-COURSE SERVICE

HL

Cold course, soup or fish, main, dessert; standard on daytime sectors.

TWO-COURSE LIGHT SERVICE

HL

Single cold or hot course with dessert, plated on request during cruise.

SERVED BREAKFAST

HL

Fruit, bakery, egg course to order, cold cuts and cheese plated separately.

SUPPER SERVICE

HL

Light hot course and dessert for late departures and short night sectors.

CONTINUOUS SERVICE

HL

No fixed service window; courses plated on request across the whole sector.





SECTION 02

CAVIAR & À LA CARTE

CAVIAR SERVICE, 30 G

HL

Iced presentation with blinis, chopped egg, crème fraîche, mother-of-pearl service.

CAVIAR SERVICE, 50 G

HL

Same presentation, larger tin, opened and plated in front of the cabin.

CAVIAR SUPPLEMENT PER GUEST

HL

Additional 10 g portion added to any plated course sequence.

SMOKED FISH PLATE

HL · FISH

Cold-smoked and gravlax cuts, capers, lemon, dark bread served aside.

CRUSTACEAN PLATE

HL · SHELLFISH

Chilled lobster, langoustine and crab, lemon and two cold sauces.

À LA CARTE ON DEMAND

HL

Any main course in this book plated to order at any point in the sector.

Caviar grades and tin sizes confirmed at order stage.

COLD & HOT STARTERS

COLD STARTERS

SMOKED SALMON, DILL CREAM

HL · FISH

Cold-smoked sides, capers, lemon, dark bread served aside.

LOBSTER COCKTAIL

HL · SHELLFISH

Chilled lobster, celery heart, light cocktail dressing.

BEEF CARPACCIO

HL · DAIRY

Thin-sliced fillet, aged cheese, capers, olive oil and lemon.

CHICKEN AND PISTACHIO TERRINE

HL · NUTS

Sliced terrine, fruit chutney, toasted brioche.

BUFFALO MOZZARELLA AND TOMATO

HL · V · DAIRY

Whole mozzarella, marinated tomato, basil oil.

HOT STARTERS

SCALLOPS MEUNIÈRE

HL · SHELLFISH

Seared scallops, cauliflower purée, brown butter.

WILD MUSHROOM VOL-AU-VENT

HL · V · GLUTEN

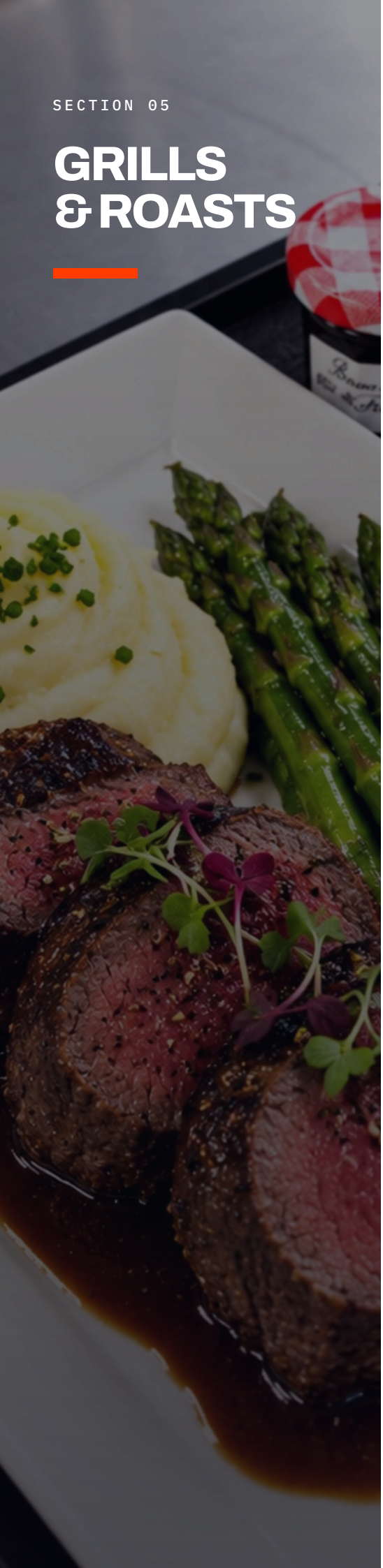
Puff pastry case, creamed wild mushrooms.

GREEN ASPARAGUS, HOLLANDAISE

HL · V · EGG

Warm spears, light hollandaise served separately.





SECTION 05

GRILLS & ROASTS

BEEF TENDERLOIN — HL

Centre-cut fillet, grilled to the stated degree, veal jus.

CHATEAUBRIAND FOR TWO — HL · EGG

Carved in the cabin, béarnaise and jus served apart.

RACK OF LAMB, HERB CRUST — HL · GLUTEN

Roasted pink, thyme jus, carved in the galley.

LAMB NOISETTES — HL

Trimmed medallions, grilled, rosemary jus.

VEAL CUTLET — HL · DAIRY

Bone-in cutlet, grilled, lemon and herb butter served aside.

DUCK BREAST — HL

Seared and sliced, light cherry reduction.

ROAST POULTRY — HL

Whole corn-fed chicken, roasted and carved to order.

MIXED GRILL PLATE — HL

Lamb chop, beef medallion and chicken with grilled vegetables.

Degree of cooking stated per passenger on the order.

FISH & ACCOMPANIMENTS

FISH & SEAFOOD

TURBOT FILLET
HL · FISH

Poached or grilled, beurre blanc served separately.

DOVER SOLE MEUNIÈRE
HL · FISH

Filleted in the galley, lemon butter, capers aside.

SEA BASS IN SALT CRUST
HL · FISH

Whole fish baked in salt, opened and filleted at the table.

POACHED SALMON
HL · FISH

Served warm or cold with cucumber and dill.

LOBSTER, GRATINATED OR NATURAL
HL · SHELLFISH

Half lobster, thermidor or plain with lemon and butter.

SCALLOPS AND LANGOUSTINES
HL · SHELLFISH

Seared, light shellfish sauce, seasonal garnish.

ACCOMPANIMENTS

POMMES PURÉE
HL · V · DAIRY

Fine potato purée finished with butter and warm milk.

GRATIN DAUPHINOIS
HL · V · DAIRY

Sliced potato baked in cream, portioned in dishes.

WILD RICE PILAF
HL · V

Long-grain and wild rice cooked in light stock with herbs.

SEASONAL VEGETABLES
HL · V · DAIRY

Glazed root and green vegetables, butter finish.

GREEN ASPARAGUS
HL · V

Blanched spears, olive oil or hollandaise on the side.

GREEN BEANS, ALMONDS
HL · V · NUTS

Blanched beans finished with butter and toasted almonds.

GREEN SALAD
HL · VG

Leaves and herbs, dressing served separately as standard.

DESSERTS & COFFEE

DESSERTS, CHEESE & FRUIT

DARK CHOCOLATE TART

HL · V · GLUTEN

Thin chocolate tart, crème fraîche served aside.

TARTE FINE AUX POMMES

HL · V · GLUTEN

Thin apple tart, warmed in the oven before service.

CRÈME BRÛLÉE

HL · V · EGG

Vanilla custard, sugar crust caramelised in the galley.

FRENCH PÂTISSERIE SELECTION

HL · V · GLUTEN

Three-piece selection of tartlets and petits gâteaux.

CHEESE SELECTION

HL · V · DAIRY

Four cheeses, dried fruit and crackers, at cabin temperature.

FRESH FRUIT PLATE

HL · VG · GF

Seasonal fruit, cut and arranged, no added sugar.

COFFEE SERVICE

ESPRESSO AND FILTER COFFEE

HL · VG · GF

Single-origin beans supplied with the uplift, ground on board.

TEA SERVICE

HL · VG · GF

Loose black, green and herbal selection with fresh mint.

PETITS FOURS

HL · V · NUTS

Small sweet selection loaded for the coffee service only.

CHOCOLATES

HL · V · NUTS

Filled and plain chocolates, twelve pieces per box.





SECTION 10

DIETARY & MEDICAL SETS

Each set is produced against a named seat, sealed, and labelled with seat number, set code and production time.

LOW-SODIUM SET — LS

No added salt at any stage; sauces and stocks produced unsalted.

DIABETIC SET — DBML

Controlled carbohydrate, no added sugar, dessert replaced with fruit.

GLUTEN-FREE SET — GF

Segregated production and separate sealed service ware.

DAIRY-FREE SET — DF

No milk protein in any component, including breads and desserts.

POST-OPERATIVE SOFT SET — BLML

Soft textures throughout, no acidic or highly spiced components.

VEGAN SET — VG

Full sequence, no animal product, plated to the same course structure.

NAMED MEDICAL SET — ON SPEC

Built to a written medical instruction supplied with the order.

DELEGATION VOLUME & CREW

Aft cabin, staff and accompanying detail are produced on the same uplift as the forward cabin, from the same kitchen and the same supply chain.

DELEGATION HOT MEAL

HL

Two-choice hot meal in casserole, loaded per uplift for aft-cabin volume.

DELEGATION COLD TRAY

HL

Cold main, salad, bread and dessert on a single sealed tray.

STAFF MEAL BOX

HL

Sandwich, fruit, bar and water in one closed box, stackable in the galley.

SECURITY DETAIL BOX

HL

Hand-held items only, no cutlery required, eaten at post.

PRESS CORPS BUFFET SET

HL

Buffet components in gastronorm for self-service in the aft galley.

GROUND HOLD-OVER SET

HL

Sealed cold set for extended ground waits and slot delays.

CREW MEALS

FLIGHT CREW HOT MEAL

HL

Two separate dishes per cockpit, sealed and loaded apart.

CABIN CREW HOT MEAL

HL

Casserole meal with rice or potato, portioned per crew count.

CREW COLD TRAY

HL

Cold main, salad and dessert for short sectors.

CREW SNACK BASKET

HL · NUTS

Fruit, bars, nuts and savoury items for the whole cabin crew.



DIETARY & ALLERGENS

DIETARY CODES

HL	Halal supply chain and production
VG	Vegan
DF	Dairy-free
DBML	Diabetic
KSML	Kosher, sealed and supervised
V	Vegetarian
GF	Gluten-free production
LS	Low sodium
BLML	Bland, soft texture
ON SPEC	Built to written instruction

DECLARED ALLERGENS

GLUTEN	Cereals containing gluten
EGG	Eggs
PEANUT	Peanuts
DAIRY	Milk and milk products
CELERY	Celery
SESAME	Sesame seeds
LUPIN	Lupin
CRUST	Crustaceans
FISH	Fish
SOY	Soybeans
NUTS	Tree nuts
MUSTARD	Mustard
SULPH	Sulphur dioxide and sulphites
MOLL	Molluscs

Halal supply chain applies to this book as standard. Non-halal items are supplied only on written request and produced on a segregated line. Kosher meals are supplied sealed and supervised by an external certifying body. Allergen declarations are issued per item at specification stage and travel with the loading documents.

NOTICE & CHANNELS

NOTICE PERIODS

Full plated specification, forward cabin	72 H
Caviar, live shellfish and other reserved items	48 H
Dietary and medical sets, per named seat	48 H
Delegation volume above 40 covers	48 H
Crew meals and beverage supplies	24 H
Head-count adjustment within a confirmed order	12 H

CHANNELS

WRITTEN ORDER

Item names and cover counts by leg, returned countersigned within one hour of receipt.

SPECIFICATION SHEET

Plating, service sequence and cabin preferences held on file and reapplied to every subsequent uplift.

STATION DESK

Direct line to the producing station for the 24 hours before departure, including slot changes.

ON-BOARD HANDOVER

Loading documents, allergen declarations and reheat instructions handed to the senior cabin crew member.

CONTACT

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MENU ENQUIRIES AND UPLIFT ORDERS

REQUEST A QUOTE

AEROGOURMET.COM/REQUEST

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