

Bon Soirée

FINE DINING FOR PRIVATE JETS





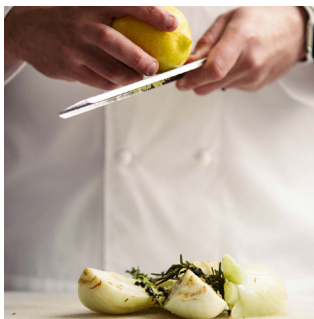
OUR STORY

Launched in 1997 by Derek Freeman, Bon Soirée is trusted by operators, owners, crew and FBOs alike to provide Michelin standard cuisine for private jets at airports, primarily in and around London but as far away as East Midlands and Bournemouth.

A Michelin Star chef with global experience working in exclusive restaurants, hotels and aboard luxury yachts, Derek understands the needs and demands of your clientele. Using his knowledge and passion of the business, he has developed a strong, professional team to deliver service of the highest quality.

Derek's inspiration for launching a company that specialised in providing fine cuisine for private jets came about when, over the years, owners and charter guests of the different superyachts on which Derek worked as the head chef asked him to supply hampers for their flight home. They simply wanted their cuisine above the clouds to match that to be had on the waves below.

Bon Soirée's dedication, passion and attention to detail has made it the choice of the connoisseur. It has also resulted in Bon Soirée being voted Most Recommended Private Jet Caterer by the readers of BlueSky business aviation news.



OUR TEAM

At Bon Soirée we try to keep a family feel while maintaining the high standards and professionalism expected of our industry.

Our chefs are from a range of international backgrounds and are trained to the highest standards, having worked in Michelin Star restaurants, large scale corporate events and high end development.

Our office team is ready to deal with any request, no matter how specific, and to be on hand to offer any support and information about your flight. With their broad knowledge of food, we are confident they will be able to assist with any bespoke requests and offer suggestions on suitable menu choices for the flight.

Our drivers are trained to the highest standard in logistics, security and food knowledge. They will ensure your order is delivered on time, and are always ready to offer assistance with any additional requirements.



OPERATING HOURS

We deliver airside direct to you 24/7.

Our office team is at your service from 6am until 10pm, 7 days a week.

We are open 365 days a year.

PLACING AN ORDER

Orders can be placed in the following ways:

Email: **orders@bonsoiree.co.uk**

Telephone: **+44 (0)1442 874 076**

All orders placed will be confirmed by email.

Find our information on our website at www.bonsoiree.co.uk

DIETARY REQUIREMENTS

Our menus have been designed to be flexible and accommodate all taste, religious, cultural and personal dietary needs. We are happy to tailor dishes to suit individual requirements. If you have any dietary requirements then please make us aware, and we will be happy to assist. Most dishes can be made free of allergens upon request.

Look out for our Vegetarian (V) and Vegan (VE) dishes labelled throughout.

CONTENTS



- 6 Breakfast
- 10 Lifestyle
- 14 Salads
- 16 Platters & Sandwiches
- 18 Starters
- 20 Mains
- 22 Pasta & Street Fayre
- 24 Market
- 26 Opulence
- 28 Desserts
- 30 Children's
- 32 Cabin Essentials
- 34 Delivery

BREAKFAST



CONTINENTAL

Exotic Fruit Platter VE

freshly sliced seasonal fruit and mixed berries

Fruit Brochettes VE

two fresh fruit skewers served with a berry coulis

Mixed Fresh Berries VE

a selection of seasonal berries

H. Forman & Son Smoked Salmon Plate

served with caper berries, red onions, cream cheese and your choice of Bavarian rye bread or artisan bagel

Breakfast Cheese Plate V

a selection of mild Alpine cheeses served with dried fruit, nuts, and grapes

Breakfast Cured Meats Plate

a selection of sliced bresaola, Milanonsalami, Parma ham and Wiltshire ham served with cherry tomatoes on the vine

Artisan Viennoiserie V

a choice of croissant, pain au chocolat and pain aux raisins in collaboration with Nena Craft Bakery.

Gluten and dairy free options available upon request

Dorset Cereals VE

a selection of seed & nut, berry muesli, or homemade granola

Yoghurts V

a choice of artisanal French plain or fruit yoghurt in glass jars. Greek style or dairy free yoghurt can be provided upon request

Bon Soirée

CHEF'S SELECTION

Homemade Buttermilk Pancakes **V**

served with mixed berries, crème fraîche and Canadian maple syrup

Homemade Waffles **V**

served with caramelised banana, cream and Nutella

Brioche French Toast

served with streaky bacon and Canadian maple syrup

Crushed Avocado, Poached Eggs and Sourdough Toast **V**

with lime, coriander and chilli

Full English Breakfast

sausage, bacon, tomato, mushroom and fried egg
served with toast and creamy French Beillevaire butter

Full Vegetarian Breakfast **V**

plant-based sausage, tomato, mushroom, potato rösti
and fried egg served with toast and creamy French Beillevaire butter

Eggs Benedict

sliced honey roast ham on an English muffin
with poached egg and hollandaise sauce

Eggs Royale with smoked salmon or

*Eggs Florentine with saute spinach **V***

Scottish Organic Porridge Oats **V**

served with blueberry compote and cinnamon sugar. Naturally gluten free

BREAKFAST SIDES

Smoked Bacon

choice of back, streaky, turkey or plant-based **V**

Chipolata Sausage

choice of pork, beef, chicken
or plant-based **V**

Portobello Mushrooms **V**

grilled with herb butter

Vine Cherry Tomatoes **VE**

roasted in olive oil and herbs

Swiss Potato Rösti **V**

crispy grated Maris Piper potato cakes

Black Pudding

pan-fried blood sausage

Sourdough Toast **V**

served with creamy French Beillevaire butter
or dairy-free margarine

EGGS

free range Burford Brown eggs, cooked to your preference and ready to finish on board

Fried or Poached **V**

2 eggs per portion

Scrambled **V**

served with sourdough toast and creamy French Beillevaire butter

Omelette **V**

plain three-egg omelette; select fillings of your choice

JUICES

orange
apple
pineapple
grapefruit
cranberry
carrot
beetroot
tomato

request a blend of your choice
available in 500ml and 1 litre

SMOOTHIES

mixed berry
strawberry and banana
coconut, mango and pineapple

request a blend of your choice
available in 500ml and 1 litre

ADDITIONAL ITEMS

Milk

full cream	500ml
semi skimmed	500ml
skimmed	500ml
Creamer/half-and-half	500ml

Alternative Milk

soya VE	1 litre
almond VE	1 litre
coconut VE	1 litre
oat VE	1 litre
lactose-free	1 litre

whole lemons / limes
sliced lemons / limes
box of Burford Brown free range eggs
Artisan bread roll
creamy French Beillevaire butter
Tiptree conserves and condiments
whole fruit - seasonal or exotic

You will find more options in our 'Lifestyle' section

LIFESTYLE



In collaboration with CHAMPNEYS

HEALTH SPA

BREAKFAST

All naturally gluten free, served in a tumbler

Granola Parfait ✓

super seeds with coconut yoghurt, fresh berries, and bee pollen garnish

Chia Seed Pudding ✓

chia seed soaked in coconut milk and Canadian maple syrup, served with caramelised banana and dates

Bircher Muesli ✓

oats soaked with apple, coconut and sunflower seeds

BEVERAGES

Champneys Morning Cleansers & Shots ✓

Very Berry Beetroot Smoothie	500ml
Mighty Matcha Mojito	500ml

Golden Apple and Ginger Shot	100ml
Kiwi Lime Spinach Spirulina Shot	100ml

STARTERS

Chicken Vietnamese Rolls

rainbow vegetables with a satay seed sauce

Heritage Beetroot Carpaccio ✓

seeded goat's cheese, chicory and mustard dressing

MAINS

Lime Roasted Halibut

coconut cauliflower rice with coriander and mint dressing

Harissa Grilled Chicken

honey roasted vegetables and a sweet potato rösti

Smoked Tofu and Roast Squash ✓

black bean, burnt corn, broccoli, sauerkraut, pomegranate and pumpkin seeds and chipotle dressing

DESSERTS

All naturally gluten free

White Chocolate and Macadamia Blondie ✓

with blueberry compôte and bee pollen garnish

Apple and Butternut Crumble ✓

spiced oat crumble and a coconut vanilla custard

Energy Bliss Balls ✓

A selection of sugar-free protein truffle bites.

a choice of chocolate bounty bliss, spiced carrot cake and mighty moringa boost

BREAKFAST

Collagen Matcha Yoghurt Parfait ✓

with cinnamon granola and strawberry puree,
served in a tumbler

Turmeric Overnight Oats ✓

with almond butter, activated nuts and banana,
served in a tumbler

Nutritionist's Avocado Toast ✓

with edible flowers, flax seeds, watermelon radish
on charcoal sourdough

Wild Smoked Salmon Pot

with spinach, soft boiled Burford Brown egg and
lemon Dijon dressing, served in a tumbler

Farmers Market Frittata ✓

Burford Brown eggs with organic seasonal
vegetables and organic British cheddar

Matcha and Spinach Buckwheat Pancakes ✓

with organic berries and Canadian maple syrup

Cashew Milk Blue Spirulina Chia Pudding ✓

with organic cocoa nibs and blackberries, served
in a tumbler

BEVERAGES

available in 500ml and 1 litre

Green Goddess Juice ✓

celery, kale, cucumber, spinach, lemon
and ginger

Beetroot Blend ✓

organic beetroot, apple, coconut water
and ginger

Refuel Smoothie ✓

organic blueberries, banana, almond
butter, flax seed and hemp protein

STARTERS

Rainbow Rolls VE

with kale, avocado, cucumber, carrot, bell pepper, Chinese radish, herbs and soy rice vinegar sauce

Organic Lentil and Feta Salad V

parsley, red onion, organic crumbled feta, cucumber, and balsamic dressing

Hot Smoked Salmon

compressed cucumber, dill oil, seared button onions, and lemon cream

Fresh Mackerel Fillet

with radish and courgette salad, and lime and mint dressing

MAINS

Protein Poke Bowl

a protein of your choice, organic brown rice, edamame, fermented kimchi, radish, black sesame and ponzu dressing

try with salmon, tuna, chicken, tofu VE, or an alternative of your choice

Grass Fed Organic Beef Fillet

Herefordshire beef with chimichurri dressing and baked sweet potato

Organic Chicken Breast

with tomato basil zucchini noodles

Grilled Wild Saffron Cod

with cannellini bean salad and roasted tomato

DESSERTS

All naturally gluten free

Cashew Cheesecake VE

date and walnut base, creamy cashew filling with peanut caramel swirl and chocolate topping

Avocado Chocolate Mousse VE

with fresh raspberries, served in a tumbler

Matcha White Chocolate Cookies VE

made with ceremonial grade matcha, 2 per portion

Tropical Fruit Salad V

avocado honey puree topped with seasonal tropical fruit, pine nuts and microflowers, served in a tumbler

SALADS



SALADS

Caesar Salad

baby gem lettuce, Parma ham crisps, croutons, quails' eggs, anchovies, sun blushed tomatoes, parmesan shavings and Caesar dressing

Add chicken, salmon or tiger prawn

Salad Niçoise

traditional salad Niçoise with seared tuna, French beans, quails' eggs, cherry tomato, black olives, sauteed potatoes, red onions, anchovies and French dressing

Cobb Salad

grilled chicken supreme, chicory, gorgonzola, quails' eggs, cherry tomato, pancetta and avocado with a creamy blue cheese dressing

Rocket Salad ✓

rocket, cherry tomato, shaved parmesan and toasted pine nuts with balsamic dressing

available with Bresola

Greek Salad ✓

Greek feta, cherry tomato, cucumber, peppers, kalamata olives, red onion, with a parsley and olive oil dressing

Asian Duck Salad

smoked and crispy confit duck with crunchy and ribbon vegetables, sesame, chilli and plum dressing

Roasted Roots and Super Grains ✓

roasted root vegetables, quinoa, freekah, vegetable crunch with a honey and mustard dressing

Seasonal Superfood Salad ✓

blanched green vegetables, kale, and pea shoots with a wholegrain dressing

Caprese Salad ✓

heritage tomato, mozzarella and bocconcini with fresh basil, toasted pine nuts and a pesto dressing

or a Burrata Caprese

Tricolore Salad ✓

beef tomatoes, mozzarella and avocado with basil leaves and balsamic dressing

Zermatt Salad ✓

red quinoa, cucumber ribbons, radish, chives, cherry tomato, pea shoots, radicchio and escarole leaves with lemon and olive oil dressing

Goat's Cheese, Pomegranate and Baby Spinach Salad ✓

radicchio, beetroot, hazelnut crumb, red wine and pomegranate molasses

PLATTERS & SANDWICHES



PLATTERS

Please specify the number of portions required per platter

Exotic Fruit Platter VE

freshly sliced seasonal fruit and mixed berries

Garden Fresh Crudités V

freshly prepared vegetable batons served with your choice of dips

dips include guacamole, hummus, soured cream and chive, tomato salsa, mint and yoghurt or baba ghanoush

add baked Camembert and toasted flutes

Artisan Cheese Platter V

English and European cheeses served with nuts, apricots, fruit and walnut bread, crackers and homemade grape chutney

Artisan Meat Platter

Beal's Farm cured and smoked meats with olives, cornichons and fresh breads

Fruits de Mer

smoked, steamed and marinated seafood served with caper berries, cocktail sauce, Bavarian rye bread and lemon tie

Add half a lobster tail

Antipasti

Italian cured meats and bocconcini with grilled Mediterranean vegetables, marinated artichokes, tapenade, and ciabatta bread

Ploughman's

Black Bomber cheddar cheese and glazed ham with Melton Mowbray pork pie, pickled onions, apple, English piccalilli and rustic bread

Tapas

Spanish meats and Manchego cheese with tortilla, Padrón peppers, Spanish figs, spiced nuts, Manzanilla olives and fussette bread

Traditional Cold Mezze V

stuffed vine leaves, feta, tabbouleh, falafel, roasted vegetables, hummus, baba ghanoush, herb olives and Arabic flat bread

Traditional Hot Mezze

crispy halloumi, lamb kibbeh, lamb koftas, za'atar manakish, spinach fatayer, hummus, baba ghanoush, herb olives and Arabic flat bread

SANDWICHES

Our chefs can prepare a selection of sandwiches for you or you may request your own fillings

Cocktail Sandwiches

assorted breads cut into four triangles

Try our Chef's selection of fillings:

roast ham & mustard

roast beef & horseradish

tuna mayonnaise

cheddar cheese & tomato chutney V

smoked salmon & cream cheese

chicken coronation

egg mayonnaise & pea shoot V

grilled vegetables & hummus VE

brie, tomato & cranberry V

cream cheese & cucumber V

grilled chicken salad

Deli Sandwiches

deep-filled on assorted breads cut in half and served with Burts crisps

Luxury Wrap

assorted wraps cut into three pieces

Open Sandwich

rye or sourdough bread with assorted toppings

Rustic Demi Baguettes

white or multigrain demi baguette served with Burts crisps

Classic Club Sandwich

toasted triple sandwich cut into four pieces and filled with chicken, lettuce, tomato, egg, bacon and mayonnaise

Reuben Sandwich

salt beef, Swiss cheese and sauerkraut with classic Reuben sauce on rye bread

Croque Monsieur

smoked ham with gruyère, parmesan, and béchamel sauce, to be served warm

Artisan Bagels

plain or toasted bagels

Filled Artisan Bagels

with a choice of fillings

STARTERS



STARTERS

Wild Mushroom and Asparagus

Fricassée ✓

with gorgonzola cream and puff pastry wafer

Citrus Cured Salmon

Tolstoy salmon, puree avocado and cucumber roll with lemon segments and edible flowers

Prawn Cocktail

king prawn and shrimp with tomato, cucumber and gem lettuce salad, Bloody Mary dressing, served in a tumbler

Fillet Tolstoy Salmon

crème fraîche, capers, chives, keta caviar and buckwheat pancakes

Foie Gras Terrine

spiced apple chutney, toasted brioche and micro herb salad

Heritage Roasted Cauliflower ✓

lemon and mint dressing, golden raisin purée and dukkah

Tuna Carpaccio

with wasabi mayonnaise, pickled daikon and ginger with micro herbs and a ponzu dressing

King Prawn, Cornish Crab and Mango Salad

with avocado, cucumber, finger lime, sliced chillis and chilli dressing

Marinated Appetizer Skewers

meat, fish or vegetable ✓ skewers of your choice, served with dipping sauce

SOUPS

Roasted Plum Tomato ✓

basil oil and black pepper croutons

Pea and Mint ✓

crumbled feta cheese and pea shoots

Vegetable Broth ✓

with garlic croutons

Minestrone

vegetable broth with orzo pasta and shaved Parmigiano Reggiano

Lobster Bisque

grated Emmental and a rouille sauce

Chicken and Glass Noodle

crunchy vegetables and sesame with fresh coriander leaves

Thai Butternut Squash ✓

chilli, coriander and lime

Forest Mushroom ✓

with crème fraîche and chive

French Onion

with gruyère crostini

Gazpacho ✓

chilled Andalusian soup with finely diced salad vegetables and croutons

MAINS



MAINS

Pan Seared Chicken Supreme

with jus, potato bonbon, king oyster mushroom, baby leek and leek puree

Chicken Milanese

breaded chicken milanese with spaghetti aglio e olio and rocket salad

Chicken Forestière

pan fried chicken supreme in a white wine and wild mushroom sauce with potato gratin and tenderstem broccoli

Honey Glazed Featherblade Beef

Herefordshire beef in jus with pommery mustard mash potato and glazed heritage baby carrots

Fillet of Beef Bordelaise

Herefordshire beef with marrow fondant potato, sautéed chard, pine nuts and Bordelaise sauce

Stroganoff

thin pieces of rose veal or beef in a creamy mushroom sauce with three grain rice

Confit Duck with Cassoulet

with Toulouse sausage and white bean stew

Rump of Chiltern Lamb

spiced aubergine and sweet potato cannelloni, pine nuts, tomato and saffron jus

Loch Duart Salmon Fillet

crushed new potatoes, sprouting broccoli and sauce choron

Miso Black Cod

marinated grilled black cod with soy sauce sautéed greens, sesame and chilli

Sea Bass Provençal

pan roasted seabass, confit fennel, sun blushed tomatoes, olives and dill

Green Thai Curry

fragrant chicken or tofu  in a kafir lime, coconut sauce with jasmine rice and thai crackers

Lentil Rogan Josh

sweet potato and green lentils in a spiced tomato sauce with basmati rice, poppadom, naan and mango chutney

all the below are served in a ramekin

Shepherd's Pie

slow cooked lamb shank, vegetables topped with mash potato

Classic Fish Pie

poached salmon, cod and prawns with a creamy herb sauce, topped with gratin potato

Beef Lasagna

rich beef ragù, layered with pasta, pomodoro and béchamel sauce

Vegetable Lasagna

Mediterranean vegetables layered with pasta, pomodoro and béchamel sauce

Aubergine Parmigiana

aubergine, mozzarella and tomato layers with pomodoro sauce, breadcrumb and herb garnish

PASTA & STREET FAYRE



PASTA AND RISOTTO

Served with grated Parmigiano Reggiano

Truffle Tortellini ✓

thyme butter, sweet peas, asparagus, almonds and shaved truffle

Ricotta Tortellini ✓

ricotta filled pasta with a rustic tomato and basil sauce

Seared Tuna Puttanesca

orzo pasta and tomato sauce with olives, capers and anchovy

Lobster Risotto

aged carnaroli rice with sea vegetables

Wild Mushroom Risotto ✓

aged carnaroli rice with seasonal wild mushrooms and parsley

Seasonal Vegetarian Risotto ✓

aged carnaroli rice with rocket and a soft herb salad

Roasted Beetroot Risotto ✓

aged carnaroli rice with goat cheese crumble

Champagne and Truffle Risotto ✓

aged carnaroli rice with cream, champagne and shaved truffle

Tagliatelle Alfredo ✓

tagliatelle tossed in a butter and parmesan sauce with parsley

Spaghetti Bolognese

spaghetti pasta with a rich beef and tomato ragù

Penne Arrabbiatta ✓

spicy tomato sauce with chilli and garlic

STREET FAYRE

Caribbean Jerk Chicken Thighs

with dirty rice and red slaw

Lebanese Open Wrap

grilled lamb kofta on a flatbread with hummus, pomegranate seeds and tabbouleh

Korean Panko Chicken Burger

buttermilk fried chicken with kimchi and spicy gochujang sauce, in a sesame bun

Mexican Monkfish Tacos

marinated in chipotle with a burned corn, lime and jalepeño salsa

Thai Spiced Fishcakes

with asian style choopped salad and sweet chilli dressing

Beetroot Quinoa Burger ✓

with rocket, tomato, avocado and vegan sriracha mayonnaise in a sourdough bap

Wagyu Beef Burger

with Monterrey Jack cheese, lettuce, onion, tomato with a burger sauce, in a brioche bun

Bao Buns

two buns per portion, with spring onions and micro coriander

a choice of:

pulled BBQ jackfruit ✓

pulled pork

chill beef

teriyaki chicken

Ramen Noodle Bowl

soy and miso broth with noodles, scallion, Chinese vegetables and boiled egg

a choice of:

chicken or prawn gyoza

vegetable gyoza or tofu ✓

MARKET



PROTEIN

Choose from the following dishes and add your choice of sauce, vegetables, potatoes or grains. Alternatively you can specify "Chef's choice" or "no side dishes"

Herefordshire Beef

150g fillet steak, 170g sirloin or 220g ribeye

Chiltern Lamb

220g 3-bone rack or 180g rump

British Rose Veal

140g fillet

Organic Chicken

180g supreme

Aylesbury Duck

160g breast

Loch Duart Salmon

160g fillet

Wild Seabass

160g fillet

Pacific Tuna

160g fillet

Cornish Lobster

400g - half a lobster

SAUCES

Choose from the following sauces which are complimentary with protein

Romesco VE

roasted red pepper and almond

Wild Mushroom v

creamy wild mushroom and parsley

Au Poivre

green peppercorn and brandy

Champagne Velouté

creamy champagne and herbs

Bordelaise

a rich red wine and veal jus with bone marrow

Pesto Genovese v

Italian basil, pine nuts, cream and Parmigiano Reggiano

Hollandaise v

a classic butter sauce.

Add tarragon to make a *Béarnaise* sauce v

Choron v

a classic butter sauce with tomato and fresh herbs

VEGETABLES

Medley of Seasonal Vegetables VE

blanched seasonal vegetables

Roasted Root Vegetables v

roasted in maple and Dijon

Asparagus VE

steamed or chargrilled

French Beans v

fine beans with butter

Creamed Spinach v

wilted spinach finished with cream and confit garlic

Stir Fried Vegetables v

sautéed crunchy vegetables with sesame and soy

Assorted Brassica VE

blanched kale, broccoli and heritage cauliflower

Tender Stem Broccoli v

steamed and served with butter

POTATOES

Dauphinoise V

Minted New Potatoes V

Creamed Mashed Potato V

Duck Fat Roasted Potatoes

Crushed New Potatoes with Herbs V

Sautéed Potatoes VE

Swiss Rösti Potatoes VE

Triple Cooked Chips VE

French Fries V

GRAINS

Rice v

steamed basmati, wild rice, pilaf, jasmine or saffron

Lentils v

braised le puy lentils with garlic and thyme

Couscous v

pilaf style couscous with dried apricots, almonds and herbs

OPULENCE



In collaboration with



SIGNATURE

Canapés

Chef's selection of small bites, we recommend five per portion

poached quail egg, smoked salmon and dill blini

tuna tataki with wasabi, micro coriander rice cracker

smoked trout pate with trout caviar, red amaranth tart

beef carpaccio, truffle parmesan, and rocket crostini

smoked duck, with orange gel, hazelnut dukah on pumpernickle

fried quail egg, chive sauté potato

caprese crostini

compressed watermelon, whipped feta with black olive crumb

wild mushroom, spinach and stilton tatin

Princess d'Isenbourg Champagne

three-year aged bottle of French traditional Brut NV Champagne

SUSHI

Supplied with complimentary soy sauce, wasabi, ginger, and chopsticks. Minimum order 6 pieces

Maki Roll

fish or vegetable filled rice surrounded with nori seaweed

California Roll

crab and avocado or fish and vegetable filled inside out roll

Nigiri

prawn, eel, salmon, tuna, seabass and hamachi

Sashimi

salmon, seabass and tuna sashimi

CAVIAR

Acipenser

intensely dark, almost luminous, small caviar with a strong yet delicate taste

Oscietra

farmed for its variegated caviar traditionally in shades of gold and pale brown

Imperial

shades of pale brown to golden yellow leaving a yolky and translucent aftertaste

Royal Beluga

large, opalescent grey-blue caviar with delicate skin and a palate-tickling flavour

Traditional Caviar Garnish

shallots, capers, egg yolk/white, crème fraîche, lemon parsley and blini

DESSERTS



DESSERTS

Bon Soirée Assiette of Desserts

chef's selection of three of our miniature desserts

New York Style Baked Cheesecake

✓

with white chocolate flakes and a blueberry compote

Black Forest Cherry Torte ✓

chocolate torte, cherries in kirsch, mascarpone cream and chocolate sauce

Lemon Meringue Tart ✓

lemon curd, rosemary and rose meringue with fresh raspberries

Sticky Toffee Pudding ✓

date sponge with a lemon toffee sauce and vanilla ice cream

Fig and Plum Crumble ✓

hazelnut crumble and vanilla custard

Apple Lattice Pie ✓

caramelised apples in a sweet pastry served with vanilla custard

Crème Brûlée ✓

a rich vanilla custard base topped with nougatine tuille and fresh raspberries served in a ramekin

Tiramisu ✓

layers of espresso sponge with mascarpone cream and cocoa served in a glass tumbler

Chocolate Brownie with White Chocolate Ganache ✓

chocolate sauce and red berries

Panna Cotta

vanilla panna cotta with champagne poached raspberries

Chocolate Fondant ✓

rich chocolate cake with rich gooey centre, served with vanilla ice cream and in a ramekin

AFTERNOON TEA

Traditional English Afternoon Tea

delicate finger sandwiches, home made scones, with Rodda's clotted cream and Tiptree strawberry jam and chef's selection of three miniature desserts

English Scones ✓

2 fresh scones served with Rodda's clotted cream and Tiptree strawberry jam

Celebration Cakes

from our own dedicated in-house bakery we can produce a variety of cakes upon request
24 hours' notice required.

Chocolates and Petit Fours

Valrhona chocolates, truffles and bonbons, petit fours, and macarons are handmade in our own dedicated in-house bakery using the finest chocolate couvertures and ingredients

Chef recommends these in boxes of 6

CHILDREN



MAINS

Chicken Tenders

panko-coated chicken goujons with French fries and a sauce of your choice

Sausages and Mash

grilled sausages and mash potato with gravy and peas. Choice of pork, beef, chicken or plant-based ✓

Sliders

chicken, beef or plant-based ✓ patties, with toasted brioche bun, cheese, sliced tomatoes, lettuce, French fries and a sauce of your choice

Fish Fingers

bread-crumbed Atlantic cod with French fries, fine beans and tartare sauce

Spaghetti Bolognese

spaghetti pasta with a rich beef and tomato ragù and grated parmesan

Penne Pomodoro ✓

blanched penne pasta with tomato and basil sauce and grated parmesan

Macaroni and Cheese ✓

macaroni pasta in a creamy béchamel, parsley and panko crumb topping, presented in a ramekin

SIDES

French Fries ✓

Sweet Potato Fries ✓

Creamed Mash Potato ✓

Buttered New Potatoes ✓

Steamed Basmati Rice ✓

Steamed Mixed Vegetables ✓

Baked Beans ✓

PIZZA

home made Italian style pizza Finger food size (3 per portion) or Individual

DESSERTS

Triple Chocolate Brownie ✓

crushed smarties, chocolate sauce and red berries

Chocolate Mousse ✓

layers of white and dark chocolate mousse, served in a glass tumbler

Cookies ✓

assorted flavours, please specify or ask the team for advice

Brownies ✓

individually wrapped, dark and white chocolate brownie

ICE CREAM AND SORBETS

Most flavours can be supplied and will be packed in poly boxes with dry ice

Individual 100ml Tubs
500ml Tubs

CABIN ESSENTIALS



DRINKS

Wine / Champagne

from the finest champagne to wines, our experienced and knowledgeable team ensure that only premium labels are recommended on board

Beers / Ciders

locally brewed ales, craft lagers or pilsners and regional ciders

Spirits / Liquors

fine vintages, specialist malts and artisan distilleries

Fresh Coffee and Hot Water

available in 1 litre thermos flask

a choice of freshly brewed Arabica or Arabic spiced. A range of Nespresso pods available on request.

Tea

Tea Pigs and Twinings are available in an assortment of flavours. Alternatively let us know your favourite brew

Spring Water

Evian and Fiji 330ml

Volvic 1.5 litre

Voss still or sparkling 375/800ml glass

Aqua Panna and San Pellegrino 250ml glass

Soft Drinks and Mixers

a variety of soft drinks available

Ice

ice cubes or crushed ice 2 kg bags

dry ice 1kg blocks

CONCIERGE

English Newspapers

we can purchase all English newspapers

International Newspapers

we can print newspapers from 120 countries in 60 languages

Magazines

we can source most English magazines

Flowers

contemporary flower arrangements tailored to your style and colours

Hot Towels

towels are supplied in trays of 10

Personal Shopping

allow us to procure any other items that you require to make your trip one to remember

Restaurant Collections

our drivers can collect your orders from your choice of restaurant and deliver to the airport

BOXED MEALS

Our boxed meals are presented on trays and are ideal for flights without cabin crew, or for the flight deck. Please ask our Fine Dining Team for further details.

DELIVERY

Bon Soirée is based in Hertfordshire. This is within easy reach of the M25 and M1 motorways. We are well placed to service the following airports.

ESTIMATED DELIVERY TIMES

Luton	1 hour
Northolt	1 hour
Farnborough	2 hours
Stansted	2 hours
Oxford	2 hours
Biggin Hill	2½ hours
Gatwick	2½ hours
London City	2½ hours
Cambridge	2½ hours
Birmingham	2½ hours
East Midlands	3 hours



Deliveries to other airports can be quoted on request.

CANCELLATION CHARGES

These may be incurred on orders cancelled with less than 24 hours' notice. All items will be charged at full price except items that can be returned to stock, for which there will be no charge.

Flights leaving from the UK are exempt from VAT.



Bon Soirée

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