Bon Soirée

FINE DINING FOR PRIVATE JETS

Autumn / Winter 2026

STARTERS

Butter-Poached Lobster, Compressed Granny Smith Apple

Cold butter-poached lobster with spiced Granny Smith apple ribbons and toasted hazelnuts.

(Contains Shellfish, Dairy, Nuts, Mustard)

Sesame-Crusted Ahi Tuna Tataki, Spiced Fig & Balsamic

Lightly seared ahi tuna tataki with a spiced fig and balsamic glaze.

(Contains Fish, Sesame, Soya, Sulphites)

Confit Duck Leg, Bitter Leaves & Pomegranate

Slow-confit duck leg with wilted bitter leaves, toasted walnuts and a warm pomegranate dressing.

(Contains Nuts, Sulphites)

Roasted Butternut Squash & Sage Velouté

Silken roasted butternut squash velouté finished with pumpkin seed oil and toasted pumpkin seeds.

(Vegan)

MAINS

Halibut, Saffron Broth & Yukon Gold Potatoes

Halibut served with crushed Yukon Gold potatoes, wilted kale and a fragrant saffron broth.

(Contains Fish, Dairy, Celery)

Slow-Braised Beef Short Rib, Dual Purées & Rosemary Jus

Tender braised beef short rib with celery purée, black garlic potato purée, braised red cabbage and rosemary jus.

(Contains Dairy, Sulphites)

Corn-Fed Chicken Supreme, Fondant Potato & Thyme Jus

Succulent corn-fed chicken supreme with fondant potato, glazed carrots and thyme jus.

(Contains Dairy, Sulphites)

Lentil & Walnut Ragù, Rigatoni & Crispy Sage

A rich lentil and walnut ragù over rigatoni, finished with crispy sage and vegan Parmesan.

(Vegan. Gluten free upon request. Contains Nuts)

DESSERTS

Baked Pistachio & Kunafa Cheesecake, Rose Syrup

Baked pistachio cheesecake with crisp kataifi base and garnish, finished with fragrant rose syrup.

(Contains Nuts, Dairy, Gluten, Eggs, Soya)

Poached Pear, Vanilla Bean & Clementine Délice

Poached pear with vanilla-clementine mousse, almond financier and pear gel.

(Contains Alcohol, Nuts, Dairy, Eggs)

Dark Chocolate Crémeux, Orange Confit & Grand Marnier

Dark chocolate crémeux with orange confit and Grand Marnier ganache.

(Vegan. Contains Alcohol, Soya, Sulphites)

Caramelised Pineapple, Coconut & Lime

Caramelised grilled pineapple with coconut-lime mousse and salted caramel.

(Vegan. Contains Soya, Sulphites)