

**FOOD
WORTH
FLYING
FOR**



“LONDON & SOUTH EAST ENGLAND”



Breakfast

We take great pride in the produce that we choose. Our breakfasts include the best fruits on the market, artisan choice cheeses and meats, the best bacon and butchers sausage, free range eggs and we are proud of our fresh muffin recipe.

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BREAKFAST

Toast

Bread rolls

Assorted homemade muffins

Ham & cheese croissant

Mushroom croissant

Plain croissant

Danish pastries

Pain au chocolate

Bagel

Bagel with cream cheese and smoked salmon

Portion of smoked salmon

Smoked salmon platter

Mini pack cereals

Breakfast pot - crunchy muesli with Greek yoghurt and fruit coulis

Sliced continental cheese platter

Continental cold meat platter

Soft fruit salad; raspberries, strawberries blueberries & melon

Fruit salad with exotic fruits

Sliced fruit platter with exotic fruits

Fruit skewers with yoghurt & honey dip

Jams, honey & marmalade

L'echire butter portion

Fruit yoghurt

Greek yoghurt

Yoghurt in glass pot

Raw eggs

Scrambled egg

Eggs benedict

Eggs florentine

Cheese & onion omelette

Ham & cheese omelette

Mushroom omelette

Mini omelette x 2pcs

Plain omelette

Spanish omelette

Scrambled egg with smoked salmon

Toasted English muffin

Hash browns

Baked beans

Mushrooms

Grilled tomato

Smoked bacon

Turkey bacon

Crispy American Bacon (3pcs)

Crusty bacon roll - wrapped in foil

Crusty sausage roll - wrapped in foil

Chicken sausage

Pork sausage



Morning coffee and high tea

We only bake in small batches and give every biscuit, cake or tart the love and respect that it deserves. Our sandwiches are made to order, deep filled with delicious fillings and we work with the baker to ensure the bread keeps fresh and makes the perfect round.

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MORNING COFFEE AND HIGH TEA

Anzac biscuits
Banana and bran muffin
Blueberry muffin
Choc chip muffin
Strawberry & white chocolate
muffin
Banana cake
Carrot cake
Choc chip cookies
Chocolate brownie
Dark choc chip cookies
Flapjack
Ginger biscuits
Gingerbread
Healthy fruit skewers with Greek
yoghurt dip
Lemon drizzle cake
Millionaires shortbread
Mini fruit cake
Scones with clotted cream & jam
Muesli slice
Pecan shortbread
Raspberry & almond cake
Shortbread
Mini eclairs

SANDWICHES

Bacon, lettuce & tomato
Somerset brie, cranberry &
iceberg
Buffalo mozzarella, sunblush
tomato & basil
Cheddar, apple, rocket & red
onion chutney
Cheese & pickle
Chicken, bacon & avocado
Chicken & avocado
Chicken Caesar
Chicken mayonnaise
Chicken tikka with iceberg
Coronation chicken
Crayfish, rocket & mayonnaise
Free range egg mayo & cress
Hoisin duck, cucumber, spring
onion & iceberg
Honey roast ham, grainy
mustard & salad
Low fat chicken - chargrilled
chicken low fat mayo & iceberg
Prawn mayonnaise
Rare beef with red onion & plum
tomato
Roast beef & horseradish
Roast beef with sunblush
tomato, rocket & horseradish
Scottish smoked salmon
Tuna, cucumber & mayo
Platter of mixed sandwiches
(5rnds)



Cold canapés

Our canapés are simply perfect to satisfy the appetite or to accompany a glass of champagne. Small delicate bites packed with flavour constructed in perfect miniature, tasting delicious using the best, freshest produce in tiny portions.

COLD CANAPES

Beef carpaccio on rocket & horseradish blinis with truffle oil

Duck pancakes with hoisin sauce

Brioche croute with foie gras terrine, sauterne jelly & fig crisp

Marinated chicken on a focaccia croute with mascarpone & fig

Garlic chilli & lime marinated chicken skewers with a crème fraiche, lemon grass & chilli dip

Chicken wrapped in prosciutto & basil on skewers with a light chive & lemon dip

Lobster skewers with fresh lime

Dill blinis with gravadlax topped with sour cream & keta caviar

Crostini topped with fig, buffalo mozzarella, mint & crisp prosciutto

Tiny skewer of mozzarella, white peach, mint & prosciutto

Marinated salmon skewers with a lime & coriander dip

Gruyere biscuits topped with chargrilled courgette, marinated goats cheese & pinenuts

Fresh tuna, avocado, carrot, basil & mint wrapped in rice paper served with a sweet spicy dipping sauce

Lime crusted just seared tuna served with a tiny salad of fresh coriander on a brioche croute

Crostini topped with prosciutto, mozzarella & rocket

Tandoori chicken skewers with a cucumber, mint & yoghurt dip

Dolcelatte with balsamic fig & rocket on sultana croute

Roast vegetable & buffalo mozzarella bruschetta with pesto

Tomato & basil bruschetta

Roasted artichoke & goats cheese on lemon bruschetta

Goats cheese & oven roasted cherry tomato with black olive & homemade pesto in a Grana Padano tartlet

Crostini topped with pear, rocket & walnut topped with a blue cheese dressing

Grana Padano shortbread rounds with mozzarella, cherry tomato & pesto

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Hot canapés

Our hot canapés are perfect served as a light snack or with cold canapés before lunch or dinner. All of our canapés are hand made by our chefs.

HOT CANAPES

Beef satay skewer with spicy peanut dip

Miniature burgers with lettuce & tomato salsa in a baby bun

Skewers of sirloin beef with a salt & pepper crust & fresh herb hollandaise

Chicken satay skewer with spicy peanut dip

Selection of dim sum/samosa with dipping sauce

Baby chicken & leek pies

Duck & vegetable spring rolls served with a sweet chilli & honey dip

Garlic, chilli & lime marinated chicken skewers with crème fraiche, lemon grass & chilli dip

Honey and sage chicken skewers wrapped in proscuttio with a crème fraiche, apple and sage dip

Cajun tuna skewers with a mango salsa

Prawns wrapped in filo pastry with sweet chilli dip

Skewers of tiger prawns tossed in chilli, lime & coriander

Marinated salmon skewers Thai style with a sweet chilli dip

Thai flavoured crab cakes served with an avocado salsa

Swordfish skewers coated in pistachio crust with a lime & coriander dip

Baby croque monsieur

Tiny sausages cooked in honey, rosemary & mustard

Moroccan spiced lamb with a hummus dip

Marinated lamb kebabs with mint & yoghurt dip

Marinated lamb skewers with rosemary, lemon & garlic with a green olive & flat leaf parsley dip

Wild mushroom puff pastry tartlets

Cherry tomato tarte tatin with goats cheese & basil

Baby brioche filled with wild mushrooms & lemon hollandaise

Mushroom risotto cakes with sour cream & sage leaf dip

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Cold starters

We have chosen some of our favourite dishes that work really well in the galley and in the cabin. All of our food is homemade, and our chefs take pride in packing in lots of fresh flavours. We've taken ages to develop recipes to ensure the dishes are delicious every time.

COLD STARTERS

Carpaccio of beef with fresh rocket, Grana Padano & truffle oil

Foie gras terrine with toasted brioche & fig chutney

Smoked chicken stack with avocado, mango and rocket

Hoisin duck salad with crispy wontons

Roasted vegetable stack, with buffalo mozzarella & pesto

Balik salmon with mixed leaf & a sour cream & chive sauce

Lobster timbale with leafy salad

Charred lobster skewers with lime & coriander dip with leafy salad

Fresh asparagus, smoked salmon, prawn & lobster stack with lemon crème fraiche & a long croute

Just seared tuna served with a lime chunk & mixed leaf

Trio of smoked fish with baby leaf & coriander cream

Fresh crab & avocado stack with a red pepper sauce & baby leaf salad

Prawn stack served with avocado chunks served with rocket

Buffalo mozzarella & fresh purple figs piled with rocket & fresh mint leaves with a honey dressing, served with charred ciabatta

Vine tomato, buffalo mozzarella & sunblush tomato stack with pesto dressing & aged balsamic vinegar & olive oil

Tapas Selection: Serrano ham, salted almonds, chorizo, caper berries, marinated olives, tomato & garlic toasts, flat bread with romesco dip & lumps of manchego cheese.

Med Selection: Proscuttio, saucisson, marinated olives, bocconcini with basil, ciabatta croutes with a fresh tomato & basil dip, marinated artichokes, vine cherry tomatoes & lumps of fresh Grana Padano

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Hot starters and soups

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HOT STARTERS

Grilled goats cheese, roasted butternut on baby spinach with red onion confit & roasted hazelnuts drizzled with pumpkin oil

Pumpkin ravioli with sage butter

Porcini ravioli with a light cream & sautéed wild mushroom sauce with chervil

Gorgonzola stuffed Portobello mushroom with leafy salad & aged balsamic vinegar

Panfried scallops with pea puree, sweet chilli & lime

Wild mushroom and spinach tartlet with a Grana Padano mild garlic cream

Warm marinated salmon salad with a crispy chilli & ginger salad

Swordfish brochettes with a pistachio crust with a salsa verde served with leafy salad a lemon & lime wedge

Wild mushroom & goats cheese tartlet served with rocket

Hoisin duck, with cucumber spring onion & pancakes

Indian Selection: Bhaji, samosa, chicken tikka kebabs, baby poppadums, spicy pineapple skewers with spicy ratatouille

Roast pumpkin, feta & oregano puff pastry tartlet with balsamic onions

SOUPS

Butternut soup with crème fraiche & butternut crisps

Fresh pea soup

Pumpkin soup with pumpkin seeds and pumpkin oil

Fresh spicy tomato soup

Smoked haddock chowder with baby leek, spinach & chunks of roasted cod served with a long chive & olive oil croute

Healthy chicken noodle soup

French onion soup with gruyere croutes

Seasonal minestrone soup

Lobster bisque



Main courses chicken & meat

Our Absolute Taste chefs use quality produce, using organic and local producers where possible. This is our passion and is what excites our chefs to prepare beautiful food

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MAIN COURSES

Chicken breast grilled

Chicken breast marinated with lemon, garlic & fresh herbs

Chicken breast stuffed with boursin, sunblush tomato & pine nuts

Chicken breast stuffed with spinach & ricotta

↳ Serve the above with new potatoes & sugarsnap peas

Chicken breast stuffed with wild mushrooms & boursin

↳ serve the above with creamy dauphinois potatoes, pan fried leeks, caramelized shallots & baby carrots

Thai red or green chicken curry

Charred guinea fowl breast

Chicken or beef stir-fry cooked with julienne of Chinese vegetables served with egg noodles

Breast of duck marinated with red wine, rosemary & garlic

Duck confit

↳ serve the above with caramelised purple figs, thyme mash & pan-fried spinach, served with fig chutney

Lamb or beef lasagne

Lamb noisettes with a sunblush & mint pesto

↳ serve the above with roasted asparagus, fondant potato & minted pea puree

Roasted rack of lamb with mustard, herb & pink peppercorn crust

↳ serve the above with thyme rosti, caramelised shallots, slow roasted plum tomatoes and panfried spinach

Butterflied lamb with a flat leaf parsley & green olive pesto

↳ serve the above with rustic white bean puree & slow roasted tomatoes & baby carrots

Chargrilled beef fillet

↳ serve above with béarnaise sauce, dauphinoise potatoes and seasonal vegetables

Veal fillet



Main courses fish & vegetarian

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MAIN COURSES CONT...

Seared sea bass fillet

→ serve the above with crushed lemon & thyme scented potatoes, pan fried spinach & a tomato & basil dressing

Grilled halibut

Grilled Dover sole

Monkfish wrapped in proscuttio & fresh herbs with a crème fraiche & chive sauce

Grilled lemon sole

Seafood platter with prawns, lobster, crab, green lip mussel, smoked salmon, lemon & seafood dip

Roast cod wrapped in proscuttio, with chive crème fraiche

Salmon fish cakes with lemon wedge

Thai flavoured salmon

Marinated chargrilled tuna steak

→ serve the above with salsa verde & olive oil mash, French beans, caramelized shallots & baby courgettes

Seared salmon

→ serve the above with baby bok choy, fine French beans & sweet chilli dressing

Vegetable lasagne with green salad

Penne with buttered grated courgette, piled with Grana Padano & baby courgettes

Penne pasta with tomato & basil sauce

Pumpkin pasta with butter & sage topped with fresh shavings of Grana Padano

Ravioli with ricotta & spinach, served with fresh tomato sauce

Blackened tomato & goats cheese tarte tatin with green pesto on a baby leaf salad

Wild mushroom strudel with a marsala sauce

Risotto primavera with large shards of Grana Padano crisp

Fresh tomato risotto with shavings of fresh Grana Padano

Wild mushroom risotto with Grana Padano crackling



Sides & salads

Our sides and salads are fresh and we only fantastic fresh produce from the market. Talk to the team to recommend accompaniments.

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SIDES

Assorted mixed vegetables
Grilled Mediterranean vegetables
Baby asparagus
Broccoli
French beans
Baby carrots
Courgette chargrilled strips
Leeks pan-fried
Caramelised shallots
Chunky chips
Crushed new potato cake
Dauphinois potato
Olive oil mash
Lobster mash potatoes
New potatoes
Roasted new potato
Root mash
Sweet potato mash
Truffle oil mash potatoes
French fries
Sugar snap peas
Spinach
Bok choy

Plain Tagliatelle
Wild rice
Basmati rice
Plain rice
Cous cous

SALADS

Greek salad
Fresh tuna nicoise salad
Caesar salad
Chicken Caesar salad
Crispy aromatic duck salad
Rare roast beef, balsamic red onion, stilton, croutons, asparagus, romaine leaf & sunblush tomato
Mixed green salad: Baby leaf, green beans, fine asparagus cucumber & marinated artichoke
Mixed salad (as above) with vine & sunblush tomato
Fresh spinach, mozzarella & sunblush tomato salad
Vine tomato, buffalo mozzarella, avocado with pesto
Roasted vegetable salad
Tomato, mozzarella & basil salad
Potato, fresh herbs & mayo
Vine plum tomato & onion salad
Rocket & Grana Padano
Homemade fresh coleslaw



Desserts

Our delicious desserts, are all homemade by our pastry chefs.

The warm chocolate pudding works perfectly from galley to cabin.

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DESSERTS

Bread & butter pudding with crème anglais

Individual summer pudding with clotted cream

Sticky toffee pudding with toffee sauce

Chocolate brownie & ice cream

Chocolate espresso torte with mascarpone

Warm chocolate pudding with mascarpone

Fresh vanilla crème brulee

Raspberry crème brulee

Fresh berries with Greek yoghurt & funky shaped shortbread

Fresh fruit salad, Greek yoghurt & honey

Fresh fruit tartlet, lemon mascarpone & strawberry coulis

Strawberries & cream

Poached pears, vanilla flavoured Greek yoghurt & home-made shortbread

Individual meringues with crème fraiche & berries

Homemade cheesecake

Raspberry & cinnamon torte with raspberry crème

Vanilla pannacotta with berry compote

Profiteroles with chocolate sauce

Lemon tartlet

Pecan pie with mascarpone

Tiramisu

Banoffee pie

Apple tarte tatin

Individual seasonal fruit crumble, with macadamia & amaretto topping served with clotted cream

Cheese board with biscuits or bread

Individual Judes ice cream

500ml Judes ice cream

Dry ice will be required for ice-cream (5kg min order)



Petit fours and children

Our petit fours are a selection of our favourite desserts in mini formation. Our truffles are hand made by our chefs using the best chocolate we can find.

PETIT FOURS

Fudge squares
Pecan shortbread square
Pistachio & orange tuile
Mini fresh fruit tartlet
Mini lemon tartlet
Mini chocolate tartlet
Tiny meringues with clotted cream
Chocolate dipped strawberries
Chocolate truffles
Florentines
Biscotti
Tiny pieces of banana cake
Banoffee pie circles
Baby mango & blueberry tartlets
Mini chocolate brownie
Mini pecan pies
Mini chocolate eclairs
Mini raspberry and almond cake
Baby chocolate espresso torte

CHILDREN

Gingerbread men
Fun shaped sandwiches (2 pc)
Pan-fried pieces of chicken with a sour cream & chive dip
Large chicken nuggets
Breaded fish goujons
Small beef or lamb lasagne
Macaroni cheese
Potato skins - stuffed with bacon or chicken & onion
Roast chicken breast
Potato wedges with sour cream & chive
Mini 7" pizza
Chicken goujons
Baked beans
Mini burgers (4pp)
Mini hot dogs (4pp)
Sausage, mash & beans
Chips or French Fries
Meatballs and tomato sauce

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Caviar & Arabesque

We use only truly sustainable, traceable, environmental and ethical caviar. Our Arabesque menu features classic dishes prepared in our kitchens. On request we will outsource international cuisine from London's best restaurants.

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CAVIAR

Caviar prices on request. – all species available

Caviar Garnish: Blinis, lemon wedge, sour cream, chopped onion, chopped parsley, egg white & yolks (per person)

Blinis (approx 3cm)

Blinis (approx 5cm)

Blinis (approx 8cm)

ARABESQUE

Dolma - vine leaves stuffed with basmati, pine kernels aromatics, sweet spice & dill

Tabbouleh - salad of flat leaf parsley, mint, fresh lemon & onion hummus - chickpeas, tahini, garlic & olive oil

Patlican Salata - smoky flavoured puree of aubergine, lemon & garlic, garnished with fresh dill & mint

Hummus Kavurma - hummus with chunks of lamb & pine kernels

Falafel

Bakla - broad beans, simmered in olive oil, served with lots of coriander

Salad Ezme - tomatoes, onions, green pepper, dill & parsley

Tomato salad - green pepper, parsley, red onion & oregano

Mini pitta breads (2pc)

Hellumi - grilled hellumi cheese served on pitta bread

Chicken Tandır - with potatoes, chickpeas, garlic & peppers

Chicken Shish - skewer of garlic & paprika marinated chicken

Lamb Guvech - Lamb sautéed with vegetables

Shish - skewer of tender lamb with sweet pepper

Kofte - skewer of finely minced lamb, with spices & parsley

Bamya stew - stew of okra, tomato, garlic & peppers with crushed chillies

Chick peas - stew of chick peas with tomato, onion & spice



Juices & essentials

We squish, squash, blitz and blend all our own juices fresh every morning. Of course we can provide any cabin/stock item that you require. We have a great florist, and our location in London gives us direct access to all London stores.

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JUICES

Apple juice
Apples & oranges
Apples & raspberry
Banana apple & strawberry
Carrot
Carrot, cucumber & celery
Carrot & orange
Grapefruit
Grapefruit, orange & lemon
Just very berry
Kiwi
Mango juice
Melon & mango
Orange
Orange & lemon
Orange & raspberry
Orange & strawberry
Pineapple
Pineapple and passion fruit
Pineapple & mango
Pomegranate and apple
Strawberry
Strawberry & mango
Strawberry, pineapple & kiwi
Tomato
Watermelon & ginger

ESSENTIALS

Ice cubes 1kg
Dry ice 10 kg
Dry ice 5kg (Minimum Quantity)
Fresh mint for mint tea
Lemon or lime sliced
Lemon or lime whole
Milk fresh 1/2 ltr
Milk UHT 1/2 ltr
Soya Milk
Sprite 330ml
Coke 330ml
Diet coke 330ml
Fanta 330ml
Tonic water 330ml
Diet tonic 330ml
Soda water 330ml
Tomato juice 330ml
Evian 1.5ltr
Volvic 1.5ltr
Badoit 1ltr
Evian 500ml
Evian 330ml
Perrier Water 330ml Can
Perrier Water 750ml



ABSOLUTE TASTE

Absolute Taste are committed to quality, our operations team is made up of dedicated foodies, ex-crew and logistic professionals.

With first hand experience, we thoroughly understand your needs and look forward to discussing your order with you.

All deliveries made in refrigerated vehicles to your airport of choice 24hrs a day

VAT not chargeable on flights departing from the UK

For further information please contact:

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A PART OF THE  **McLaren**
GROUP