

DINNER

Welcome to Eagles in-Flight Catering

A fresh approach to great food on the move.



We are pleased to offer a small Menu selection from our comprehensive Airline Catering Repertoire. Our short selection of Menus have been suggested for ease of choice. All items may be used to create your own meal's. A comprehensive menu is available on request or please contact our Chefs who will be delighted to discuss and advise on your individual requirements. Speciality foods; including Sushi and Sashimi, Kosher and restricted diets such as diabetic, Gluten free, Vegetarian and Vegan are all catered on given notice.

Please ensure when ordering that all the information is given precisely. To assist use our order form. If e-mail or faxing your requirements, use the form as a guide to the information required.

Email orders to: enquiries@eaglesinflight.co.uk Telephone: 01869 338500 Overnight: (21:00 - 06:00) 07831 30434

To Start

Canapes - Variety of the finest freshly made Canapes

Crudités - Batons of fresh seasonal Vegetables and Homemade Dips

Tomato & Mozzarella Salad - with Fresh Basil & a separate dressing

Individual Goats Cheese Tartlet - with a salad garnish

Antipasto Platter - Classic platter of Italian Sliced Meats, Artichokes and Olives

Homemade Crab Cakes - with mixed leaves and a Chilli Dipping sauce

Chicken Satay Skewers - with a Peanut Dipping sauce and salad garnish

Main Course

Roast Fillet of Organic Salmon with a rich and creamy sauce

Pan-fried Breast of Free Range Chicken with a White Wine, Mushroom and Tarragon sauce

Cotswold Lamb Noisettes with a traditional Mint Jus

Medallions of Scottish Angus Beef with a Madeira Jus

The above Hot Main Meals come with Chefs choice of Vegetables & Potato Dish

Thai Chicken Curry authentic Green Thai Curry, served with Basmati Rice

Beef Stroganoff served with Long Grain Rice

Wild Mushroom Risotto finished with Parmesan Shavings

Chicken Caesar Salad served on a bed of crisp salad leaves with Parmesan Shavings, fresh Anchovies & Croutons, with a separate dressing

Tuna Nicoise Salad a traditional Nicoise with French Beans, New Potatoes, Boiled Eggs and served with a separate dressing

Seafood Platter Lobster, Scottish Smoked Salmon, Gravadlax and Devon Crab. Served with Lemon Mayonnaise, Lemon Wedges and Salad

To Finish

Fresh Fruit Platter with fresh seasonal Fruits and Berries

Chocolate Truffle Torte with a Fresh Fruit Garnish

Tart Au Citron Classic Lemon Tart with a Fresh Fruit Garnish

Petit Fours Handmade Delights

Cheese Platter wonderful selection of Artisan Cheeses, garnished with Nuts, Fruits & Crackers

Bon Appetit!