



In-Flight Gastronomy

London





The pinnacle of in-flight dining, curated for your journey.

ABOUT US

At Sky Concierge, we bring the heart of London's finest dining scene to the skies. Our menus are a testament to our unwavering commitment to excellence, showcasing the best of British and international cuisine. We source our ingredients from the UK's most prestigious suppliers, from succulent Scottish salmon to tender Welsh lamb and fresh produce from the home counties. Every dish is a work of art, prepared with meticulous attention to detail to ensure your journey is as exquisite as your destination.

This menu is a suggestion of our capabilities. Our true passion lies in crafting a completely bespoke culinary experience for you, tailored to your exact desires.

THE CULINARY JOURNEY

Hot Breakfast
Cold & Continental Breakfast
Soups & Veloutes
Salads
Canapés & Hors d'Oeuvres
Sharing Platters
Seafood
Beef & Lamb
Countryside Classics
Vegetarian & Vegan
Side Dishes
Exquisite Desserts
Children's Menu
The Sky Concierge Afternoon Tea
Light Bites & Snacks
The Bespoke Experience & Contact



HOT BREAKFAST



- **The Full English:** A premium selection of pork and herb sausage, smoked streaky bacon, roasted vine tomatoes, portobello mushrooms, black pudding, and a choice of free-range eggs.
- **Smoked Salmon & Scrambled Eggs:** Delicate slices of cold-smoked Scottish salmon with creamy scrambled eggs, served on toasted sourdough.
- **London-style Omelette:** A fluffy omelette filled with aged Cheddar, chives, and thinly sliced grilled chicken.
- **Waffles with Berry Compote:** Golden Belgian waffles, topped with a warm compote of seasonal berries and a dusting of icing sugar.
- **American Pancakes:** Fluffy buttermilk pancakes, served with crispy streaky bacon and pure maple syrup.
- **Shakshuka:** A vibrant Middle Eastern dish of eggs poached in a simmering sauce of tomatoes, chili peppers, and onions, often spiced with cumin. Served with warm crusty bread.
- **Eggs Benedict:** A classic dish of poached eggs and bacon on a toasted English muffin, drizzled with rich, creamy hollandaise sauce.
- **Raw Buckwheat Porridge** Served with almond milk and chia topped with fresh berries and nutty granola clusters
- **Huevos Rancheros:** Two fried eggs served on warm corn tortillas with a spicy ranchero sauce, topped with crumbled cheese and fresh cilantro.



- **Artisanal Pastry Basket:** A hand-selected assortment of croissants, pain au chocolat, Danish pastries, and pain aux raisins from a London patisserie.
- **The Seasonal Fruit Platter:** A vibrant array of fresh, hand-cut fruits including papaya, pineapple, kiwi, and an assortment of berries.
- **Yogurt Granola & Berries:** Layers of Greek yogurt, crunchy homemade granola with pecans and seeds, and some Fresh Berries.
- **Continental Charcuterie:** Slices of cured meats, including prosciutto and salami, served with hard-boiled eggs, olives, and sliced cheese.
- **Avocado Toast:** Smashed ripe avocado on toasted artisan bread, with a sprinkle of chili flakes and a lemon wedge. A poached egg can be added upon request.
- **Smoked Salmon Platter:** A presentation of delicate smoked salmon slices with capers, red onion, a fresh lemon wedge, and cream cheese.
- **Greek Yogurt with Honey and Walnuts:** Thick, creamy Greek yogurt drizzled with raw honey and topped with toasted walnuts.
- **Assorted Mini Quiches:** A selection of miniature quiches with fillings such as cheese and onion, Lorraine (bacon and cheese), and spinach and ricotta.
- **Freshly Squeezed Juice Selection:** A Large choice of freshly squeezed Juice: orange juice, grapefruit juice, vibrant green juice & much more.....



SOUPS & VELOUTES



- **Velvet Tomato Soup:** A smooth, rich soup of roasted heritage tomatoes and basil, served with a Parmesan crisp.
- **Classic Leek & Potato Soup:** A creamy and comforting soup, a tribute to classic British cooking.
- **Wild Mushroom Consommé:** An intensely flavoured, clear broth of foraged wild mushrooms, with a hint of thyme.
- **Chilled Cucumber & Mint Soup:** A refreshing and light summer soup, perfect for an early flight.
- **Roasted Butternut Squash Velouté:** A creamy, velvety soup with roasted butternut squash, spiced with ginger and a touch of nutmeg.
- **Classic French Onion Soup:** A rich beef and onion broth, topped with a crouton and a thick layer of melted Gruyère cheese.
- **Lobster Bisque:** A rich and creamy soup made with lobster stock and a hint of brandy.
- **Red Lentil & Coconut Soup:** A warming and hearty soup with red lentils, coconut milk, and a blend of Indian spices.
- **Chilled Asparagus Velouté:** A refreshing and light chilled soup, perfect as a summer starter.
- **Carrot & Coriander Soup:** A bright and vibrant soup with sweet carrots, fresh coriander, and a subtle hint of cumin.
- **Cream of Celeriac Soup:** A delicate and earthy velouté made from celeriac root, finished with a drizzle of white truffle oil.



CANAPÉS & HORS D'OEUVRES

- **Smoked Salmon Blini:** With crème fraîche, dill, and a lemon twist.
- **Seared Scallop:** On a pea purée with crispy pancetta.
- **Rare Roast Beef Crostini:** With horseradish cream and rocket.
- **Caprese Skewers:** Cherry tomatoes, mozzarella, and fresh basil with a balsamic glaze.
- **Tuna Tartare:** With avocado and a soy-ginger dressing on a wonton crisp.
- **Miniature Crab Cakes:** With a zesty aioli.
- **Prawn & Chorizo Skewers:** With a garlic and chili glaze.
- **Goat's Cheese & Fig Tartlet:** With a honey drizzle.
- **Wild Mushroom Vol-au-vent:** With truffle oil.
- **Prosciutto-Wrapped Melon:** With a hint of mint.
- **Artichoke & Sun-dried Tomato Bruschetta:** On toasted ciabatta with a balsamic glaze.



- **Lobster Cocktail:** Served in a shot glass with Marie Rose sauce.
- **Oysters Rockefeller:** Baked with spinach, herbs, and breadcrumbs.
- **Foie Gras Terrine:** With fig jam and brioche toast.
- **Beef Carpaccio:** With parmesan shavings, rocket, and a lemon dressing.
- **Seared Tuna Tataki:** With a ponzu sauce and sesame seeds.
- **Miniature Welsh Lamb Lollipops:** With a mint and redcurrant jelly.
- **Pork Belly Bites:** With an apple compote and crackling.
- **Burrata with Prosciutto & Pesto:** A creamy burrata ball served with Parma ham, fresh pesto, and cherry tomatoes.
- **Duck Confit Spring Rolls:** With a hoisin dipping sauce.



SALADS

- **The Sky Concierge Salad:** A fine selection of baby gem lettuce, rocket, avocado, toasted walnuts, and crumbled blue cheese, with a light honey-mustard vinaigrette.
- **Heirloom Tomato Salad:** Slices of colourful heirloom tomatoes with fresh burrata, basil, and a drizzle of balsamic glaze.
- **Scottish Salmon Salad:** Flaky, poached Scottish salmon served on a bed of mixed leaves with asparagus spears and a lemon vinaigrette.
- **Quinoa & Roasted Vegetable Salad:** A wholesome salad of tri-color quinoa, roasted butternut squash, bell peppers, and chickpeas, with a tahini dressing.
- **Chicken Caesar Salad:** Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with shaved Parmesan, garlic croutons, and grilled chicken breast.
- **Caprese Salad:** A simple and elegant salad with slices of fresh mozzarella, ripe beefsteak tomatoes, and basil leaves, drizzled with a rich balsamic glaze.
- **Grilled Halloumi Salad:** Slices of grilled halloumi cheese on a bed of mixed greens with sun-dried tomatoes, cucumber, and a lemon-herb dressing.
- **Tuna Niçoise:** A classic French salad featuring seared tuna, green beans, hard-boiled eggs, new potatoes, tomatoes, and olives, served with a vinaigrette.
- **Roasted Beetroot and Goat Cheese Salad:** Roasted beets and crumbled goat cheese on a bed of rocket, topped with candied pecans and a light balsamic dressing.
- **Superfood Salad:** A vibrant mix of kale, spinach, quinoa, goji berries, avocado, and toasted seeds with a light lemon vinaigrette.



SHARING PLATTERS



- **The British Cheese Board:** A curated selection of five premium British cheeses, including aged Stilton, a creamy Wensleydale, a tangy Somerset Cheddar, a pungent goat cheese, and a mild Red Leicester. Served with quince paste, grapes, and oat crackers.
- **European Charcuterie Board:** An assortment of cured meats, including Prosciutto di Parma, Spanish chorizo, and French saucisson, with cornichons and olives.
- **The Seafood Platter:** A chilled platter of freshly shucked oysters, cooked jumbo prawns, and king crab claws, with fresh lemon and a classic cocktail sauce.
- **Mediterranean Mezze:** A colourful arrangement of hummus, baba ghanoush, tzatziki, marinated feta, dolmas, and toasted pita bread.
- **Bruschetta Platter:** A variety of toasted ciabatta slices topped with fresh tomatoes and basil, roasted red peppers with ricotta, and olive tapenade.
- **Seasonal Crudité's with Dips:** A vibrant platter of fresh, crisp seasonal vegetables like carrots, cucumbers, and bell peppers, served with a selection of dips including tzatziki and roasted red pepper hummus.
- **Sushi & Sashimi Platter:** A chef's selection of freshly prepared sushi rolls and sashimi, served with pickled ginger, wasabi, and soy sauce.
- **Italian Antipasto Platter:** A classic selection of Italian cured meats like mortadella and capicola, alongside marinated vegetables, olives, and fresh mozzarella.
- **Assiette of Miniature Desserts:** A curated platter of the chef's three most popular miniature desserts, such as a mini chocolate brownie, a lemon tartlet, and a fresh berry panna cotta.

- **Pan-Seared Scottish Halibut:** A thick fillet of halibut, pan-seared to a golden crust, served with a classic lemon beurre blanc sauce.
- **Roasted Wild Sea Bass:** A whole wild sea bass, roasted with fennel and lemon, served tableside.
- **Lobster Thermidor:** A rich and creamy lobster dish, baked in its shell with a cheesy sauce and a hint of brandy.
- **Seared Scallops with Cauliflower Purée:** Large king scallops, seared and served on a smooth cauliflower purée with a truffle drizzle.
- **Grilled Swordfish Steak:** A succulent swordfish steak, lightly marinated and grilled to perfection, served with a caper and tomato salsa.
- **Seared Ahi Tuna:** A fresh ahi tuna steak, seared rare with a sesame crust and served with a wasabi-ginger soy reduction.
- **King Prawn Linguine:** Plump king prawns tossed with linguine pasta in a garlic, chili, and parsley sauce.
- **Blackened Cod with Mango Salsa:** A cod fillet seasoned with a blend of spices and seared to a smoky finish, topped with a fresh mango and avocado salsa.
- **Dungeness Crab Meat:** Lightly dressed Dungeness crab meat with fresh lemon juice and extra virgin olive oil, served with cocktail aioli.

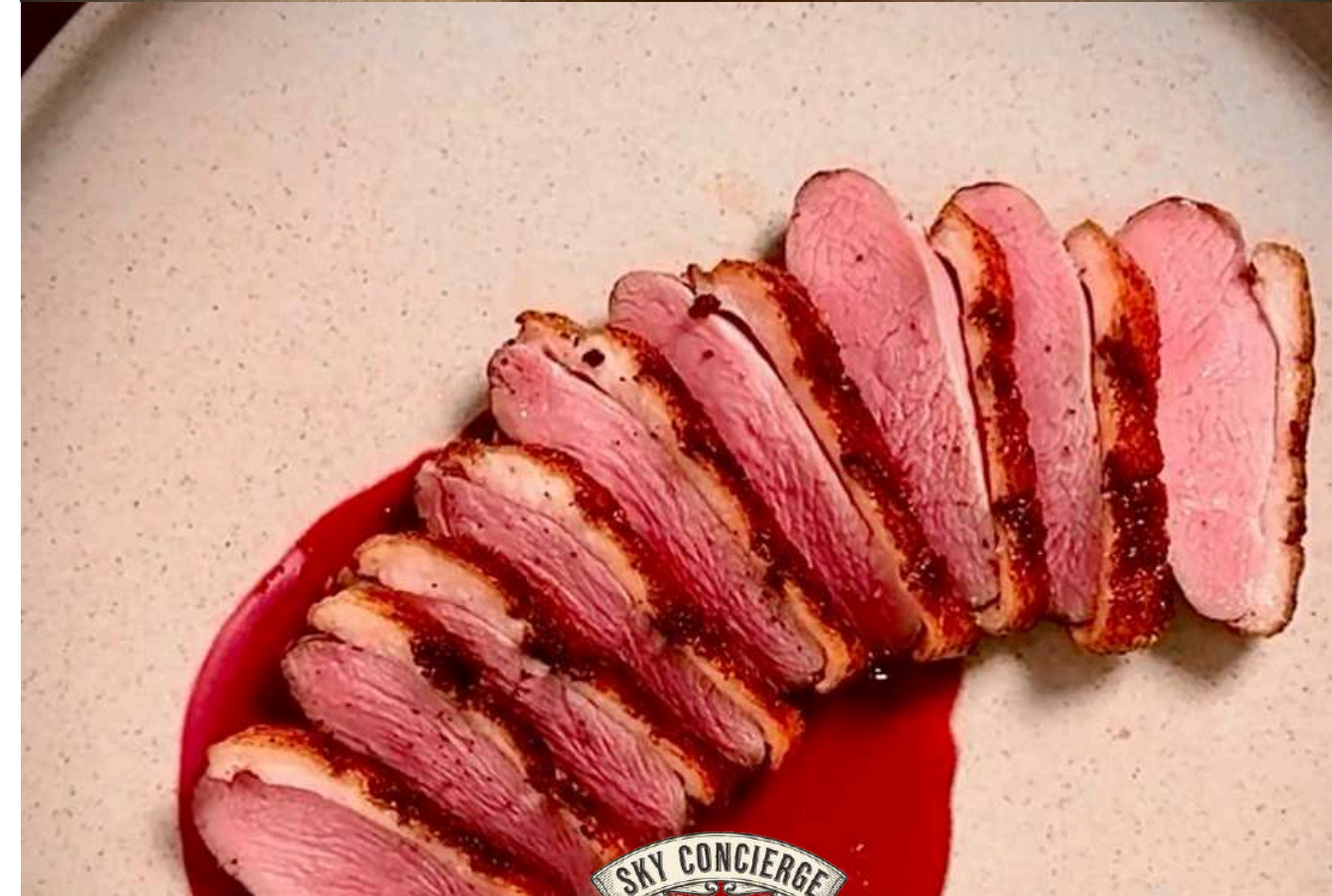


BEEF & LAMB



- **Wagyu Beef Medallions:** Seared Japanese A5 Wagyu beef medallions, known for their exceptional marbling and flavour.
- **Herb-Crusted Rack of Lamb:** A succulent rack of Welsh lamb, crusted with herbs and Dijon mustard, roasted to perfection. Served with a rosemary jus.
- **Fillet Steak:** A prime cut of British beef fillet, and served with your choice of peppercorn, béarnaise, or red wine sauce.
- **Veal Chop Milanese:** A pan-fried veal chop, lightly breaded and served with a simple rocket and Parmesan salad.
- **Chateaubriand for Two:** A large, tender cut of beef fillet, roasted and served with a rich red wine reduction and béarnaise sauce.
- **Slow-Braised Lamb Shank:** A succulent lamb shank braised in a rich, herby red wine sauce until fall-off-the-bone tender.
- **Beef Wellington:** A classic dish of beef fillet coated in pâté and duxelles, wrapped in puff pastry and baked.
- **Rack of Lamb with Pistachio Crust:** A tender rack of lamb with a delicate pistachio and herb crust, served with a mint jus.
- **Cote de Boeuf:** A bone-in rib steak, simply grilled to showcase its flavour, served with roasted garlic and sea salt.
- **Satay Skewers:** Tender skewers of marinated beef and chicken, grilled and served with a rich peanut sauce.

- **Corn-Fed Chicken with Morels:** A succulent free-range chicken breast, roasted and served with a luxurious creamy morel mushroom sauce.
- **Roasted Duck Breast:** Pan-seared duck breast with a crispy skin, served with a cherry reduction sauce.
- **Guinea Fowl Suprême:** A tender supreme of guinea fowl, served with a rich and earthy mushroom ragout.
- **Grouse with Celeriac Purée:** In season, a whole roasted grouse, served with a creamy celeriac purée and a rich game jus.
- **Roasted Quail:** A delicate roasted quail, served with a grape and cognac sauce.
- **Pan-Seared Partridge:** Pan-seared partridge breast with smoked bacon and a red wine jus.
- **Free-Range Chicken Ballotine:** A ballotine of free-range chicken, stuffed with wild mushrooms and herbs, served with a natural jus.
- **Pheasant with Juniper Berries:** Roasted pheasant breast with a juniper berry reduction and braised red cabbage.
- **Confit Duck Leg:** A classic French dish of slow-cooked duck leg, with a crispy skin and tender meat.



VEGETARIAN & VEGAN



- **Wild Mushroom Risotto:** A creamy, rich risotto with a medley of wild mushrooms, finished with Parmesan cheese and a drizzle of truffle oil.
- **Roasted Cauliflower Steak:** A thick-cut cauliflower steak, roasted to a golden brown and served with a vibrant caper and herb vinaigrette.
- **Spiced Aubergine with Tahini:** A soft, roasted aubergine half, filled with spiced chickpeas and topped with a creamy tahini dressing.
- **Beetroot & Goats Cheese Tart:** A delicate pastry tart filled with roasted beetroot and tangy goats cheese, served with a side salad.
- **Mushroom & Truffle Gnocchi:** Hand-made potato gnocchi tossed in a rich, creamy sauce with wild mushrooms and a hint of truffle oil.
- **Roasted Red Pepper and Halloumi Skewers:** Skewers of marinated roasted red peppers and grilled halloumi cheese, served with a fresh herb dressing.
- **Jackfruit "Pulled Pork" Sliders:** A plant-based alternative to pulled pork, featuring slow-cooked jackfruit in a smoky barbecue sauce, served in a brioche bun.
- **Vegan Shepherd's Pie:** A hearty lentil and vegetable filling topped with a fluffy sweet potato mash.
- **Vegetarian Thai Curry:** A fragrant and creamy Thai green curry with a selection of fresh vegetables, served with fluffy Basmati rice.
- **Spiced Chickpea and Spinach Curry:** A warming and fragrant curry of chickpeas and spinach in a tomato and coconut milk sauce, served with basmati rice.

SIDE DISHES

- **Truffle-infused Mashed Potatoes:** Creamy mashed potatoes with a generous drizzle of black truffle oil.
- **Roasted Asparagus:** Tender green asparagus spears, lightly roasted with sea salt and olive oil.
- **Green Beans Almondine:** Crisp green beans tossed in a nutty brown butter and toasted almonds.
- **Honey-Glazed Carrots:** Sweet baby carrots, glazed with honey and a hint of thyme.
- **Saffron Basmati Rice:** Light and fragrant Basmati rice, cooked with saffron.



- **Braised Red Cabbage:** Sweet and tangy red cabbage slow-braised with apple, red wine, and spices.
- **Creamed Spinach:** Fresh spinach leaves slowly cooked in a rich, creamy sauce with a touch of nutmeg.
- **Gratin Dauphinois:** Thinly sliced potatoes baked in a rich garlic cream with a golden cheese topping.
- **Roasted Root Vegetables:** A medley of roasted parsnips, carrots, and potatoes with rosemary and thyme.
- **Wild Rice Pilaf:** A nutty and earthy pilaf with a mix of wild rice, herbs, and toasted pecans.



EXQUISITE DESSERTS



- **Rhubarb & Custard Parfait:** Layers of tangy rhubarb jelly and smooth vanilla custard with pieces of poached rhubarb and a crunchy meringue topping.
- **Spiced Plum & Apple Crumble:** A warm and comforting crumble with spiced plums and apples, served with a scoop of mascarpone ice cream.
- **Baked Blueberry Cheesecake:** A rich and creamy continental-style blueberry cheesecake with a berry coulis.
- **Tiramisu:** Layers of espresso-soaked biscuit sponge and a rich Marsala-flavored cream, finished with chocolate shavings.

- **Sticky Toffee Pudding:** A classic British dessert. A rich, moist date sponge cake drenched in a warm toffee sauce, served with clotted cream.
- **Chocolate Lava Cake:** A decadent warm chocolate cake with a molten centre, served with a scoop of vanilla bean ice cream.
- **Crème Brûlée:** A rich, silky vanilla custard with a perfectly caramelised sugar crust.
- **Assiette of Miniature Desserts:** A chef's selection of three bite-sized desserts, including a mini lemon tart, a raspberry macaron, and a chocolate truffle.
- **Seasonal Fruit Crumble:** A warm, comforting crumble with a variety of seasonal fruits and a crunchy oat topping.



CHILDREN'S MENU

- **Mini Beef Sliders:** Two small, juicy beef patties on soft buns, served with sweet potato fries.
- **Chicken Goujons:** Tender strips of chicken breast in a light, crispy coating, with a side of ketchup for dipping.
- **Mini Macaroni & Cheese:** a classic creamy and cheesy macaroni dish, a comforting favourite.
- **Mini Margherita Pizza:** A small, cheesy pizza with a simple tomato sauce and fresh basil.
- **Spaghetti with Meatballs:** Classic spaghetti tossed in a mild tomato sauce with small, tender beef meatballs.



- **Grilled Cheese Sandwich:** A simple toasted sandwich with melted Cheddar cheese on soft white bread, served with a side of tomato soup for dipping.
- **Fish Fingers with Peas:** Crispy fish fingers served with a side of garden peas.
- **Chicken Noodle Soup:** A comforting and simple chicken broth with tender chicken pieces and egg noodles.
- **Miniature Roast Chicken:** A small portion of tender, roasted chicken breast with a side of roasted potatoes and carrots.
- **Miniature Sausage and Mash:** A small, succulent sausage served on a bed of creamy mashed potatoes with a light gravy.



THE SKY CONCIERGE AFTERNOON TEA



The Sandwiches:

- Cucumber & Cream Cheese on soft white bread.
- Smoked Salmon & Dill on brown bread.
- Egg Mayonnaise with cress on soft white bread.
- Coronation Chicken on brown bread.
- Roast Beef & Horseradish on rye bread.
- Prawn & Marie Rose Sauce on white bread.
- Cheddar & Chutney on granary bread.
- Ham & Mustard on brown bread.
- Chicken & Tarragon on soft white bread.

The Scones:

- **Freshly baked plain and fruit scones**, served with clotted cream and a selection of strawberry and raspberry jam.

The Cakes & Pastries:

A tiered stand of miniature cakes and pastries,

- Victoria Sponge,
- Lemon drizzle slice,
- Chocolate éclair,
- Chocolate fudge brownie,
- Classic miniature lemon tartlet,
- Macaron Selection
- Classic Battenberg cake.



LIGHT BITES & SNACKS

- **Artisanal Biscuits:** A selection of luxury biscuits, including shortbread and oatcakes.
- **Gourmet Popcorn:** Salted caramel or truffle-infused.
- **Savory Nut Mix:** Toasted almonds, cashews, and pecans seasoned with rosemary and sea salt.
- **Miniature Cheese & Cracker Selection:** A small board with a selection of aged cheddar and brie, served with artisan crackers and grapes.
- **Vegetable Crisps:** A mix of root vegetable crisps, including beetroot, parsnip, and sweet potato, with a sea salt seasoning.



- **Chocolate-Dipped Strawberries:** Fresh strawberries dipped in rich, dark Belgian chocolate.
- **Mixed Olives:** A medley of marinated black and green olives with herbs and garlic.
- **Hummus & Pita Bread:** Creamy hummus served with warm, toasted pita bread.
- **Greek Yogurt with Berries and Honey:** A simple and light snack of Greek yogurt with fresh berries and a drizzle of honey.
- **Roasted Edamame:** Salted and roasted edamame pods for a healthy and satisfying snack.





At Sky Concierge, this menu is a starting point. We pride ourselves on crafting bespoke culinary experiences. Whether you desire a specific regional delicacy, have a dietary requirement, or wish to recreate a favourite meal, our team is at your service.

Please contact your flight manager to discuss your preferences.

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We look forward to curating your perfect in-flight dining experience.

Thank you!