

Hot Entrées

POULTRY

- 'Agrodolce chicken' - a reduction of aged balsamic, rosemary and honey, topped with a grilled portobello mushroom
- Citrus chicken tagine with saffron orzo
- Coq au vin
- Chicken chasseur
- Grilled chicken breast with baby fennel and sun-blushed tomatoes
- Moroccan chicken with chargrilled vegetable and harissa couscous
- Lemongrass chicken with ginger, chillies, and shitake mushrooms
- Chicken piri piri
- Pecan crusted chicken breast, sautéed in garlic butter
- Poached chicken florentine with roasted red pepper coulis and ceviche of artichokes
- Stroganoff of chicken on a bed of buttered noodles
- Roasted lemon and thyme corn fed poussin
- Roast turkey breast with trimmings
- Chicken Kiev

BEEF

- 'The worlds most extravagant burger' pure Aberdeen Angus with shaved black truffles and arugula-cornichon relish on a whole-wheat bun
- Beef stroganoff with buttered noodles
- Beef bourguignon
- 'Bourbon Street' New York strip steak, marinated with bourbon and brown sugar
- Cottage pie with rosemary whipped potatoes
- Aged fillet mignon with shallot candy sauce
- Medallions of beef Diane - pan seared and finished with mushrooms and shallots in a brandy mustard sauce (can be made without alcohol)
- Traditional English roast beef with Yorkshire pudding and horseradish sauce (*illustrated*)
- Meat loaf with caramelised onion gravy
- Seared aged fillet steak with entrecôte sauce

“ DeLuxe is my favourite catering company worldwide. You guys are reliable in every way, the cuisine is always perfect. ”

F/A G550



Hot Entrées

LAMB

- Grilled Cornish lamb fillet served with any sauce
- Centre cut Cornish lamb rack with a redcurrant demi glace or mint pesto
- Roasted lamb racks with puy lentils on rosti (*illustrated on pages 16 & 17*)
- Irish stew with fine herb dumplings
- Lamb, eggplant and prune tagine with saffron orzo
- Shepherds pie with rosemary whipped potatoes
- Spicy lamb brochette with a minted-cucumber yogurt dipping sauce
- Braised lamb shanks with lentils and roasted tomato
- Sliced leg of lamb with mint and honey sauce

VEAL

- Veal chops with dijon and tarragon sauce on bubble and squeak cakes
- 'Oscar' - medallions of veal with lime-bay crabmeat and asparagus topped with sauce béarnaise
- Roast veal noisettes with sweet potato, pancetta and sage jus
- Veal escalope diane
- DeLuxe signature veal T-bone with sage compound butter
- Grilled veal fillet with Dijon and capers
- Pan fried calves liver with crispy sage
- Veal fillet zurichoise

PORK

- Chilli-rubbed pork tenderloin with apricot-ginger glaze
- 'Cracklin' roast fresh ham with cider-mustard gravy
- Grilled lime pork tenderloin with warm onion-jalapeño salsa
- Smoked 'super tender' gammon hock osso bucco
- Honey mustard glazed gammon with pineapple salsa
- Grilled pork fillet with mustard and poppy seeds
- Smoked 'super tender' gammon hock with pepper sauerkraut, potato and dijon mustard
- Maple-mustard pork fillet with caramelised apples
- Pork medallions with cointreau and ginger
- Traditional roast pork with crackling stuffing and apple sauce

GAME (when in season)

- Aromatic pheasant with blueberries
- Chargrilled boneless quail with a cherry reduction
- Duck breast with a fresh orange and cointreau sauce
- Haunch of venison with essence of blackberry
- Guinea fowl with a lemon and thyme stuffing
- Game casserole with stilton dumplings

Please note vegetables must be ordered separately.



“ *The Prince and the Princess said the food on the flight was the best meal they have ever had on an aircraft, well done and thank you.* ”

A319 UAE Royal Flight

“ *The best Spaghetti Bolognese I have ever tasted.* ”

Simon Cowell, Music mogul



“ *All food delivered for this ‘upper tier’ Royal flight was to a very high standard. Please forward our thanks on to DeLuxe.* ”

32 The Royal Squadron, following a flight for H.M The Queen

“ *I would like to say a big thank you to DeLuxe. You have the best catering in the world. I have been flying worldwide privately for 10 years and you guys do it so right. It is always a pleasure dealing with DeLuxe, the catering always comes on time and is beautifully presented.* ”

USA Corporate BBJ flight