



Gast Maison Private Jet Catering

MENU

ALLERGEN INFORMATION

CONTINENTAL BREAKFAST

Breakfast Pastries

- Croissant (*Gluten, Egg, Milk*)
- Pain au chocolat (*Gluten, Egg, Milk, Soya*)
- Pain aux raisins (*Gluten, Egg, Milk, Sulphur Dioxide*)
- Mini pastries (*Gluten, Egg, Milk, Sulphur Dioxide, Soya*)

Sweet Muffins

- Blueberries (*Gluten, Soya, Egg, Milk, Sulphur Dioxide*)
- Chocolate (*Gluten, Soya, Egg, Milk*)
- Double chocolate (*Gluten, Soya, Egg, Milk*)

Bagels

- Smoked salmon & cream cheese (*Gluten, Milk, Egg, Soya*)
- Bacon, lettuce, tomato & mayonnaise (*Gluten, Milk, Egg, Soya*)
- Sun-blushed tomatoes, cream cheese, rocket and pesto (*Gluten, Milk, Egg, Soya, Nuts*)

Bread & butter portions

- Bread rolls (*Gluten*)
- Artisan sourdough (*Gluten*)
- Toasts (*Gluten*)

Fruits & berries

- Sliced fruit platter
- Mixed berries
- Fruit skewers
- Whole fruit selection

Breakfast cheeses

- Selection of sliced cheese, Cheddar, Edam, Emmental (*Milk*)
- Hard & Soft Cheeses platter with grapes and dried apricots (*Milk, Sulphur Dioxide*)

Breakfast meats

- Honey roast ham, cured meats and salamis

Smoked salmon platter

- Garnished with capers, lemon wedges and cream cheese (*Milk, Sulphur Dioxide*)

Breakfast cereals

Individual cereal pack (*Gluten, Nuts*)

Granola (*Gluten, Nuts*)

Muesli (*Gluten, Nuts*)

Porridge (*Gluten, Milk*)

Individual Yogurts

Plain (*Milk*)

Fruit (*Milk*)

Greek (*Milk*)

Skyr (*Milk*)

Soya (*Soya*)

Kefir (*Milk*)

Individual preserves

Strawberry, raspberry, blackcurrant, orange marmalade

COOKED BREAKFAST

Traditional full English

Cured bacon, pork sausages, sautéed mushrooms, grilled tomatoes, hash browns, baked beans (*Gluten, Milk, Sulphur Dioxide*)

Breakfast Roll

Bacon with Ketchup and HP sauce (*Gluten, Milk, Sulphur Dioxide*)

Sausage with Ketchup and HP sauce (*Gluten, Milk, Sulphur Dioxide*)

Egg with Ketchup and HP sauce (*Gluten, Egg, Milk, Sulphur Dioxide*)

Or any combination of the three

Eggs

Scrambled (*Egg, Milk*)

Poached (*Gluten, Sulphur Dioxide*)

Fried (*Egg*)

Boiled (*Egg*)

Omelette (please specify your filling) (*Egg*)

Egg white omelette (please specify your filling) (*Egg*)

Breakfast sides

Bacon

Turkey bacon

Pork sausages (*Gluten*)

Chicken sausages (*Gluten*)

Vegetarian sausages (*Gluten, Milk, Sulphur Dioxide*)

Burry black pudding (*Gluten*)

Sautéed mushrooms (*Milk*)

Grilled tomatoes

Hash browns (*Gluten*)

Baked beans (*Sulphur Dioxide*)

Toasts (*Gluten*)

Egg Benedict

Toasted English muffin, poached egg, crispy streaky bacon and hollandaise sauce (*Gluten, Egg, Milk, Sulphur Dioxide*)

Smashed avocado on artisan sourdough

Add poached eggs, crispy bacon or smoked salmon (*Gluten, Egg, Milk, Sulphur Dioxide*)

Scotch Pancakes (*Gluten, Milk, Sulphur Dioxide*)

with maple syrup

Add berries or bacon

Milk

Fresh organic whole, semi-skimmed or skimmed (*Milk*)

Soya (*Soya*)

Almond (*Nuts*)

Oat (*Gluten*)

Pressed Juices and Smoothies

Orange

Apple

Pineapple

Grapefruit

Carrot

Mixed berries smoothie

Mango and passion fruit smoothie

Or any of your preferences

CANAPES

(*Gluten, Milk, Egg, Mustard, Nuts*)

We recommend 5 canapés per passenger and our chef will combine a selection. Please advise on any dietary requirements.

CAVIARS

(*Gluten, Milk*)

Please specify the type you require when ordering. Please note that caviar is a special order and allow at least 24h as it comes from London.

SUSHI & SASHIMI

Sushi selection

Nigiri, Maki and California rolls served with pickled ginger, wasabi and soya sauce (*Fish, Mustard, Gluten*)

Sashimi selection

Salmon, tuna and hamachi yellow tail served with pickled ginger, wasabi and soya sauce (*Fish, Mustard, Gluten*)

SALADS

Caprese Salad

Tomato slices, heritage cherry tomatoes, mozzarella, fresh basil, pesto and balsamic dressing
(*Milk, Nuts, Sulphur Dioxide*)

Caesar Salad

Romaine lettuce, heritage cherry tomatoes, cucumber, herb croutons, parmesan crisps (*Gluten, Milk, Egg*)

Add grilled chicken, gilled salmon or prawns (*Fish, Crustaceans*)

Greek Salad

Heritage cherry tomatoes, cucumber, mixed peppers, red onion, olives, feta cheese, mixed leaves and lemon and herb dressing (*Milk, Sulphur Dioxide*)

Tuna Niçoise Salad

Grilled tuna, new potatoes, fine green beans, heritage cherry tomatoes, olives, boiled egg, mixed leaves and balsamic dressing (*Egg, Sulphur Dioxide*)

Spring Salad

Lamb lettuce, heritage cherry tomatoes, mango, crispy bacon, feta cheese and balsamic dressing
(*Egg, Milk, Sulphur Dioxide*)

SANDWICHES

Finger Sandwiches

Chef's selection or please specify fillings (*Gluten, Milk, Egg, Mustard, Fish, Crustaceans*)

Wraps

Chef's selection or please specify fillings (*Gluten, Milk, Egg, Mustard, Fish, Crustaceans*)

Deli Sandwiches

Chef's selection or please specify fillings (*Gluten, Milk, Egg, Mustard, Fish, Crustaceans*)

PLATTERS

Please advise on the number of portions you require when placing your order

Crudités and hummus

Freshly cut carrots, cucumber, celery and pepper batons (*Sesame Seeds*)

Continental meat

Selection of cured ham, salamis, cooked meat with gherkins and olives (*Sulphur Dioxide*)

Please advise if you require no pork

Smoked salmon

Cream cheese, capers and lemon wedges (*Fish, Milk, Sulphur Dioxide*)

Seafood Selection

Smoked salmon, hot smoked salmon, smoked mackerel and king prawns (*Fish, Crustaceans*)

Dressed lobster and/or crab

Served with seafood or marinara sauce and lemon wedges. (*Egg, Fish, Crustaceans, Milk*)

Please note that we require at least 24h notice for lobster

Antipasto

Parma ham, selection of salamis, marinated artichokes, roasted peppers, sun blushed tomatoes, baby mozzarella and herb crostini (*Gluten, Milk, Egg, Sulphur Dioxide*)

Artisan cheeses

Selection of hard and soft cheeses with grapes, dried apricots and crackers (*Gluten, Milk, Sulphur Dioxide*)

STARTERS

Salmon terrine

Smoked and poached salmon serve with pickled cucumber and beetroot (*Fish, Milk*)

Grilled asparagus and Parma ham

Rocket salad, sun blushed tomatoes, shaved parmesan and balsamic glaze (*Milk, Sulphur Dioxide*)

Grilled goats cheese salad

Baby leaves, red onion, pecans and mango dressing (*Milk, Nuts, Sulphur Dioxide*)

Pan fried scallops

Crispy pancetta and pea purée (*Fish*)

Tuna tartare

Horseradish cream and marinated cucumbers (*Fish, Mustard, Sulphur Dioxide*)

Carpaccio of beef

Rocket, parmesan crisp and truffle oil (*Milk, Sulphur Dioxide*)

Lime, chilli & garlic king prawns

Pomelo salad, cucumber and mint (*Crustaceans, Sulphur Dioxide*)

FISH

Please select your sides separately

Grilled sea bass

With confit tomatoes (*Fish*)

Crispy cod loin

Chicken jus (*Fish*)

Pan fried salmon

Dill & Vermouth sauce (*Fish, Milk, Gluten, Sulphur Dioxide*)

MEAT

Please select your sides separately

Chicken supreme

Mushroom & tarragon sauce (*Milk, Gluten, Sulphur Dioxide*)

Grilled Cajun spiced chicken

Mango salsa, curried coconut cream *(Milk, Mustard, Nuts)*

Chicken wrapped in pancetta

Red wine reduction *(Gluten, Sulphur Dioxide)*

Sun blushed tomato, mozzarella & basil stuffed chicken

Tomato & pesto coulis *(Milk, Nuts, Sulphur Dioxide)*

Grilled fillet, rib eye or sirloin steak

Slow roasted tomato, fat chips, mushrooms & watercress

Cafe de Paris, peppercorn or Diane sauce *(Milk, Gluten, Sulphur Dioxide)*

Cheshire rump of lamb

With rosemary & garlic and red wine jus *(Gluten)*

Moroccan lamb neck fillet

Pomegranate & lemon couscous *(Gluten)*

Peppered duck breast

Brandy and peppercorn sauce *(Milk, Gluten, Sulphur Dioxide)*

PASTA & RISOTTO

Spaghetti bolognese *(Celery, Milk, Gluten)*

Tagliatelle with wild mushrooms *(Milk, Gluten, Sulphur Dioxide)*

Linguine carbonara *(Milk, Gluten)*

Lobster mac & cheese *(Crustaceans, Milk, Gluten, Mustard)*

Beef lasagne *(Celery, Milk, Gluten, Sulphur Dioxide)*

Linguine Prawn, garlic, lemon and dill *(Milk, Gluten, Sulphur Dioxide)*

Penne with tomato & basil sauce *(Milk, Gluten)*

Penne with spicy chorizo, olives and tomato sauce *(Milk, Gluten)*

Mushroom risotto *(Milk)*

ASIAN CUISINE

Please select your sides separately

Chicken Tikka Masala *(Milk, Mustard, Nuts)*

Lamb Rogan Josh *(Milk, Mustard, Nuts)*

Paneer Curry (*Milk, Mustard, Nuts*)

Pad Thai

Chicken, prawn or tofu (*Milk, Mustard, Nuts*)

Thai red curry

Chicken, prawn or vegetarian (*Crustaceans, Fish, Gluten, Nuts, Sesame Seeds, Soya*)

SIDES

Potatoes

Steamed baby potatoes

Roasted new potatoes

Mash (*Milk*)

Sweet potato mash (*Milk*)

Fondant potato (*Milk*)

Rosti (*Milk*)

French Fries (*Gluten*)

Chunky chips (*Gluten*)

Vegetables

Grilled tender stem broccoli

Fine beans with butter and garlic (*Milk*)

Steamed assorted vegetables

Asparagus spears (*Milk*)

Roasted Mediterranean vegetables

Stir fried Chinese greens

Roasted squash

Rice

Basmati

Jasmine

Brown & wild

Pilau

Egg fried (*Egg, Gluten, Soya*)

CHILDREN SPECIALITIES

Garlic bread (*Gluten, Milk*)

Dough balls & marinara sauce (*Gluten, Milk*)

Mac & cheese (*Gluten, Milk, Mustard*)

Chicken nuggets & fries (*Gluten, Milk*)

Fish fingers, fries & peas (*Gluten, Fish*)

Margarita pizza (*Gluten, Milk*)

Penne pasta & tomato sauce (*Gluten, Milk*)

DESSERTS

Apple tart

Cream or custard (*Egg, , Milk*)

Lemon tart

Fresh raspberries & coulis (*Egg, Gluten*)

New York Cheesecake

Fresh raspberries & coulis (*Egg, Gluten, Milk*)

Panna Cotta

Mango and passion fruit (*Milk*)

Sticky toffee pudding

Toffee sauce (*Egg, Gluten, Milk*)

Traditional Cake

Chocolate fudge, carrot or Victoria Sponge (*Egg, Gluten, Milk*)

Crème Brulée

Vanilla or Lemon and raspberry (*Egg, Milk*)

Tiramisu (*Egg, Gluten, Milk*)

Chocolate mousse

Fresh berries (*Egg, Milk, Soya*)

Fresh sliced fruits and berries