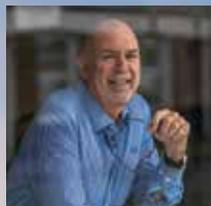


Bon Soirée

FINE DINING FOR PRIVATE JETS





OUR STORY

Launched in 1997 by Derek Freeman, Bon Soirée is trusted by operators, owners, crew and FBOs alike to provide Michelin standard cuisine for private jets at airports, primarily in and around London but as far away as East Midlands and Bournemouth.

A Michelin Star chef with global experience working in exclusive restaurants, hotels and aboard luxury yachts, Derek understands the needs and demands of your clientele. Using his knowledge and passion of the business, he has developed a strong, professional team to deliver service of the highest quality.

Derek's inspiration for launching a company that specialised in providing fine cuisine for private jets came about when, over the years, owners and charter guests of the different superyachts on which Derek worked as the head chef asked him to supply hampers for their flight home. They simply wanted their cuisine above the clouds to match that to be had on the waves below.

Bon Soirée's dedication, passion and attention to detail has made it the choice of the connoisseur. It has also resulted in Bon Soirée being voted Most Recommended Private Jet Caterer by the readers of BlueSky business aviation news.

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BREAKFAST



CONTINENTAL

Sliced Fruit Platter

freshly sliced fruit with mixed berries

Fruit Brochettes

two fruit brochettes served with a fruit coulis

Mixed Fresh Berries

served per 100g or in a basket

Loch Fyne Smoked Salmon

served with capers, onions, cream cheese and rye bread

Continental Breakfast Cheese Plate

a selection of mild cheeses

Continental Breakfast Cured Meats Plate

a selection of cured meats

Viennoiserie

a choice of croissant, Danish, muffin or mini viennoiserie

Dorset Cereals

a selection of muesli or granola

Yoghurts

a choice of plain, fruit in a glass jar or Greek style

COOKED

Organic eggs cooked to your preference

Fried or Poached

ready to finish on board (2 eggs per portion)

Scrambled or Omelette

ready to finish on board (3 eggs per portion)

Omelette Fillings

please request fillings

Crushed Avocado, Poached Eggs and Sourdough Toast

with lime, coriander and chilli

BREAKFAST SIDES

Smoked Bacon

choice of traditional, streaky or turkey

Chipolata Sausage

choice of chicken or pork

Portobello Mushrooms

grilled with herb butter

Vine Cherry Tomatoes

roasted in olive oil and herbs

Potato Rösti

crispy grated maris piper potato cakes

Sourdough Toast

served with creamy French Beillevaire butter

JUICES

Juices

freshly squeezed juices supplied in 500ml or 1 litre bottles
please request your preference

Smoothies

freshly squeezed smoothies supplied in 500ml or 1 litre bottles
please request your preference

Cleanders

freshly prepared cleanders supplied in 500ml or 1 litre bottles
please request your preference

Champneys Morning Cleanser Shots

Iced Spiced Coconut Latte	500ml
Very Berry Beetroot Smoothie	500ml
Mighty Matcha Mojito	500ml
Golden Apple and Ginger Shot	100ml
Kiwi Lime Spinach Spirulina	100ml
Pomegranate Hibiscus	
Mint Shot	100ml

CHEF'S SELECTION

Homemade Buttermilk Pancakes

served with mixed berries, clotted cream and maple syrup

Homemade Waffles

served with caramelised banana and nutella

French Toast

served with streaky bacon and maple syrup

Eggs Benedict

sliced honey roast ham on an English muffin with poached egg and hollandaise sauce

Eggs Royale

smoked salmon served on a rösti potato with poached egg and hollandaise sauce

Scottish Organic Porridge Oats

served with blueberry compote and cinnamon sugar

Champneys Bircher Muesli

oats soaked with apple, coconut and sunflower seeds

Champneys Granola Parfait

super seeds and bee pollen with yogurt and fresh berries

Champneys Chia Seed Pudding

salted caramel and banana

ADDITIONAL ITEMS

Milk

full cream	500ml
semi skimmed	500ml
skimmed	500ml

Alternative Milk

soya	1 litre
almond	1 litre
coconut	1 litre
hazelnut	1 litre
rice	1 litre
lactose-free	1 litre

Whole Lemons / Limes

Sliced Lemons / Limes

Box of Organic Free Range Eggs

Artisan Bread Roll

Creamy French Beillevaire Butter

Whole Fruit

Please ask for any other requirements you may have

LIGHT BITES



SALADS

Classic Caesar Salad

baby gem lettuce, Parma ham crisps, croutons, quails eggs, anchovies, sun dried tomatoes, parmesan shavings and Caesar dressing

Chicken Caesar Salad

grilled chicken supreme, baby gem lettuce, Parma ham crisps, croutons, quails eggs, anchovies, sun dried cherry tomatoes, parmesan shavings and Caesar dressing

Salad Niçoise

traditional salad Niçoise with seared tuna, quails eggs, cherry tomatoes, olives, new potatoes, red onions and French dressing

Cobb Salad

grilled chicken supreme, crunchy leaves, bacon and avocado with a creamy blue cheese dressing

Loch Fyne Salmon Salad

pan roasted salmon supreme, leaves, courgette, peas and feta with lemon dressing

Grilled Goats Cheese

Mediterranean vegetables, baby leaves and balsamic dressing

Asian Duck Salad

smoked and crispy duck with crunchy vegetables, sesame, chilli and plum dressing

Prawn Panzanella Salad

grilled tiger prawns, heritage tomatoes, sourdough croutons, olives and vinaigrette

Roasted Roots and Super Grains

roasted root vegetables, quinoa, freekah, vegetable crunch with a honey and mustard dressing

Seasonal Superfood Salad

blanched green vegetables, kale, and pea shoots with a wholegrain dressing

Zermatt Salad

red quinoa, cucumber ribbons, radish, chives, cherry tomatoes, pea shoots, radicchio and escarole leaves with a lemon and olive oil dressing

Tricolore Salad

heritage tomatoes, mozzarella and avocado with basil leaves and balsamic dressing

SANDWICHES

Our chefs can prepare a selection of sandwiches for you or you may request your own fillings

Cocktail Sandwiches

a selection of fillings on assorted breads cut into four triangles

Luxury Wrap

a selection of fillings on assorted wraps cut into three pieces

Open Sandwich

rye or sourdough bread with assorted toppings

Classic Club Sandwich

toasted triple sandwich cut into four pieces and filled with chicken, lettuce, sliced tomatoes, egg, crispy bacon and mayonnaise

Artisan Roll

a selection of fillings in assorted small rolls

Rustic Demi Baguettes

a selection of fillings in white or multigrain demi baguette

Bagels

a selection of fillings in plain or toasted bagels

SOUPS

Supplied in 300ml (1 portion)

Please ask about seasonal soups

Roasted Plum Tomato

basil oil and black pepper croutons

Pea and Mint Velouté

crumbled feta cheese and pea shoots

Minestrone di Vedure

with grated parmigiana regiana

Lobster Bisque

grated emmental and a rouille sauce

Watercress and Asparagus Velouté

aged comté cheese and almonds

Chicken and Glass Noodle Soup

crunchy vegetables and sesame

Thai Butternut Squash

chilli, coriander and lime

PLATTERS



CLASSIC PLATTERS

Please specify the number of portions you require on each platter

Signature Fruit Platter

sliced seasonal fruit and mixed berries

Garden Fresh Crudités with Baked Camembert and Toasted Flutes

freshly prepared vegetable batons served with a warm baked whole camembert and toasted flutes, to share between 1 to 3 people

Garden Fresh Crudités

freshly prepared vegetable batons served with a dip

Additional Choice of Dips

soured cream and chive, guacamole, hummus, tomato salsa, mint and yoghurt or baba ghanoush

Artisan Cheese Platter

European cheese selection, served with nuts, dried fruit, walnut bread, crackers and grape chutney

Artisan Cured and Smoked Meats

selection of cured meats with olives and cornichons

Smoked Fish Selection

an assortment of cured, smoked and cooked fish, smoked fish mousse, capers, horseradish cream and toasted rye bread

GLOBAL PLATTERS

Please specify the number of portions you require on each platter

Fruits de Mer

a selection of smoked, marinated and steamed shellfish served with cocktail sauce and Bavarian rye bread;
- add half a lobster tail

Antipasti

Italian cured hams and bocconcini with grilled vegetables and ciabatta bread

Ploughman's

British mature cheddar cheese and home cured gammon with pickled onions, chutney and rustic bread

Tapas

Spanish inspired meat and cheese selection with tortilla, peppers, nuts, olives and fussette bread

Traditional Cold Mezze

stuffed vine leaves, lamb koftas, feta, tabbouleh, roasted vegetables, hummus, baba ghanoush, olives and Arabic flat bread

Traditional Hot Mezze

crispy halloumi, kibbeh, lamb koftas, za'atar manakish, hummus, baba ghanoush, olives and Arabic flat bread

LIFESTYLE



19  25

In collaboration with **CHAMPNEYS**
HEALTH SPA

STARTERS

Chicken Vietnamese Rolls
rainbow vegetables with a satay seed sauce

**Mackerel, Apple and
Horseradish Pâté**
cucumber, fennel and caper salad

Heritage Beetroot Carpaccio
seeded goat's cheese, chicory and
mustard dressing

**Grilled Aubergine and
Le Puy Tabbouleh Salad**
crispy aubergine and tahini lemon dressing

DESSERTS

Clementine and Ginger Sponge
poached rhubarb and crème fraîche

**White Chocolate and
Macadamia Blondie**
bee pollen and blueberry compôte

Apple and Butternut Crumble
spiced oat crumble and a coconut vanilla custard

Energy Bliss Balls Selection
chocolate bounty bliss, spiced carrot cake
and mighty moringa boost

MAINS

Lime Roasted Halibut
coconut cauliflower rice with coriander and
mint dressing

Harissa Grilled Chicken
honey roasted vegetables and a sweet potato rösti

Goats Cheese and Leek Frittata
rocket and fennel salad with a ruby red sauerkraut

Smoked Tofu and Roasted Squash
black bean, burnt corn and mint
pomegranate pesto

JUICES

Iced Spiced Golden Coconut Latte
500ml

Very Berry Beetroot Smoothie
500ml

Mighty Matcha Mojito
500ml

Golden Apple and Ginger Shot
100ml

Pomegranate Hibiscus Mint Shot
100ml

Kiwi Lime Spinach Spirulina
100ml

CHILDREN



MAINS

Chicken Tenders

panko-coated chicken goujons with French fries and ketchup

Sausages and Mash

grilled pork sausages and mash potato with gravy and peas

Sliders

chicken or beef patties, with toasted brioche bun, cheese, sliced tomatoes and lettuce

Cod Fillet

bread-crumbed Atlantic cod fillet with steamed vegetables and potatoes

Slow Cooked Beef

a tender cut in a rich gravy with mash potatoes, shredded cabbage and glazed carrots

Spaghetti Bolognese

spaghetti pasta with a rich beef and tomato ragu and grated parmesan

Penne Pomodoro

blanched penne pasta with a tomato sauce and grated parmesan

Macaroni and Cheese

We recommend that we present this dish in a ceramic ramekin for you

macaroni pasta in a creamy béchamel parsley and panko crumb topping

SIDES

French Fries

Sweet Potato Fries

Creamed Mash Potato

Buttered New Potatoes

Steamed Basmati Rice

Vichy Carrots

Fine French Beans

Steamed Mixed Vegetables

Boston Baked Beans

DESSERTS

Strawberry and Lime Trifle

lime sponge, strawberry jelly and set custard, served in a glass tumbler

Triple Chocolate Brownie

crushed smarties, chocolate sauce and red berries

Croffle Waffle

bubble gum, marshmallow, whipped cream and sprinkles

Chocolate Mousse

layers of white and dark chocolate mousse, served in a glass tumbler

Cookies

assorted flavours, please specify or ask the team for advice

Brownies

individually wrapped, dark and white chocolate brownie

ICE CREAM AND SORBETS

Most flavours can be supplied and will be packed in poly boxes with dry ice

Individual 100ml Tubs

500ml Tubs

BRASSERIE



STARTERS

Caprese Salad

heritage tomatoes, mozzarella and bocconcini with a pesto dressing

Mushroom and Asparagus Feuillette

asparagus, forest mushrooms and gorgonzola cream

Smoked Coronation Chicken

curried smoked chicken, baby gem lettuce, flaked almonds with an apricot dressing

Citrus Cured Salmon

cubes of cured Loch Fyne salmon, avocado and pickled cucumber

Brassica Salad

blanched brassica and autumn leaves with toasted macadamia nuts and a carrot and ginger dressing

MAINS

Roasted Poussin Tabaka

red pepper gremolata, celeriac remoulade and pommes frites

Loch Fyne Salmon Fillet

crushed new potatoes, sprouting broccoli and sauce choron

Fillet of Beef Bordelaise

marrow fondant potato, sautéed chard and pine nuts

Confit Leg of Duck

potato terrine, cavolo nero with cranberry and tarragon sauce

PASTA AND RISOTTO

Served with grated Parmigiano Reggiano

Truffle Tortellini

thyme butter, sweet peas, asparagus and almonds

Tagliatelle Alfredo

tagliatelle tossed in a butter and parmesan sauce with parsley

Spaghetti Bolognese

spaghetti pasta with a rich beef and tomato ragu

Ricotta Tortellini

ricotta filled pasta with a tomato and basil sauce

Champagne and Truffle Risotto

with cream, champagne and shaved truffles

Wild Mushroom Risotto

with seasonal wild mushrooms and parsley

Roasted Vegetable Risotto

with pearl barley

Lobster Risotto

with sea vegetables

PIZZA

We make individual pizzas

Finger food size (3 per portion)

Individual

MARKET



PROTEIN

Choose from the following dishes and add your choice of sauce, vegetables, potatoes or grains. Alternatively you can specify "Chef's choice" or "no side dishes"

Herefordshire Beef

220g fillet steak | 220g sirloin | 220g ribeye

Free Range Chicken

220g supreme

Chiltern Lamb

3 bone rack | 220g rump

Aylesbury Duck

220g breast

British Rose Veal

200g fillet | 180g escalope

Loch Fyne Salmon

200g fillet

Wild Seabass

200g fillet

Pacific Tuna

200g fillet

Cornish Lobster

half a lobster

SAUCES

Choose from the following sauces which are complimentary with protein

Romanesco

roasted red pepper and almond coulis

Wild Mushroom

creamy wild mushroom and parsley sauce

Au Poivre

green peppercorn and brandy sauce

Arabiatta

roasted tomato, chilli and garlic sauce

Champagne Velouté

creamy champagne and herb velouté

Puttanesca

tomato coulis, olive and capers

Bordelaise

a rich red wine and veal jus

Pesto Genovese

Italian basil, pine nut and Parmigiano-Reggiano sauce

Hollandaise

a classic butter sauce

VEGETABLES

Medley of Steamed Vegetables

selection of blanched seasonal vegetables

Roasted Root Vegetables

assorted root vegetables roasted in maple and Dijon

Asparagus

steamed or chargrilled

French Beans

French beans and sugar snap peas with butter

Creamed Spinach

wilted spinach finished with cream and confit garlic

Stir Fried Vegetables

sautéed crunchy vegetables with sesame and soy

Assorted Brassica

a selection of blanched kale, broccoli and cauliflower

Vine Cherry Tomatoes

roasted in olive oil and herbs

Tender Stem Broccoli

steamed and served with butter

POTATOES

Dauphinoise

Minted New Potatoes

Creamed Mashed Potato

Roasted Potatoes with Goose Fat

Crushed New Potatoes with Herbs

Sauteéd

Swiss Rösti Potatoes

Triple Cooked Chips

GRAINS

Rice

steamed basmati or wild rice pilaf or saffron

Lentils

braised le puy lentils with garlic and thyme

Couscous

pilaf style couscous with dried apricots, almonds and herbs

FROM THE FARM



In collaboration with *daylesford* **ORGANIC**

STARTERS

Burrata Caprese

organic tomatoes and fresh burrata salad, toasted pine nuts and a basil dressing

Smoked Eel Fillet

organic potato salad, watercress and basil salad cream

Chicken Liver Brûlée

black pepper crostini and confit figs

Charred Baby Leeks

truffle butter sauce and mixed nut granola

MAINS

Pan Seared Chicken Supreme

potato bonbon, king oyster mushroom and leek

Oxfordshire Honey Glazed Beef Cheek

pommery mustard mash potato and organic carrots

Seasonal Vegetarian Risotto

aged carnaroli rice served with rocket and soft herb salad

Grilled Hake Fillet

whisky and peppercorn sauce, steamed asparagus and potato rösti

SIGNATURE

We recommend that we present the below dishes in a ceramic ramekin for you

Shepherd's Pie

slow cooked lamb shank, vegetables topped with mash potato and grilled

Beef Lasagna

British grass-fed beef ragu, layered between pasta and béchamel sauce

Vegetable Lasagna

Mediterranean vegetables, layered with egg pasta and tomato coulis

Fisherman's Pie

Loch Fyne salmon, cod and prawns with a creamy herb sauce, topped with grilled mash potato and cheese

GLOBAL CUISINE



FROM AROUND THE WORLD

Sea Bass Provençal

pan roasted seabass, confit fennel,
sun blushed tomatoes and olives

Green Thai Curry

fragrant chicken in a herb, lime and
coconut sauce with jasmine rice

Chicken Schnitzel

breaded chicken schnitzel with German potato
salad and a side salad

Lentil Rogan Josh

sweet potato and black lentils in

a spiced tomato sauce with basmati rice

Red Snapper Moqueca

roasted red snapper, Brazilian vegetable and
coconut stew with wild rice

Middle Eastern Mixed Grill

assortment of grilled chicken and lamb
with bulgur pilaf

Veal Zurichoise

thin pieces of rose veal in a creamy mushroom
sauce with potato rösti

Aubergine Parmigiana

aubergine, mozzarella and tomato parcel with
a tomato sauce

Miso Black Cod

marinated grilled black cod with sautéed greens,
sesame and chilli

CHEF'S TABLE



STARTERS

Confit of Duck and Foie Gras
parsnip purée Pain d'épices, baby leaves

Heritage Roasted Cauliflower
lemon and mint dressing, golden raisin purée
and dukkah

Monkfish Carpaccio
harissa cured monkfish, yogurt, fennel, orange
and mint

**Molyneux Kale and Puy
Lentil Salad**
grated truffle and a lemon truffle dressing

Vitello Tonnato
thin slices of veal fillet with a creamy tuna
dressing and capers

King Crab and Mango Salad
king crab, mango and avocado with ginger
lime and chilli dressing

MAINS

Seaweed Chilean Bass
saffron potatoes, charred cucumber and
lobster bisque

Fillet Rossini
creamed potatoes, sautéed spinach, foie gras
mi-cuit and a Madeira jus

Chicken Fricassée
pan fried chicken supreme in a white wine and
morel sauce with wild rice and grilled asparagus

Turbot Veronique
brown shrimp and asparagus fricassée, roasted
grapes and vermouth cream

Lamb Rump
anchovy and parsley crust, sweetbread and orzo

Truffled Celeriac Wellington
leek and cheddar purée, pickled girolles
and watercress

OPULENCE



In collaboration with



SIGNATURE

Canapés

chef's selection of small bites five per portion

Tolstoy Salmon and Caviar Blinis

sliced Tolstoy salmon with crème fraîche and caviar on buckwheat blinis five per portion

Fillet Tolstoy Salmon

crème fraîche, capers, chives, keta caviar and buckwheat pancakes

Foie Gras Terrine

spiced apple chutney, toasted brioche and baby leaf salad

Princess d'Isenbourg Champagne

three-year aged bottle of French traditional Brut NV Champagne

CAVIAR

Acipenser

intensely dark, almost luminous, small caviar with a strong yet delicate taste

Oscietra

farmed for its variegated caviar traditionally in shades of gold and pale brown

Imperial

shades of pale brown to golden yellow leaving a yolky and translucent aftertaste

Royal Beluga

large, opalescent grey-blue caviar with delicate skin and a palate-tickling flavour

Traditional Caviar Garnish

shallots, capers, egg yolk/white, crème fraîche, lemon parsley and blini

SUSHI

We need 24 hours notice for sushi and sashimi, which is supplied with complimentary soy sauce, wasabi and chopsticks. A roll will make 7 pieces

Maki Roll

fish or vegetable filled rice surrounded with nori seaweed

California Roll

crab and avocado or fish and vegetable filled inside out roll

Nigiri

prawn, eel, salmon, tuna, seabass and hamachi

Sashimi

salmon, seabass and tuna sashimi

DESSERTS



CLASSIC

New York Style Baked Cheesecake
with white chocolate flakes and a blueberry compote

Black Forest Cherry Torte
chocolate torte, cherries in kirsch, mascarpone cream and chocolate sauce

Lemon Meringue Tart
lemon curd, rosemary and rose meringue with fresh raspberries

Sticky Toffee Pudding
date sponge with a lemon toffee sauce and vanilla ice cream

Fig and Plum Crumble
hazelnut crumble and vanilla custard

Crème Brûlée
a rich vanilla custard base topped with nougatine tuille and fresh raspberries

Apple Pie
caramelised apples in a sweet pastry served with vanilla custard

Tiramisu
layers of espresso sponge with mascarpone cream and cocoa

Strawberry and Lime Trifle
lime sponge, strawberry jelly and set custard, served in a glass tumbler

SIGNATURE

Bon Soirée Assiette of Desserts
chef's selection of three of our miniature desserts

Pineapple Tatin
rum and raisin compôte, toasted coconut and lime cream

Orange Chocolate Bar
dipped in hazelnuts with orange segments and gel

St. Honoré
pistachio filled choux bun, white chocolate sauce and raspberries

Chocolate Brownie with White Chocolate Ganache
chocolate sauce and red berries

Panna Cotta
vanilla panna cotta with champagne poached raspberries

AFTERNOON TEA

Traditional English Afternoon Tea
cocktail sandwiches, scones, with clotted cream and strawberry jam and a selection of 3 cakes

Afternoon Tea Cakes
a selection of traditional afternoon tea cakes, please ask for details

Celebration Cakes
from our own dedicated in-house bakery we can produce a variety of cakes upon request
24 hour notice required.

Chocolates and Petit Fours
valrhona chocolates truffles and bonbons, petit fours, and macarons are handmade in our own dedicated in-house bakery using the finest chocolate couvertures and ingredients

Presentation Box of Petit Fours
a selection of chef's choice 6 pieces

CABIN ESSENTIALS



DRINKS

Wine / Champagne

from the finest champagne to wines, our experienced and knowledgeable team ensure that only premium labels are recommended on board

Beers / Ciders

locally brewed ales, craft lagers or pilsners and regional ciders

Spirits / Liquors

fine vintages, specialist malts and artisan distilleries

Coffee

freshly brewed Arabica, Turkish spiced

Tea

Tea Pigs, Twining's and Daylesford Farm are available in an assortment of flavours

Hot Water

available in 1 litre thermos flask
please tell us if you need to keep the thermos flask

Water

Evian 33cl, 50cl, 1 litre
Fiji 33cl, 50cl, 1 litre
Volvic 50cl, 1.5 litre
Harrogate sparkling 33cl, 75cl glass bottles
Perrier sparkling 33cl cans

Soft Drinks

all soft drinks available in either cans or glass bottles 330ml

Ice

ice cubes or crushed ice 2 kg bags
dry ice 1kg blocks

CONCIERGE

English Newspapers

we can purchase all English newspapers

International Newspapers

we can print newspapers from 120 countries in 60 languages

Magazines

we can source most English magazines

Flowers

contemporary flower arrangements tailored to your style and colours

Hot Towels

towels are supplied in trays of 10

Spa – Clothing and Body Care Products

sourced in collaboration with Bamford Wellness Spa

Personal Shopping

we are happy to purchase any other items that you require
Central London is 45 minutes from Bon Soirée

BOXED MEALS

Our boxed meals are presented on trays and are ideal for flights without Cabin crew or for the flight deck. Chef's choice will be given for all dishes unless otherwise requested

Continental Breakfast

charcuterie, breakfast cheeses, sliced fruit, Danish pastry, bread roll, butter and jam

Cooked Breakfast

cooked English breakfast, sliced fruit, Danish pastry, bread roll, butter and jam

Cold Meal

starter, main course, dessert, bread roll and butter

Cooked Meal

starter, main course, dessert, bread roll and butter

Sandwich Meal

please specify cocktail sandwiches, wraps or baguette. With sliced fruit

DELIVERY

Bon Soirée is based in Hertfordshire. This is within easy reach of the M25 and M1 motorways. We are well placed to service the following airports.

ESTIMATED DELIVERY TIMES

Luton	1 hour
Northolt	1 hour
Farnborough	2 hours
Stansted	2 hours
Oxford	2 hours
Biggin Hill	2½ hours
Gatwick	2½ hours
London City	2½ hours
Cambridge	2½ hours
Birmingham	2½ hours
East Midlands	3 hours



Deliveries to other airports can be quoted on request.

CANCELLATION CHARGES

These will be incurred on all orders cancelled with less than 12 hours' notice. All items will be charged at full price except items that can be returned to stock, for which there will be no charge.

Flights leaving from the UK are exempt from VAT.

OPERATING HOURS

We deliver airside direct to you 24/7.

Our office team is at your service from 6am until 10pm, 7 days a week; we are contactable outside office hours, as the phone is diverted to a mobile.

PLACING AN ORDER

Orders can be placed in the following ways:

Email: orders@bonsoiree.co.uk

Website: www.bonsoiree.co.uk

Telephone: **+44 (0)1442 874 076**

All orders placed will be confirmed by email.

WORKING WITH YOU

Our menus have been designed to be flexible and accommodate all taste, religious, cultural and personal dietary needs. We are happy to tailor dishes to suit individual requirements.



OUR TEAM

At Bon Soirée we try to keep a family feel while maintaining the high standards and professionalism expected of our industry.

Our chefs are trained to the highest standards, having worked in Michelin Star restaurants, large scale corporate events and high end development. They are captained by Head Chef Mani Martin, who instils a passion for provenance and sustainability of ingredients, while using the latest cooking techniques and current food trends to discover the finest flavours.

Our office team is ready to deal with any request, no matter how specific, and to be on hand to offer any support and information about your flight. With their broad knowledge of food, we are confident they will be able to assist with any bespoke requests and offer suggestions on suitable menu choices for the flight.

Our drivers are trained to the highest standard in logistics, security and food knowledge. They will ensure your order is delivered on time, and are always ready to offer assistance with any additional requirements.



Bon Soirée

The Courtyard, 116 High Street,
Northchurch Hertfordshire HP4 3QN

Telephone

+44 (0)1442 874 076

Email

orders@bonsoiree.co.uk

Twitter

[@BonSoireeFood](https://twitter.com/BonSoireeFood)

Instagram

[@bonsoireecatering](https://www.instagram.com/bonsoireecatering)

Web

www.bonsoiree.co.uk

