



VIOLA

INFLIGHT DINING

OUR STORY

Viola was born from a background in Michelin-level kitchens and luxury hospitality – with a belief that dining in the sky should feel just as considered as it does on the ground.

Our approach is simple: start with exceptional ingredients, prepare them with care, and deliver them with precision.

We work closely with independent farmers, fishermen and producers across the UK and Europe, selecting ingredients at the height of their season – from pasture-reared meats & wild-caught fish to seasonal heirloom vegetables.

You can count on our expert knowledge to get the best delivered to your aircraft.

Adam and Jade

“We go to
extraordinary
lengths for
ingredients
because we know
they’re everything.”

René Redzepi

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HOT BREAKFAST

1.1 FULL ENGLISH

Speciality breakfast sausage, Waterford farm smoked streaky bacon, Fruit Pig black pudding, chestnut mushrooms, confit tomato, potato rösti, and ranch beans. Served with Clarence Court eggs and sourdough toast.

1.2 EGGS BENEDICT

Waterford Farm smoked streaky bacon, poached Clarence Court eggs, and Mornay sauce. Served on toasted sourdough English muffin.

1.3 EGGS ROYAL

Sashimi-cut Daylesford smoked salmon, poached Clarence Court eggs, and dill Mornay sauce. Served on toasted sourdough English muffin, topped with Lilliput capers and dill oil.

1.4 EGGS FLORENTINE

Wilted organic spinach, poached Clarence Court eggs, wild mushroom fricassee, and Mornay sauce. Served on toasted sourdough English muffin.

1.5 SHAKSHUKA

Clarence Court eggs baked in spiced tomato sauce with peppers and olive oil. Served with potato rösti and feta cheese.

1.6 OMELETTE BAR

Clarence Court 3-egg omelette with your choice of:

- ~ black wax cheddar cheese
- ~ cured ham
- ~ heritage tomato concasse
- ~ fricassee of wild mushrooms

1.7 SWEETCORN & POTATO HASH

Fried potato and organic sweetcorn. Topped with poached Clarence Court egg and sweetcorn purée.

1.8 BUTTERMILK PANCAKES

Stacked with blueberries and maple syrup.

HOT BREAKFAST

Cont.

1.9 BREAKFAST SANDWICHES

Lightly toasted, buttered sourdough layered with breakfast items of your choice.

1.10 TOASTED SOURDOUGH & CULTURED SALTED HOUSE BUTTER

ADDITIONAL BREAKFAST ITEMS

- 1.11 Avocado
- 1.12 Clarence Court Eggs (please specify style)
- 1.13 Waterford Farm Smoked Streaky Bacon
- 1.14 Speciality Breakfast Sausage
- 1.15 Smoked Salmon
- 1.16 Halloumi
- 1.17 Confit Tomato
- 1.18 Ranch Beans



EGGS BENEDICT

COLD BREAKFAST

2.1 GRANOLA YOGHURT POT

Granola, Greek yoghurt, and preserved berry purée.

2.2 MUESLI YOGHURT POT

Muesli, Greek yoghurt, caramelised banana purée, and crunchy 100% peanut butter.

2.3 CHIA SEED

Chia seed pudding with Conference pear and blueberries.

2.4 OVERNIGHT OATS

Scottish oats soaked in 85% cocoa liquor, layered with banana and pistachio, topped with shaved Mayan red chocolate.

2.5 SMOKED SALMON ON RYE

Daylesford smoked salmon, sliced avocado, and pickled chilli.

BAGELS

2.6.1 smoked salmon & dill cream cheese

2.6.2 Bavarian ham & black wax cheddar cheese

2.6.3 hummus & chargrilled artichoke

2.7 BREAKFAST PASTRIES

Selection of croissants, pain au chocolat, and Danish rolls.

Optional: wild fruit jams.

2.8 FRESH FRUIT

Seasonal sliced fruit selection.

JUICES & SHOTS

3.1 FRESH SEASONAL FRUIT JUICE

served in 500ml or 1L bottles

WELLNESS SHOTS

3.2 Lemon, Ginger & Raw Turmeric

3.3 Beetroot & Apple

3.4 Pineapple & Coconut

3.5 Mango & Cardamon

3.6 Super Green



EXTRAS

MILK & ALTERNATIVES

500ml or 1L bottles

4.0 Skimmed

4.1 Semi Skimmed

4.2 Whole Creamer 50/50

4.3 Plant Based (please specify)

4.4 SALTED HOUSE BUTTER

4.5 BREAD ROLLS

4.6 CLARENCE COURT EGGS (Box of 6)

4.7 LEMON (whole or sliced)

4.8 LIME (whole or sliced)

4.9 ICE (cubes or crushed per 2kg)

4.10 DRY ICE (per 1kg)



ROOT VEGETABLE TARTLET

CANAPÉS

5.1 LOBSTER CROUSTADE

Native lobster, artichoke emulsion, compressed fennel, caviar and dill.

5.2 BEEF TARTLET

Beef tartare and Mrs Kirkham's cheese.

5.3 ROOT VEGETABLE TARTLET

Whipped barrel-aged feta, confit seasonal vegetable, preserved beetroot BBQ sauce, and hazelnut crumb.

5.4 TOMATO FOCACCIA

Seasonal tomatoes, extra virgin olive oil, and smoked sea salt.

Four per portion. Further options available upon request.

SOUPS

6.1 ITALIAN TOMATO

Purée of Italian tomatoes, mirepoix vegetables, aromatic herbs and purple garlic.

6.2 PEA & HAM

English pea purée with shredded ham hock.

6.3 MINESTRONE

Vegetables, tomato and beef broth, orzo, Parmigiano Reggiano, and wild rocket oil.

6.4 CHICKEN BONE BROTH

Organic stock, braised chicken, mirepoix vegetables, and fresh herbs.

6.5 BEEF BONE BROTH

Organic beef bone stock, mirepoix vegetables, and fresh herbs.

6.6 VIETNAMESE CHICKEN PHO

Organic stock infused with aromatic spices, braised chicken, rice noodles, and fresh herbs.

6.7 LEEK & POTATO

Braised King Richard leeks and Koffman Potatoes. Infused with herbs and finished with estate dairy cream.

6.8 SPICED CHICKPEA & LENTIL

Delicately spiced broth with chunky vegetables, green lentils, and chickpeas.

6.9 MUSHROOM

Roasted foraged mushroom purée with fresh herbs.

6.10 ORGANIC CARROT & GINGER

Roasted organic carrot purée with fresh herbs.

6.11 MANUKA HONEY ROASTED SQUASH

Slow roasted manuka honey squash purée.

SALADS

7.1 CHICKEN CEASAR

Grilled organic chicken breast, kos lettuce, aged parmesan, boiled eggs, Caesar dressing, and masala croutons.

7.2 SEASONAL LEAF

Seasonal British leaves, pickled golden shallots, emulsified lemon split dressing, and house croutons.

7.3 TOMATO SALAD & MOZZARELLA

Sliced organic seasonal tomatoes, Buffalo mozzarella, red onion, fresh basil, and Modena balsamic vinaigrette.

7.4 GREEK

Chopped organic tomatoes, cucumber, red onion, olives, barrel-aged feta, oregano, mint, dill, and emulsified house dressing.

7.5 TABOULEH

Organic bulgur wheat, herbs, tomatoes, red pepper, and lemon olive oil.

7.6 SPICED GREEN BEAN & ARTICHOKE

Roasted green beans, charred artichoke, fried broad beans, wild rocket, and chili split dressing.

7.7 PEA, AVOCADO & FETA

Fricassee of garden pea and fresh broad beans, wedges of avocado, diced cucumber, spring onions, green gazpacho, and lemon oil.

7.8 WALDORF

Poached pear, red grapes, cucumber, salad leaves, walnuts, and buffalo dressing.

7.9 MEDITERRANEAN VEGETABLES

Roasted courgette, aubergine, bell pepper, tomatoes, crispy chickpeas, and sun-dried tomato dressing.



SPICED GREEN BEAN & ARTICHOKE



CHICKEN CEASAR

SANDWICHES

Available on a selection of artisanal bread rolls or as a traditional VVIP platter.

8.1 VEGAN PESTO

Vegan pesto, Isle of Wight tomato, and Superstraccia vegan cheese.

8.2 BEEF BRISKET

Beef brisket, Swiss cheese, mustard, and pickles.

8.3 ORGANIC TURKEY

Organic turkey breast, bacon, Brie, and cranberry ketchup.

8.4 ROASTED HAM

Roasted ham, Montgomery cheddar, and chutney.

8.5 FALAFEL

Falafel, tahini sauce, tabbouleh, and cucumber.

8.6 SMOKED SALMON

Smoked salmon, dill, cream cheese, and capers.

8.7 MACKEREL

Charred mackerel, BBQ beetroot, tomato, and red onion.

8.8 BACON

Smoked streaky bacon, lettuce, tomato, and mayonnaise.

8.9 ROASTED CHICKEN

Roasted organic corn-fed chicken, tarragon aioli, and rocket.

8.10 PRAWN

Atlantic prawns, Marie Rose sauce, and salad.

Additional sandwich fillings available upon request.

SHARING PLATTERS

Made for friends and family.

9.1 CRUDITÉS

A colourful assortment of raw heritage vegetables with a hummus dip.

Optional dips: guacamole, tzatziki, walnut and spinach.

9.2 EXOTIC FRUIT PLATTER

A vibrant selection of sliced exotic fruits.

9.3 ARTISANAL CHEESE BOARD

Comté Réserve, Manchego Crudo, Montgomery Cheddar and Brie De Meaux. Served with lyonnaise chutney, grapes, sourdough crackers, and quince preserve.

9.4 BRITISH CHARCUTERIE BOARD

Reared, matured and cured in the UK: Coppa, Islington Saucisson, Lamb Salami, Lomo, Venison & Sloe Berry Salami. Served with lyonnaise chutney, preserved fig, Cornish butter, and sourdough crackers.

9.5 MEZZE PLATTER

Salt-aged lamb kofta, organic chickpea falafel, grilled halloumi, baba ganoush, tabbouleh, hummus, pickled vegetable & sumac salad. Served with buttermilk flatbread.

9.6 TAPAS PLATE

Salt cod croquette, braised green pepper & brisket empanada, pil pil king prawns, chunky patatas bravas, Manchego Crudo, Jambon de Bayonne, and olives. Served with spiced tomato relish, garlic & saffron aioli and toasted garlic focaccia.

9.7 SUSHI BENTO BOX

Orkney salmon nigiri, Cornish Bluefin maki, Yellowtail ceviche and shrimp roll. Served in a bento box with pickled ginger, wasabi, and aged soy sauce.

Please specify number of passengers per item.

FROM LAND & SEA

Our menu is rooted in the rhythms of the land and sea, guided by a deep respect for seasonality and sustainability.

Get creative in the galley with our bespoke cuts of meat, fresh fillets of fish and super tasty heirloom vegetables from our independent farmers and fishermen.

BEEF

Our British Longhorn beef is fattened on pasture in North Yorkshire by 5th generation farmers. It is skilfully butchered and aged in Himalayan salt chambers for 48 days, resulting in exceptional flavour and tenderness.

Cuts Available:

- ~ Longhorn Beef Fillet
- ~ Longhorn Beef Ribeye
- ~ Longhorn Beef Sirloin

PORK

Our pork comes from Middle White, Tamworth and Berkshire pigs. Sourced from sustainable 5th generation farmers known for their exceptional quality. These pigs are reared with a focus on sustainable fattening, enjoying a diet of roots, flowers, nuts, fruit, and grain.

Cuts Available:

- ~ French Trimmed Pork Chop
- ~ Old English Sausage

LAMB

Our Texel Spring Lamb is fed on pasture, skilfully butchered and aged for 28 days in Himalayan salt chambers.

Cuts Available:

- ~ French Trimmed Lamb Chop
- ~ Salt-Aged Lamb Rump
- ~ Salt-Aged Lamb Ko a
- ~ Rose Harissa Lamb Shank

CHICKEN

Our Maison Garat Chicken is reared with a focus on welfare in the province of Labourd, free to roam the Basque Country's green, hilly setting.

Cuts available:

- ~ Breast
- ~ Whole Leg
- ~ Thigh
- ~ Drumstick
- ~ Wing
- ~ Champagne Velouté

FISH

Line caught fish; pot-caught lobsters and hand-dived scallops & prawns.

Fillets available:

- ~ Wild Cornish Seabass
- ~ Wild Scottish Salmon
- ~ Wild Halibut loin

Crustaceans available:

- ~ Native Lobster
- ~ Hand Dived Scallops
- ~ XL Tiger Prawn

HEIRLOOM VEGETABLES

Special varieties of vegetables that have been passed down through generations. Open pollinated and never genetically modified.

- ~ Honey Roasted Root Vegetables
- ~ Triple Cauliflower Cheese, topped with Spring Onion and Brioche Breadcrumb
- ~ Steamed Greens
- ~ Triple Cooked Chips
- ~ Grilled Asparagus and Tenderstem Broccoli
- ~ Jersey Royal Potato with Smoked Bacon Crumb



“The best ingredients
are grown with care,
harvested at their peak,
and cooked simply.”

Alice Waters

MAIN COURSES

11.1 CHICKEN SCHNITZEL

Tender corn-fed chicken schnitzel, fried in brown butter. Served with French fries and green leaf salad.

11.2 ARRABBIATA

Organic rigatoni tossed in a tomato & confit garlic ragu. With Sicilian olives, red onion, Calabrese chili, and Parmigiano Reggiano.

11.3 GRILLED HALIBUT LOIN

Citrus brined halibut loin, charred tenderstem broccoli, asparagus, and Chimichurri sauce.

11.4 BUTTERMILK FRIED CHICKEN

Buttermilk fried corn-fed chicken paired with ranch slaw and charred corn salsa.

11.5 BEEF LASAGNA

24hr dry-aged beef ragu, béchamel, Parmigiano Reggiano, basil, and Montgomery Cheddar. Layered with lasagna and served in a ceramic dish ready to heat.

11.6 FISH PIE

Fillets of haddock, cod, halibut, salmon, and king prawns poached in béchamel sauce. Topped with chive mashed potato and aged parmesan.

11.7 BURGER

Dry-aged beef smash patty or buttermilk fried corn-fed chicken. Topped with crispy Waterford farm smoked streaky bacon, Swiss cheese, dill pickles, little gem lettuce, tomato, and burger sauce. Served on a toasted brioche bun.

MAIN COURSES

Cont.

11.8 AFRICAN PERI-PERI CHICKEN

Half roasted corn-fed chicken, marinated for 24hr in house peri-peri spices. Served with roasted sweet potato and jalapeño buttered corn on the cob.

11.9 SAUSAGE & MASHED POTATO

Middle White pork sausages with buttery mashed potato, green beans, beer braised onions, and rich gravy.

11.10 ROASTED SALMON FILLET

Roasted Scottish Salmon, crushed niçoise baby potato, wild rocket, and emulsified lemon dressing.

11.11 LAMB FRITES

Pasture-fed lamb rump served with crispy French fries and a red wine jus.



TEXT

FROM AROUND THE WORLD

12.1 SPICY BLUEFIN TUNA TATAKI

Sesame crusted spicy Bluefin tuna loin, radish salad, and soy dressing.

12.2 TERIYAKI SALMON SKEWER

Scottish salmon marinated in a savoury teriyaki glaze, with a teriyaki dipping sauce.

12.3 YELLOWTAIL WITH PONZU & GREEN JALAPEÑO

Thinly sliced yellowtail drizzled with tangy ponzu and topped with a hint of green jalapeño.

12.4 MISO BLACK COD

Black cod marinated in rich miso, with sauteed oyster mushrooms.

12.5 THAI GREEN CHICKEN

Organic corn-fed chicken, braised in a hot aromatic Thai green curry sauce, served with steamed rice.

12.6 KATSU TENDERS

Sesame breaded organic corn-fed chicken tenders and katsu dipping sauce.

12.7 CHILLI CHICKEN GYOZA

Crispy fried gyoza, filled with spicy chicken, and ancho chilli dip.

12.8 MISO GLAZED AUBERGINE

Roasted aubergine, glazed in miso sauce.

12.9 BUTTER CHICKEN

Organic corn-fed chicken cooked in a rich sauce of spices, tomatoes, cashew, coconut, and butter. Served with basmati rice and buttermilk röti.

12.10 BRAISED LAMB SHANK BIRIYANI

Slow-cooked curried lamb shank, mixed with rice and served with buttermilk röti.

NUTRITION & HEALTH

Enjoy your journey with our health-focused inflight dining options.

Choose from a selection of nutritious meals made from fresh ingredients to keep you energised during your flight.

13.1 CHICKEN BONE BROTH

A nutrient rich blend of chicken stock and vegetables, simmered to extract essential vitamins and protein.

13.2 VEGETABLE BROTH

A wholesome, plant-based broth made with fresh vegetables and organic pearl barley. Packed with fibre, antioxidants, and essential nutrients to support overall wellness.

13.3 STEAMED HALIBUT & GREENS

Lean Norwegian halibut, steamed to retain its omega-3 fatty acids and high-quality protein. Paired with steamed seasonal greens for a light, nutrient dense meal.

13.5 POACHED SALMON & PICKED WHITE CRAB

Flakes of poached salmon and picked white crab, tossed with seasonal leaves and Arbequina olive oil.

13.6 POACHED CHICKEN & GREENS

Organic corn-fed chicken poached to retain its nutritional value. Served with steamed seasonal greens for a light, nutrient dense meal.

13.7 ORGANIC TURKEY, COURGETTE & SPINACH MEATBALLS

Organic turkey meatballs, cooked with spinach and courgette. Simmered in a tomato ragu for a meal high in lean protein, fibre and essential vitamins.

NUTRITION & HEALTH

Cont.

13.8 POACHED PEAR & 85% DARK CHOCOLATE

Poached pear, high in dietary fibre, paired with antioxidant-rich 85% dark chocolate for a health-conscious treat.

13.9 MANUKA HONEY & AMALFI LEMON CORNBREAD

A zesty cornbread made with zero sugar, Amalfi lemons and Manuka honey. Providing a delightful source of simple carbohydrates and vitamin C. Perfect for a nutritious dessert.

WELLNESS SHOTS

- ~ Lemon, Ginger & Raw Turmeric
- ~ Beetroot & Apple
- ~ Pineapple & Coconut
- ~ Mango & Cardamon
- ~ Super Green

Please let us know if you have specific requests.



TEXT

DESSERTS

14.1 TRIPLE CHOCOLATE BROWNIE

Rich brownie with layers of dark, milk, and white chocolate. Served with strawberry mascarpone.

14.2 RASPBERRY CHEESECAKE

New York style cheesecake. Topped with raspberry gel and fresh raspberries.

14.3 SEASONAL FRUIT TRIFLE

Layers of seasonal fruit compote, Madagascan vanilla sponge, crème anglaise and Chantilly cream.

14.5 MILLIONAIRE CHOCOLATE POT

Shortbread, dark chocolate mousse and caramel sauce, layered in an individual glass jar.

14.6 TIRAMISU POT

Espresso-soaked date sponge, layered with mascarpone and Mayan red chocolate.

14.7 CHOCOLATE & PISTACHIO FONDANT

Individual dark chocolate cake with gooey pistachio centre. Served with fresh seasonal berries.

14.8 STICKY TOFFEE PUDDING

Medjool date cake, served with toffee sauce and clotted cream.

14.9 NYC-STYLE COOKIES

Chunky triple chocolate chip cookies.

CONCIERGE SERVICES

NEWSPAPERS & MAGAZINES

Stay informed and entertained with a curated selection of local and global publications.

PERSONAL SHOPPING

Enjoy our bespoke personal shopping service, with your favourite brands delivered directly to the aircraft.

FLOWERS

Elegant floral arrangements to suit your style and cabin.

BEVERAGES

We offer a selection of premium wines, champagnes, and spirits. Please reach out to a team member to discuss your needs.

RESTAURANT REQUESTS

Secure special requests from top dining establishments in London. *24hrs notice required*

FOUR LEGGED FRIENDS

For the VIP (Very Important Pets) you may have on board. Treats made from the same quality ingredients used for our human clients.

FURTHER INFORMATION

OPERATING HOURS

Our office team is available from 8am until 8pm, Mon-Sun. Responses outside these hours may take a little longer. We provide airside delivery 24hrs a day, 7 days a week.

WORKING WITH YOU

All of our dishes can be customised to accommodate specific dietary needs. Our team of chefs are flexible and ready to work with you to ensure all your requirements are met.

ALLERGENS

When placing your order, please inform our team of any allergens or food intolerances.

DELIVERY

We service all UK airports, including RAF bases.

DELIVERY

If you cancel your order after ingredients or items have already been purchased, you will be required to cover the cost of those items. We will always do our best to work with you to reuse or repurpose the items wherever possible – particularly in cases such as delayed flights or rescheduled delivery times.

PLACING AN ORDER

Orders can be placed using the following method:

EMAIL

orders@violainflight.co.uk

WEBSITE

www.violainflight.co.uk

TELEPHONE

+44 7702 694718

WHATSAPP

+44 7702 694718

All orders will be confirmed via email.

