



hello you

Let's see what's on the menu today

# Welcome onboard

It's lovely to have you here

We have a fantastic selection of dishes to enjoy above the clouds today. So, settle in with a drink, and we'll be along shortly to see what you'd like.

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## Why not pre order next time?

Choose from our wider menu options in advance, then relax knowing there'll be something delicious waiting for you onboard. You'll also help us reduce food waste. Available through My Booking on participating routes. See website for more info.

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# After take off

Settle in with a drink and we'll be along with your meal shortly after

## Starters (choice of)

**Salmon gravadlax** with pickled cucumber, grain mustard mayonnaise and pumpernickel bread

**Goats cheese** with fennel salad, orange, toasted crostini and orange gel <sup>(v)</sup>

Served with a selection of warm artisan breads

## Mains (choice of)

**Roasted Norfolk chicken breast** served with a nut free pesto sauce, mixed grains and greens

**Baked North Atlantic cod** with sea salt & cider vinegar potato, crushed marrowfat peas & mint and curried tartare sauce

**Toragashi marinated halloumi poke bowl** with sushi rice, braised pineapple, seaweed salad, edamame beans, crispy onions and a shoyu dressing <sup>(v)</sup>

## Desserts (choice of)

### Pimms o'clock summer pudding

**Warm apricot and almond cake** infused with lavender and honey served with pouring cream

## Cheese & port

Be sure to save some room for cheese and biscuits after pudding

**Cheese plate** Snowdonia Rock Star cave-aged cheddar, Blackstick blue, Somerset camembert with grapes, sundried tomato and red pepper chutney and crackers

# Speedy supper

If you're keen to get off to sleep, we have an express menu option so you can have a quick hot bite, then settle in for the night.

**Spring vegetable soup** with cheddar, spinach & plum chutney toastie <sup>(v)</sup>

<sup>(ve)</sup> Vegan <sup>(v)</sup> Ovo Lacto Vegetarian

If you have any allergies, please check in with the crew who will be happy to advise you.

## A bite later on

Peckish? Feel free to order from our selection of small plates, available after your first meal service up until the top of descent approximately 40 minutes before landing.

**Cream tea**, plain scone, blueberry and vanilla scone with clotted cream, raspberry and blackcurrant jams <sup>(v)</sup>

**Buttermilk chicken slider** with cheese and Siracha ketchup in a brioche bun served with Savoursmiths crisps

**Applewood cheese sandwich** with house slaw and seasonal leaves on brown bread served with salted crisps <sup>(v)</sup>

**Vegetable Indian platter**, Aloo tikki, vegetable samosa, pepper pakora, tomato and onion salad with sweet chilli, tomato chutney <sup>(v)</sup>

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## Enjoy our social space

You're welcome to wander to our exclusive Upper Class social space any time for a drink, some tasty snacks or just a change of scene. And if there's anything else we can do to make your time with us even better, just let us know.

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<sup>(ve)</sup> Vegan <sup>(v)</sup> Ovo Lacto Vegetarian

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# Wine list

We've partnered with London wine merchants Jeroboams, whose modern approach to traditional wine is the perfect blend for our onboard selection

## Champagne & bubbles

### **Hambledon, Classic Cuvée, English Sparkling, England**

This is a blend of Chardonnay, Pinot Noir and Pinot Meunier & is now a leading star of English sparkling wines from Hampshire

### **Champagne Chanoine Frères Réserve Privée Brut NV, France**

A Champagne that offers a perfect balance between liveliness and roundness, all underscored by delicious fig and raisin flavours

### **N.V. Dea Del Mare Prosecco, Italy**

Refreshingly sparkling with aromas of golden delicious apples and sweet ripe pear leading to gentle palate

## White

### **2022 Diemersdal Unwooded Chardonnay, Diemersdal, South Africa**

Medium bodied, with flavours of melon, nectarine and nuances of limes with a zesty finish

### **2022 Marqués de Reinoso Tempranillo Blanco, Rioja, Spain**

Notes of pears and citrus, backed by a hint of herbs and toast entwined with lively fresh fruits and a broad texture

## Red

### **2019 Melipal Malbec, Bodega Melipal, Agrelo, Mendoza, Argentina**

Bold nose full of black cherry, violet, vanilla and clove with layers rich ripe fruit backed up with enough tannin to give it shape

### **2020 Pavette Pinot Noir, Central Coast, California, USA**

Pure Pinot Noir bursting with ripe red fruits and a subtle savory spice/tea accent. Cherry, raspberry and cranberry flavours make this very moreish!

## Rosé Wine

### **2022 Whispering Angel, Côtes de Provence Rosé, Caves D'Esclans**

The classic Provençal rosé cherished by wine lovers around the world. Salmon pink in colour & bundles of summer raspberry and strawberry flavours

## Port

### **Quinta do Noval Black Reserve, Portugal**

From the legendary Quinta do Noval, producer of fine Ports since 1715 in the heart of the Douro Valley. Black is a clear expression of the Noval style, no complications, just a great glass of Port

## From the bar

### Beers

Brewdog Lost lager | Brewdog Hazy Jane IPA | Brooklyn Pilsner (on select routes) | Cobra Lager (on select routes) | Lucky Saint (alcohol free)

### Spirits and liqueurs

Grey Goose Vodka | Bombay Sapphire Gin | Bacardi Carta Blanca Rum | Bacardi Cuatro Rum | Baileys Irish Cream | Otard VSOP Cognac | Woodford Reserve Bourbon | Aberfeldy 12 Year Old Whisky | Salcombe Gin 'Rosé Sainte Marie' | Patrón Silver Tequila

### Non alcoholic spirits

**Three Spirit Livener - The Party Starter.** Naturally invigorating, exotic and fiery. Best enjoyed over ice topped with tonic water (high in natural caffeine)

**Three Spirit Nightcap - The Dream Maker.** Naturally soothing, woody and mellow. Best enjoyed neat over ice or topped with ginger ale

### Cocktails

**Ruby Sipper** Hambledon Classic Cuvée, Fever-Tree Refreshingly Light Rhubarb and Raspberry Tonic Water

#### **Orchard Margarita**

Patrón Silver Tequila, apple juice, Fever-Tree Refreshingly Light Lemonade

#### **Over the Horizon**

Salcombe Gin 'Rosé Sainte Marie', Fever-Tree Refreshingly Light Tonic

**Cranberry Spritz (non alcoholic)** Cranberry juice, orange juice, topped with sparkling water

## Soft drinks

Coke | Coke Zero | Fever-Tree Lemonade | Fever-Tree Ginger Ale |  
Fever-Tree Refreshingly Light Tonic | Orange juice | Apple juice |  
Cranberry juice | Tomato juice | Still and sparkling mineral water

## Hot drinks

### Coffee with Change Please

Change Please are an award-winning coffee company who use 100% of their profits to support people experiencing homelessness.

### Espresso | Americano | Cappuccino | Latte

After dinner coffees with a shot of Baileys Irish Cream,  
Aberfeldy Whisky or Woodford Reserve Bourbon

### Tea

#### Twining's English Breakfast | Twining's English Breakfast Decaf | Twining's Earl Grey

**teapigs Peppermint** The mintiest mint of all time. This peppermint is something of a cult classic in the tea world <sup>(cf)</sup>

**teapigs Lemon & Ginger** There's no match for the ginger kick and refreshing lemon in this all-natural infusion <sup>(cf)</sup>

**teapigs Mao Feng Green** Light and clean in flavour, this green tea is unlike any other

**teapigs Snooze** The ultimate sleepy tea. Soft, sweet & floral flavours of apple, chamomile and lavender to drift off to the land of nod <sup>(cf)</sup>

**teapigs Peach Iced Tea** A refreshing and all-natural blend of juicy peach with teapigs' black tea base to create the ultimate iced tea

## Hot chocolate

### Cadbury's hot chocolate

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Sustainability is incredibly important to us at Virgin Atlantic.  
Our thoughtful food programme makes sure we only work with suppliers that  
have the same high standards and commitment to the environment that we do.

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<sup>(cf)</sup> Caffeine free

Oat milk available on request

