



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 onboard today, and our crew will be with you soon after take off to take your order. Later on, we'll be serving another meal before we land. And of course we have a wonderful choice of champagne, wine, beer, spirits, hot drinks and soft drinks for you to enjoy.

In between, feel free to wander to the exclusive Upper Class social space for a drink, some tasty snacks, or just a change of scene.

If there's anything we can do to make your time with us even better, just let us know.

Have a wonderful flight.

Sustainability is incredibly important to us at Virgin Atlantic, so we created the Thoughtful Food programme. It means we hold all our suppliers to extremely high standards. For lots more information on our commitments to the environment (more than we can fit in this menu), visit [virgin-atlantic.com/changeisintheair](https://www.virgin-atlantic.com/changeisintheair)

Dine

Served shortly after take off

Starters (choice of)

Served with a selection of warm artisan breads

Hot smoked salmon with beetroot tartare, horseradish cream and sorrel cress

Grilled asparagus and quail's egg with chive mayonnaise, rocket and parmesan salad ^(v)

Mains (choice of)

Breaded chicken breast filled with garlic truffle butter, potato terrine, wilted greens and parsley sauce

Garlic and ginger prawns, Thai green curry sauce, sticky rice and bok choy

Fig and goat's cheese tart with mediterranean vegetables and romesco sauce ^(v)

Desserts (choice of)

Passionfruit and chocolate dome with raspberry coulis and coconut vanilla cream ^(v)

Warm apple and blackberry crumble with fresh cream ^(v)

Cheese and Port

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

Cheese plate Stilton, vintage red Leicester and goat's cheese with damson jelly and crackers

^(v) Vegan ^(v) Ovo Lacto Vegetarian.

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

Extra Bites

Peckish? Feel free to order one or two of these small plates, available after your first meal service up until we approach for landing.

Cream tea Warm plain and orange raisin scones with clotted cream, lemon curd and strawberry jam ^(v)

Barbecue pulled pork in a toasted brioche bun with lettuce, tomato, gerkin, raw slaw

Warm crab cakes with mango salsa, and jerk ketchup

Superfood salad ^(ve) Charred pineapple with quinoa, seaweed salad, edamame beans and yuzu dressing

^(ve) Vegan ^(v) Ovo Lacto Vegetarian.

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

Wine List

We've proudly partnered with Jeroboams, one of the most prestigious wine merchants in London. Their modern approach to traditional wine expertise is the perfect blend for our onboard wine selection.

Champagne & Sparkling

Champagne Ayala, Brut Majeur Champagne, France

Made from a blend of the finest Chardonnay, Pinot Noir and Pinot Meunier grapes, Brut Majeur is the epitome of a non-vintage brut from a great, historic House. An ethereal light gold colour and fine bubbles hint at the elegance to come from the aromas and palate: precise, fruity and generally delicious. Tasting notes - Floral, expressive and delicate

Hambledon, Classic Cuvée, English Sparkling, Hampshire, England

Hambledon vineyard is England's first commercial vineyard and the village has the reputation of being the "cradle of cricket", long before Lord's it seems. This is a blend of Chardonnay, Pinot Noir and Pinot Meunier & is now a leading star of English sparkling wines. With fresh sourdough and dessert apples on the nose with a vibrant, crunchy stone fruit flavour on the palate. Suitable for vegans

White wine

2020 Touraine Sauvignon, Domaine de Marcé, D. Godet Loire, France

Brimming with grassy fruit, nettles and gooseberry, but also with hints of passion fruit and guava. Dry, medium bodied

2021 Gavi di Gavi, Figini, Az Agr La Chiara, Italy *

The Cortese variety delivers a stunning pale lemon coloured wine and aromas of flowers with hints of apple & and citrus. Dry, Light bodied

Red Wine

2019 Ortega Ezquerro Crianza, DOC Rioja, Spain *

With a subtle mix of French and American oak maturation this is deep ruby in colour with aromas of raspberry and vanilla. Full bodied

2019 Montepulciano d'Abruzzo, Piandimare, Italy

From the heart of Abruzzo this is a wonderfully expressive wine with aromas of dark chocolate, leather, blackcurrants finishing off with notes of ripe cherries. Medium bodied

(* Available both in the Clubhouse and onboard.

Bar service

Beers

Please speak to a member of cabin crew for details

Spirits & Liqueurs

**Grey Goose Vodka | Bombay Sapphire
Bacardi Carta Blanca Rum | Bacardi Cuatro Rum
Amarula Cream Liqueur | Otard VSOP Cognac
Woodford Reserve Bourbon | Aberfeldy 12 Year Old Whisky**

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

Seedlip Grove 42

Botanical with citrus expressions of mandarin, blood orange and lemongrass. Best enjoyed with tonic water

Soft Drinks

**Coke | Diet Coke | Fever Tree Lemonade | Ginger Ale
Fever Tree Tonic Water | Fever Tree Naturally Light Tonic Water
Orange Juice | Apple Juice | Cranberry Juice | Tomato Juice
Still and Sparkling Mineral Water**

Cocktails

English Garden Gin, elderflower cordial, apple juice, mint, lemon and cucumber garnish

Bay Breeze Vodka, pineapple juice, cranberry juice

Kentucky Mule Bourbon, ginger ale and lime

Nojito (non-alcoholic) Apple juice, sparkling water, fresh lime and mint garnish

Hot drinks

Coffee with Change Please

Espresso | Americano | Cappuccino | Latte

After dinner coffees with a shot of Amarula cream, Aberfeldy whisky or Woodford Reserve bourbon

Tea

Twinings English Breakfast

Twinings English Breakfast Decaf'

Twinings Earl Grey

teapigs Peppermint ^(cf) The mintiest mint of all time – this peppermint is something of a cult classic in the tea world

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

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

teapigs Snooze ^(cf) The ultimate sleepy tea. Soft, sweet & floral flavours of apple, chamomile & lavender to drift off to the land of nod

Cadbury's hot chocolate

^(cf) Caffeine free. Oat milk available on request.

