



DINE / DRINK

Welcome onboard

It's lovely to have you back.

We have a great selection of dishes onboard today, and our crew will be with you soon after take off to take your order. Everything has been prepared with the highest standards of health and safety in mind, and is just as delicious as ever. 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.

Thoughtful Food is our food sustainability programme.

We set high standards for our caterers, including cage-free meat and eggs, fairly-traded tea and coffee and responsibly sourced palm oil and soy.

More information is available on the sustainability section of our website.

DINE

SERVED SHORTLY AFTER TAKE OFF

Starters (choice of)

Pear waldorf salad, baby pear, toasted sunflower seeds and loveage leaves (v)

Smoked duck breast, fennel and dill salad, Seville orange marmalade and crostini

Mains (choice of)

Braised pork cheek, cauliflower purée, potato fondant, kale and red wine jus

Roasted fillet of trout, chickpea masala, Gujarati green beans, red pepper pakoras and creamy curry sauce

Vegan spiced cauliflower, spinach and lentil pastry pie, sautéed Lyonnaise potatoes, garden vegetables and herb gravy (ve)

Desserts (choice of)

Lemon and coconut dome, coconut cream and freeze dried raspberries

Cheese plate Wensleydale with cranberry, cheddar, chutney, grapes and crostini

For allergen information please refer to your crew.

(v) Lacto-ovo vegetarian. (ve) Vegan vegetarian.

EXTRA BITES (choice of)

SERVED 90 MINUTES BEFORE LANDING

Mile High Tea (v) by *Eric Lanlard*

Mozzarella, artichoke and lemon basil mayonnaise in a mini malted roll and harissa chickpea and red pepper wrap

Scone, clotted cream and strawberry jam

Patisserie Lemon posset éclair, passionfruit tart and blackberry and bay macaron

Buttermilk chicken burger, red cabbage slaw and crisps

Chocolate gateau

Mediterranean mezze Kuku sabzi, baby artichoke, sundried tomato, lemon zest marinated olives, with a tabbouleh & pomegranate salad (v)

Rose financier

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WINES & BEERS

Champagne & sparkling wine

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

Journey's End Weather Station, Sauvignon Blanc, South Africa

Tasting notes - Lime, kiwifruit, gooseberries and hints of herbaceous and mineral characteristics. Balanced acidity bringing freshness and length to the finish.

Cellar selection of the day

Please speak to a member of cabin crew for details

Red wine

Villa dei Fiori, Primitivo, Italy

Tasting notes - Well-balanced with notes of ripe red berries and warm spices

Esquinas, Malbec, Argentina

Tasting notes - Juicy flavours of plum jam, sweet cherry, a touch of chocolate and cinnamon from the oak ageing, leading to a long lingering finish with velvety tannins

Beer

Stella Artois | Budweiser

BAR SERVICE

Spirits & Liqueurs

Grey Goose Vodka | Bombay Sapphire Gin
Bacardi Carta Blanca Rum | Bacardi Cuatro Rum
Amarula Cream Liqueur | Otard VSOP Cognac
Gentleman Jack Whiskey 'bourbon style'
Aberfeldy 12 Year Old Whisky
Seedlip Grove 42 (non-alcoholic spirit)

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

Dark and Thunderstormy

Bacardi Cuatro Rum, ginger ale, lime

Orchard Goose

Grey Goose Vodka, apple juice, lemonade

Red Tail

Bombay Sapphire Gin, cranberry juice, ginger ale

Pineapple and Ginger Punch (No alcohol)

Pineapple Juice, ginger ale, lime, mint

HOT DRINKS

Coffee *with Change Please*

Espresso

Americano

Cappuccino

Latte

The South African - coffee with Amarula cream

The Highlander - coffee with Dewars whisky

The Tennessean - coffee with Gentleman Jack Bourbon

Tea

English Breakfast

English Breakfast Decaf'

Pukka Gorgeous Earl Grey organic bergamot, lemon

Pukka Supreme Matcha Green Tea organic green tea, matcha powder

Pukka Turmeric Active organic ginger, nettle, turmeric (cf)

Pukka Lemon, Ginger and Manuka Honey (cf) organic

Pukka Relax organic chamomile, oat tops, marshmallow root (cf)

Pukka Night Time organic lavender, oat tops, limeflower (cf)

Pukka Three Mint organic spearmint, fieldmint, peppermint (cf)

Pukka Original Chai organic cinnamon, cardamom, ginger

Hot chocolate

Cadbury's hot chocolate

Milk chocolate spoon with mini marshmallows (v)

Soya milk available on request

(cf) Caffeine free

