

WELCOME TO FIRST

The new First dining experience celebrates our rituals and traditions.

We've focused on the simplicity of dishes, using locally sourced fresh produce. The menu alters from month to month according to the quality of seasonal ingredients and features various regional specialties from around the world.

You can choose between a formal service, laid out on an elegantly dressed dining table, or an informal service, arranged on your side table to allow you the time and space to continue working or relaxing as you wish.



British Airways is proud to support Taste of London, the food festival set in the glorious surroundings of Regent's Park. Forty of London's top restaurants come out to play during this four day festival, tempting your taste buds with their sample signature dishes.



Come and meet the team behind British Airways' in-flight menus and take part in one of the master-classes showcasing our new menus and regional cuisine that's served onboard.

For more information visit ba.com/taste

All paper used on the production of menus for British Airways is made from an environmentally friendly source from sustainable forests.

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DINNER

STARTERS

12-month aged Serrano ham with roasted tomato timbale and shallot dressing

Aubergine tart with mini pear, goat's cheese and citrus saffron sauce*

Tomato soup with herb croûtons

Fresh salad leaves with your choice of Roquefort cream dressing or red beet vinaigrette

MAIN

Braised beef with Armagnac aigre-doux sauce, haricots verts and seared endives

Pan-roasted North Atlantic monkfish pavé with celery root, charred garlic and vegetable pistou

Organic herb-roasted chicken with morel mushroom, fava bean and pancetta ragoût and chicken gravy

Salad of grilled shrimp with pickled mango, grilled asparagus and mango vinaigrette*

BISTRO SELECTION

Ratatouille with Parmesan arancini and arugula

Warm bacon, lettuce and tomato roll

A selection of biscuits

A selection of cheese and fruit

DESSERT

Royale with almond brittle and citrus sauce

Apple and peach crumble

ICE CREAM SUNDAE

Custom made to your preference of ice cream, sauces and toppings.
Please ask your cabin crew for today's choices.

CHEESE PLATE

IDIAZABAL

A pressed cheese made from unpasteurized sheep's milk.
It has a nutty and somewhat smokey flavour.

SMOKESHACK GOUDA

A cow's milk cheese named after a city in the Netherlands,
Gouda has a mild taste and creamy texture.

FOURME D'AMBERT

A lightly pressed, creamy white cheese marbled
with dark blue-green veining.

Unpasteurised cheese may pose a health risk to certain groups
of people including pregnant women, the elderly, the very young
and those whose systems may be immunocompromised.

Fresh fruit

BREAKFAST

STARTERS

Chilled fruit juice

An energising fruit smoothie of mango and passion-fruit*

A selection of yoghurts

A selection of cereals

Fresh seasonal fruit appetiser*

A wide selection of breakfast pastries and rolls

MAIN

Traditional English breakfast of scrambled eggs, sausage, bacon, mushrooms, tomato and rösti potato cake

Leek and Gruyère frittata with asparagus, rösti potatoes and green tomato chutney

Lemon pancakes with wild berry compote

BEVERAGES

WE OFFER YOU A SELECTION OF THE FOLLOWING TWININGS TEA:

Teas – English Breakfast, Earl Grey, Mint Humbug, Honeycomb Camomile, Red Berry Fool and Jasmine Pearls

Coffee – Freshly roasted and ground, decaffeinated, espresso or cappuccino

OR YOU CAN ENJOY A QUICK CONTINENTAL BREAKFAST
TO MAXIMISE YOUR SLEEP TIME ONBOARD

* "Well Being in the Air" selection—please refer to High Life for details.

For allergen information, please ask your crew for more details.

WELCOME TO FIRST

As part of its 'Height Cuisine' initiative, British Airways is exploring ways to counteract the effects of altitude on your taste buds. The wines on your menu today have been specially selected by our wine experts with this in mind to ensure the flavours remain true to their origins.

Our list reflects a choice of award-winning wines from the classic regions of Europe: Champagne, Bordeaux and Burgundy, as well as the finest New World wines, all of which show their regional characteristics to the fullest and best complement the cuisine in First.

The quality of our First wine list was recognised in the 'Wines on the Wing 2012' competition held by *Global Traveler* magazine where British Airways was awarded 'Best International First Class Wine List'.



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APÉRITIF

Kir Royale

A sparkling apéritif combining Crème de Cassis (a blackcurrant liqueur) with Champagne, creating a refreshing cocktail.

CHAMPAGNE

Laurent-Perrier Grand Siècle, Champagne, France

International Wine Challenge 2012 Gold Medal

Grand Siècle is the prestige cuvée of the House of Laurent-Perrier and is named in honour of the 'Sun King', Louis XIV, who presided over an era known as the 'Grand Siècle' or 'Great Century'. At the Palace of Versailles, Louis XIV was the first French King to drink Champagne. This multi-vintage Champagne is created from grapes sourced from 100% Grand Cru vineyards in the twelve most prestigious villages such as Ambonnay, Avize, Cramant and Le Mesnil. The blend is 50% Pinot Noir and 50% Chardonnay, and only the very best vintages are used. The wine is aged for at least five years on its lees before release in its beautiful replica 17th century bottle. Gold in colour with a delicate bead, this outstanding Champagne features aromas and flavours of honey, almond and freshly baked brioche.

WHITE

Meursault Les Clous 2010, Bouchard Père et Fils, Burgundy, France

Meursault lies at the heart of the golden triangle of Burgundy where the greatest white Burgundies are produced, and the house of Bouchard Père et Fils can date its history back to 1731. The vineyard of Les Clous is situated on marl soils with an eastern exposure, and the grapes are vinified and aged in oak barrels for ten months, giving additional complexity to the wine. This opulent Les Clous features ripe stone fruit and citrus flavours with a mineral note and integrated toasty oak on the finish. Winemaker Philippe Prost rates the 2010 vintage highly as evinced by the score of 89/92 points from the *International Wine Cellar*.

Sancerre Sur Le Fort 2010, Domaine Fouassier, Loire, France

Sancerre is arguably the most prestigious appellation of the Loire Valley and home to some of the finest expressions of Sauvignon Blanc in the world. The Sur le Fort vineyard is a mere 4.5 hectares located on a plateau of Kimmeridgian limestone, whose soils contribute to the mineral flavours in the wine. Domaine Fouassier is founded on biodynamic principles and is 100% organic with even the winemaking being influenced by the lunar cycle. This wine features aromatic grassy and herbaceous aromas with refined gooseberry and white currant fruit, refreshing acidity and a long mineral finish. Rated at 90 points by *Wine Spectator* this is a lovely apéritif wine that also matches seafood, goat's cheese and Asian cuisine.

Seven Hills Winery Talcott Vineyard Viognier 2011, Columbia Valley, Washington State, USA

Seven Hills Winery is located in the heart of Walla Walla, Washington State and although it has built its reputation quietly, it is recognised as one of the region's oldest and most respected wineries with founder Casey McClellan having played an important role in both the viticultural and winemaking history of the region. This wine shows typical Viognier aromas of honeyed apricot and white peach with a delicious texture linking into vanilla flavours in tandem with stone fruit. It is a great match with seafood, poultry, ham and lightly spiced vegetarian dishes.

RED

Château Larrivet Haut-Brion 2006, Pessac-Léognan, Bordeaux, France

The modern history of Larrivet Haut-Brion begins in 1987, when after decades of neglect it was acquired by the Gervoson family who invested considerably in both winery and vineyard. The result has been a remarkable turnaround in quality. The vineyards are situated on well-drained gravel soils and are planted 55% Merlot, 40% Cabernet Sauvignon and 5% Cabernet Franc. Yields are low and grapes are handpicked before the wine is matured for eighteen months in French oak barriques, 70% of which are new every year. The wine features classic Graves aromas of earthy, mineral black fruit with a firm structure, ripe tannins and a lengthy finish. It is a great match for red meats, game and hard cheeses.

Joseph Phelps Pinot Noir 2010, Freestone Vineyards, Sonoma Coast, California, USA

Freestone is the Pinot Noir operation of the highly regarded Joseph Phelps winery, where the Sonoma Coast location means that cool fogs roll in from the ocean tempering the hot California sun, giving the grapes a long growing season and leading to aromatic, layered Pinots reminiscent of Burgundy. The vineyards are managed along organic and biodynamic principles, whilst a state-of-the-art, gravity-flow winery has been built in the middle of the vineyard. The wines are already garnering serious critical praise with their enticing combination of ripe California fruit and Burgundian complexity with 93 points from *Wine Enthusiast* and 90 points from both *Burghound* and *International Wine Cellar*. The 2010 vintage was slow and cool giving exceptional fruit. This wine is a blend of 51% Quarter Moon Vineyard and 49% Pastorale Vineyard aged for fourteen months in a combination of new and used French oak barrels. It makes an excellent match with meaty fish, red meats, poultry and game.

Justin Syrah 2009, Paso Robles, California, USA

Founded in 1981 by Justin and Deborah Baldwin, the Justin Winery has established a fine reputation for its wines with numerous awards and critical acclaim. The 2009 growing season in Paso Robles was benign with an early spring leading into a warm summer giving grapes with powerful flavours and a good varietal character. The wine was aged for sixteen months in French oak barrels, 26% of which were new. Dense in colour with spicy black pepper aromas over black cherry fruit, this classic Syrah has smoky black fruit and olive flavours, a lush texture and lengthy finish. A great match with red meats, pasta and hard cheeses.

DESSERT

Beaulieu La Soucherie 2010, Domaine Pierre-Bise, Coteaux du Layon, Loire, France

This is a beautifully balanced, almost golden moelleux from the star Loire producer Claude Papin. The vineyards of the Coteaux du Layon lie on an escarpment littered by windmills that catch the fetching wind from the Atlantic. This gorgeous wine features golden honeyed fruit on the nose, clean and rich, with nuances of quince and honeyed tea. Wonderfully soft and mellow on the palate with an attractive mineral seam that keeps it fresh. Perfect with fresh fruit, pastries, blue cheese or simply on its own.

Warre's 1992 Colheita Tawny Port

Complex, sweet, nutty flavours offer an admirable after-dinner glass.

SPIRITS, DIGESTIFS AND LIQUEURS

We offer a complete range of classic and timeless spirits, digestifs and liqueurs featuring:

Tío Pepe

Ciroc Vodka

Tanqueray No. Ten Gin

Johnnie Walker Blue Label Scotch Whisky

The Glenlivet 18-year-old Single Malt Whisky

Woodford Reserve Kentucky Whiskey

Drambuie 15-year-old Speyside Malt Liqueur

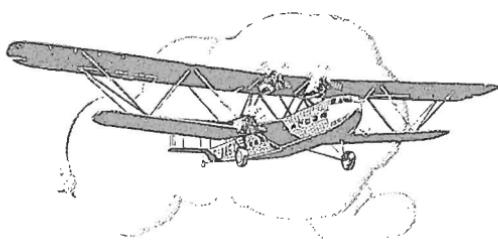
Otard XO Cognac

Zacapa XO Rum

SOFT DRINKS

A selection of traditional and modern drinks

Highland Spring still or sparkling water



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