



WELCOME ON BOARD

Our carefully created menu in Club World demonstrates our commitment to 'Height Cuisine', we use the freshest local ingredients to produce food that's packed with flavour at altitude. And to complement your food our Master of Wine has gone the extra mile to source some special wines, including ripe and fruity reds and crisp whites that show finesse. Some wines can be drunk alone while others are at their best with food, and we're sure that you'll find the perfect wine to tantalise your taste buds. We also have a selection of Champagnes to entice and delight, featuring a variety of styles of the world's best and most beguiling apéritif.

And if you're peckish between meals the Club Kitchen is always open for you to tuck into a range of healthy snacks or naughty treats.



Club World

All paper used for menu production is made from an environmentally friendly source from sustainable forests.

DINNER

STARTERS

Smoked Balmoral salmon terrine with leeks,
potato confit, lemon wedge and crème fraîche

Grilled Mediterranean vegetables
with seared Crottin de Chavignol 🍷

As an alternative to butter, olive oil is available
upon request, please ask your cabin crew

SALAD

Fresh seasonal salad served with vinaigrette 🍷

MAIN

Grilled fillet of beef
with golden chanterelle mushrooms,
Anna potatoes, spinach and bordelaise sauce

Seared fillet of flounder with crayfish bisque,
smoked garlic potato purée
and blanched asparagus

Black truffle risotto with sugarsnap peas

Chilled main course salad of herb-roasted organic
chicken, frisée, radish, quail eggs, lardons
and fingerling potatoes 🍷

DESSERT

Key lime délice

Cabrales and Chaource cheese with medjool dates

A selection of fruit

Tea, coffee and chocolates

🍷 "Well Being in the Air"
selection – please refer
to [High Life](#) for details.

We apologise if your first choice
is not available.

For allergens, please ask your
crew for more details.

CLUB KITCHEN

Club Kitchen has been designed for you, as a space where you can come and stretch your legs and help yourself to a little treat or snack during your flight.

Today you will find a great selection of indulgent delights, including a selection of artisan biscuits, Mars chocolate selection and on flights from London some luxuriously flavoured ice cream from The Ice Cream Union. On our longer-range flights you can also choose from an assortment of Beckleberry's fine artisan pastries, deliciously creamy yoghurts from Waitrose, and fresh fruit from the Waitrose Foundation in Africa. We also have a variety of sandwiches made with speciality breads.

You can find Club Kitchen in the galley area, so please come and help yourself.

BREAKFAST

STARTERS

Chilled fruit juice

An energising fruit smoothie 🍓

Fresh seasonal fruit 🍓

or

Special K cereal

BAKERY

Warm bacon roll with tomato ketchup

A selection of assorted breakfast pastries

THE BAR

A complimentary bar service, including alcoholic beverages and soft drinks, is available throughout today's flight.

APÉRITIFS AND SPIRITS

Gordon's Gin

Tanqueray

Smirnoff Blue

Johnnie Walker Black

Jack Daniel's

Bacardi

Martini Dry

LIQUEURS AND DIGESTIFS

Otard VSOP Cognac

Cointreau

Kahlúa

Baileys

Southern Comfort

Drambuie 15-year-old Speyside Malt Liqueur

Glenlivet 15-year-old Malt

Warre's 1999 Colheita Tawny Port

BEER

Fuller's London Pride

A selection of lagers including Heineken, Tiger or Amstel Light

JUICES

Apple, orange, tomato, cranberry

SOFT DRINKS

A selection of traditional and modern drinks

Highland Spring still or sparkling water

TWININGS TEA ROOM

A selection of refreshing teas and infusions including:
English Breakfast, Decaffeinated English Breakfast, Earl Grey, Pure Green Tea, Peppermint, Camomile or Cranberry, Raspberry and Elderflower

Ground Coffee

Decaffeinated Coffee

PURE ENJOYMENT

CHAMPAGNE

CHAMPAGNE COCKTAILS

Kir Royale

Crème de Cassis gives this cocktail its distinctive taste

Buck's Fizz

Crisp dry Champagne and naturally sweet orange juice

Champagne Taittinger Brut Réserve NV

Champagne Taittinger's origins date back to 1734, and today it is one of the few Champagne Houses to be owned and actively managed by the family named on the label; Pierre Taittinger acquired the House in the early 1930s. Taittinger Brut Réserve characterises the House style, which uses a high percentage of Chardonnay in the blend. Such Chardonnay dominance helps create a style of delicacy and finesse that merits the Silver Medals awarded at the *Decanter* World Wine Awards, International Wine & Spirit Competition and International Wine Challenge in 2012 as well as a Silver Medal at the Drinks Business Champagne Masters this year. Its lean palate has considerable depth and elegance with a long, fresh finish making it a perfect apéritif.

Champagne de Castelnau Brut Rosé NV

The House of de Castelnau was founded in 1916 originally in Épernay but is now based in Reims and is home to a range of fine Champagnes. The Brut Rosé is a fresh, salmon pink colour with a subtle nose of wild strawberries and cherries, with flavours of fruit eaux de vie, cherry kernel and tobacco. It won a Gold Medal at Mundus Vini in 2012 and two Silver Medals from the International Wine Challenge and International Wine & Spirit Competition last year and again in 2014. Rosé Champagne is the only French Appellation Contrôlée wine that can be made by blending red and white base wines, and most is made this way. De Castelnau uses red wine from Pinot Noir grown in Cumières and Ay. Its resulting blend is full bodied and rounded, ideal as an apéritif or with any of the starters.

WINES

As a global airline British Airways prides itself on finding interesting and attractive wines from all corners of the world. We aim to offer a choice of wines that give a balance of styles, grape varieties and countries, both the familiar and the less so; some of these can be drunk alone, and some show at their best with food. Our Master of Wine looks for red wines that are full of ripe fruit characters and are well balanced, and for whites that are fruity, crisp and show finesse. We hope you will enjoy today's selection.

WHITE

Sancerre 2013,
Château de Thauvenay,
Loire Valley, France

Winner of a Silver Medal in the latest Concours des Féminales, a wine competition judged only by women wine experts, this is a bright, fresh, vibrant Sauvignon Blanc. Hints of lemon, pineapple and sherbet, freshly cut grass and the flinty note of a newly struck spark make it a wine typical of the appellation. The splendid château and its 17 hectares of vineyard lie in the south of the region on chalky clay soils and are owned by the Comte de Choulot and his family; the property dates back to 1819. Its wine is perfect as an apéritif or with the starters, especially the goat's cheese.

Clos Pegase Chardonnay 2012,
Mitsuko's Vineyard, Carneros,
Napa Valley, California

The Clos Pegase winery was established in the north of Napa in 1984 by the Shrem family, and its 365 acres in the Carneros appellation yield both fine red and white wines. The label bears an image of the famous winged horse by French painter Odilon Redon. This barrel-fermented Chardonnay from Mitsuko's Vineyard is medium to full with creamy vanilla and toasty oak balancing the fine stone-fruit and ripe pineapple flavours. Winemaker Richard Sowalsky is in charge now, and this, one of his earliest Chardonnay bottlings, was awarded 88 points by *Wine Spectator*. It is great with all the flavours in the main course salad or with the fish.

RED

Château Lamothe-Cissac 2010,
Haut-Médoc,
Bordeaux, France

The Fabre family established its 33-hectare Bordeaux vineyard in the 1960s between the villages of Cissac and Pauillac. The personable Vincent Fabre, son of the founder, makes the wine now in the brand new cellars next to the rather grand château. His 2010 is a classic Left Bank blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. This intense and smooth red has won Silver Medals at the AWC in Vienna and the Concours de Bordeaux Vins d'Aquitaine. It displays spiced plum, blackberry, tobacco, a savoury earthiness and a hint of vanilla. Perfect when paired with grilled meats like lamb, steak and game or cheese.

Alderbrook Vineyards Pinot Noir
2010, Russian River Valley,
Sonoma, California

The Russian River "AVA" (the official designation, and a similar system to the AC of France) lies in the south of the Sonoma Valley close to the ocean and benefits from morning fog drifting off the Pacific. Chardonnay and Pinot Noir thrive here, and this example from Alderbrook Vineyards is well worth its Silver Medal from the *San Francisco Chronicle* Wine Competition. It is rich and round with ripe black cherry and red fruit flavours, silky tannins and many layers of flavour. There is all the perfume of Pinot Noir with some hints of undergrowth and spice. Ideal to drink on its own, or with the vegetarian options.