We are delighted to introduce the new Club World service concept. This service gives you the flexibility to choose how you want to spend your flight with us. You can dine at any time with our flexible à la carte menu in collaboration with DO & CO.

DO & CO brings a fresh approach to dining at 38,000 feet with long-standing experience in global events, hospitality, restaurants and hotels. Whether as host of the Formula One Paddock Club, the Champions League final, ATP Tennis Masters or on board your Club World flight – DO & CO's philosophy has remained the same for more than 30 years, to deliver the finest quality and exquisite taste, no matter where in the world.

Our aim is to bring you a completely new dining experience in Club World with the finest quality ingredients, focused on provenance and seasonality. We are proud to introduce a completely new à la carte menu alongside bespoke china and glassware developed exclusively for British Airways; all brought to you in a new style that we hope will make your flight an unforgettable experience.

And if you're peckish between meals, the Club Kitchen is always open for you to tuck into a range of indulgent treats. You can find the Club Kitchen in the galley area, so please come and help yourself.

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 A fresh rounded Champagne with 50% Pinot Canard-Duchêne Noir in the blend and aged for three years "Cuvée Léonie" Brut in the cellars in Ludes, it shows aromas of dried yellow fruit, flowers and a touch of pineapple and gingerbread. Named after Léonie Duchêne, a founder of the House,

it is ideal as an apéritif.

Chardonnay/Pinot Noir/Pinot Meunier

**Tradition Brut Rosé** 

Champagne Besserat This is from a House founded back in 1843 de Bellefon Grande in Épernay. Its Rosé is aged for 15 months before release, and is composed of 28% NV Chardonnay with the rest being Pinot Noir and Pinot Meunier. The nose is ripe and round with redcurrant and strawberry notes, and this red fruit character continues onto the palate. Not suitable for vegetarians or vegans.

Chardonnay/Pinot Noir/Pinot Meunier

#### THE BAR

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

**Apéritifs & Spirits** 

Gordon's Gin Tanqueray Cîroc Vodka Johnnie Walker Black Jack Daniel's

Bacardi

Liqueurs & Digestifs

Otard VSOP Cognac Cointreau Baileys Southern Comfort Glenlivet Master Distiller's Reserve

St Austell Tribute Pale Ale A selection of lagers including Heineken, Tiger or Amstel Light

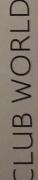
Juices

Apple, Orange, Tomato, Cranberry

Soft Drinks

A selection of traditional and modern drinks Highland Spring still or sparkling water Fever-Tree Tonic FEVER-TREE

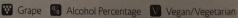
and Naturally Light Tonic Fever-Tree Ginger Ale



Gourmet Entertainment by







# British Airways Flight 1 LCY - SNN - JFK 22 January 2019

## À La Carte

London City - Shannon

Exotic fruit brochette\*

Vegetarian sushi rolls\*

Shannon - New York

Starters

Fresh seasonal salad\*

cucumber, pomegranate, fresh mixed herbs, served with balsamic vinaigrette

Potato and Stilton soup\* herbed rye bread croûtons

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

cabin crew.

Please choose from our selection

Miso-glazed North Atlantic cod wasabi mousseline, wok-fried vegetables

Roasted British chicken supreme kale mousseline, bacon lardons, brown ale

mushroom jus

Indian-style vegetable and coconut curry

Selection of desserts & cheese

Strawberry trifle\* vanilla custard cream

Fresh seasonal fruit\*

Cheese board\* Shropshire Blue Somerset Brie Applewood Cheddar walnuts, fig chutney

\*Express Option

If you wish to maximise your rest or work time on the flight, please select a starter, dessert and your drink preference and a crew member will

deliver this to you.

AFTERNOON TEA

Snacks An individual selection of sandwiches featuring:

Cucumber with cream cheese Prosciutto with pea mousse Chicken Caesar with red pepper

Homemade plain or lemon and date scones served warm, clotted cream, strawberry preserve

Traditional Ploughman's handmade Scotch egg, Wiltshire gammon, Cropwell Bishop Blue cheese, British salami,

Sweets Millionaire shortbread

Pre-order your main course on selected flights from London by visiting Manage My Booking before you fly.

We apologise if your first choice is not available. For allergens, please ask your crew for more details.

#### WHITE WINES

**Touraine Sauvignon** 2017, Domaine de la Rochette, AOC Touraine, Loire, France

Vincent Leclair is the fourth generation of his family to craft fine wines from their estate on the banks of the River Cher near Château de Chenonceau. This is his straight Touraine Sauvignon Blanc, bright and zippy with notes of citrus, grapefruit and white flowers. It sports a Gold Medal from Gilbert & Gaillard.

Sauvignon Blanc % 12.5%

V Vegetarian/Vegan

Cycles Gladiator Chardonnay 2017, California, USA The exotic Cycles label is based on an old advertising poster for the "Gladiator" bicycle and speaks of a time of female emancipation when the cycling craze of 19th century France opened up new avenues and possibilities of escape. The wine itself is fresh and rounded with tropical fruit, citrus and a touch of oak.

Chardonnay % 13.5%

Vegetarian/Vegan

### **RED WINES**

Los Cabos de Urbezo Garnacha 2017, DOP Cariñena, Spain

This is a big rich full-bodied red from vineyards of between 43 and 69 years old farmed organically on the plains of Cariñena. The previous vintage won Gold at Mundus Vini Biofach and we think this will do just as well. 100% Garnacha, the Grenache of France, it is soft and round with roasted black fruit characters.

Garnacha 14.5% V Vegetarian/Vegan

La Puerta Alta Malbec 2017, Famatina Valley, Argentina The Diaguita was the indigenous tribe of this area, and pieces of their pottery with designs such as the feline on this label are still found there today. The wine itself is full and rich with black fruit flavours, and notes of cherries, fruitcake and cinnamon toast. As it is Argentine, try it with the steak.

Malbec % 13.5% Vegetarian

#### PORT

Graham's Six Grapes Reserve Port

Ripe, rich, sweet full-bodied Port in a vintage style with black fruit flavours, oak and sweet spicy notes. The House of W & J Graham was established in 1820, and the grapes for this blend come from the same vineyards as those used in their vintage Ports. Not suitable for vegetarians or vegans.

Touriga Nacional/Tinta Roriz/ Tinta Barroca/Tinta Cão 8 20%

