

British Airways Flight 1
 LCY – SNN – JFK
 22 January 2019

WELCOME ON BOARD

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.

Gourmet Entertainment by



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 Canard-Duchêne "Cuvée Léonie" Brut NV A fresh rounded Champagne with 50% Pinot Noir in the blend and aged for three years 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

12.5% Vegan/Vegetarian

Champagne Besserat de Bellefon Grande Tradition Brut Rosé NV This is from a House founded back in 1843 in Épernay. Its Rosé is aged for 15 months before release, and is composed of 28% 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

12.5%

THE BAR

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

Apéritifs & Spirits Gordon's Gin Tanqueray Ciroc Vodka
 Johnnie Walker Black Jack Daniel's
 Bacardi

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

Beer 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
 and Naturally Light Tonic
 Fever-Tree Ginger Ale



Grape Alcohol Percentage Vegan/Vegetarian

We apologise if the wine selection on your flight today is different to those listed.

MENU

CLUB WORLD

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À La Carte

London City - Shannon

- Starters** Exotic fruit brochette*
or
Vegetarian sushi rolls*

Shannon - New York

- Starters** Fresh seasonal salad*
cucumber, pomegranate, fresh mixed
herbs, served with balsamic vinaigrette
or
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
or
Roasted British chicken supreme
kale mousseline, bacon lardons, brown ale
mushroom jus
or
Indian-style vegetable
and coconut curry
basmati rice

- 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.

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.

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

or

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



- Sweets** Millionaire shortbread


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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%

 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%

 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  20%

 Grape  Alcohol Percentage  Vegetarian/Vegan

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