WELCOME ABOARD

Pre-meal beverage and snack as requested

EXPRESS DINING

If you'd prefer a consolidated meal service, please ask your flight attendant for our express dining service. You can choose to receive all courses at one time or only select items and your meal will be presented at your request.

APPETIZER

Fresh fruit

with coconut Greek yogurt, pinapple, green grapes, orange, sweetened lime zest and torn mint

ENTRÉE

Gruyère-cocotte baked egg

with chicken chorizo sausage in a red pepper and tomato sauce

Lemon ricotta pancakes Ø

with berry compote and blueberry-orange blossom syrup

DESSERT

Dessert plate

Please ask your flight attendant for today's selections.

Assorted cheese plate

Gouda, Grand Cru Gruyère, Butterkäse, grapes and crackers

+ DURING YOUR FLIGHT

Available between meal services

Selection of sweet and savory snacks

Assorted fresh fruit basket

+ BEFORE ARRIVAL

Grilled chicken

with bordelaise sauce, polenta and broccolini

Cacio e Pepe ravioli

with Parmesan cream sauce, black pepper, roasted red and yellow tomatoes, spinach and Parmesan cheese

Vegetarian Option

We apologize if your preferred menu option is not available on today's flight. Menu items are subject to substitution.

POLARIS.

Looking for additional comfort?

On scheduled flights 12 hours or longer, sleep amenities, such as fleece-lined slippers are available to help you relax and catch some zzzs.

Ask your flight attendant for availability.



Start your day refreshed

United Polaris Business customers arriving into London-Heathrow are invited to freshen up and enjoy breakfast in our Arrivals Lounge, located in Terminal 2 after immigration and customs.

Arrivals Lounge access granted to customers traveling in United Polaris Business and Global Services members traveling in any cabin, arriving before noon. No guests permitted.

+ WINES

REDS

Justin Cabernet Sauvignon, 2019

Paso Robles, California

Ripe dark cherry, cassis and berry notes on entry are joined by vanilla and cinnamon toward the mid palate combined with savory tobacco, cedar and baking spice. The finish shows both rich and complex fruit with a fresh palate.

Pairs best with beef and poultry

Paul Jaboulet Crozes Hermitage Appellation, 2021

Northern Rhone Valley, France

Aromas of smoke, plums and spice burst from the glass, and the palate is rich, dense, and packed with fruit which covers the wine's substantial structure.

Pairs best with beef and poultry

Alpha Estate "Axia" - Xinomavro/Syrah, 2019

Florina, Macedonia, Greece

Medium to full-bodied red, with complex bouquet of spices, with hints of ripe blackberry. Finish is long and velvety with soft tannins.

Pairs best with beef and poultry

WHITES

Crossbarn Chardonnay Sonoma Coast, 2021 Sonoma Coast, California

A bright and refreshing chardonnay bursting with aromas of crisp green apple, white peach, and a touch of citrus blossom.

Pairs best with poultry and fish

Chalk Hill Estate Bottled Sauvignon Blanc, 2021/2022

Chalk Hill Appellation, Sonoma, California

This wine opens with aromas of lemongrass, grapefruit and fresh flowers. The palate is vibrant with rich notes of tropical fruits, grapefruit and a clean minerality on the finish.

Pairs best with poultry, fish and salads

Whispering Angel Rosé, 2022

Cotes de Provence, France

Fresh, fragrant and flavorful. A delicate perfume of fresh citrus and rose petal. This medium-bodied, dry style Rosé showcases flavors of fresh red berries and juicy watermelon on the palate.

Pairs best with beef and fish

+ CHAMPAGNE

Champagne Beaumont des Crayere, NV

Champagne, France

Light golden color with delicate, glistening bubbles. The palate is well balanced, fresh, and lively with aromas of pear, greengages, and citrus fruit. A spicy and persistent finish.

Pairs best with savory starters and fish

POLARIS.

We apologize if your wine option is not available on today's flight. Flight Attendants may be able to offer other selections not on the menu.