

LUNCH

BRITISH AIRWAYS CLASSICS AND SEASONAL DISHES

Many of our best dishes are greatly loved and have become firm favourites with you. We are delighted to offer some of these for your enjoyment today.

Our special seasonal dishes have been created using locally sourced ingredients wherever possible.

STARTERS

Lobster cocktail with cucumber and red pepper salad

Warm curried cauliflower mousse with cauliflower, sultana, pine nut and coriander salad*

Cream of carrot and orange soup infused with star anise with carrot and tarragon garnish

Fresh seasonal salad with your choice of French dressing with golden rapeseed oil or creamy cranberry dressing

MAIN

BRITISH AIRWAYS CLASSICS

Seared fillet of British beef with red wine and tarragon sauce, pied de mouton mushrooms, creamed leeks and fondant potatoes

Fillet of Loch Fyne sea trout with orange and dill beurre blanc, baby fennel, Thai shallots and linguine*

Roasted Guinea fowl forestière with mashed potatoes and glazed vegetables

Seared garlic and lemon tiger prawns on a Greek salad

BISTRO SELECTION

Tagliatelle pasta with salsa tartara, roasted cherry tomatoes and spinach

BRITISH AIRWAYS CLASSICS

Chicken club sandwich with teekah bread

A selection of biscuits

A selection of cheese and fruit

DESSERT

Dark chocolate délice with morello cherry compote

Sticky toffee and date pudding with vanilla anglaise

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

TALEGGIO

Italian cheese with a mild flavour and a fruity tang.

THOMAS HOE RED LEICESTER

Named for its reddish orange rind, this firm yet crumbly cow's milk cheese complements fruit and pasta.

CROPWELL BISHOP STILTON

Stilton is an English, cow's milk, semi-hard, blue, unpressed cheese with a natural brushed rind.

SOMERSET CAMEMBERT

A soft, mould-ripened, cows' milk cheese with a white, bloomy rind and a soft, creamy texture.

Fresh fruit

Chocolates

AFTERNOON TEA

INSPIRED BY THE DORCHESTER

The British custom of traditional Afternoon Tea originates in 1830 when the Duchess of Bedford first introduced it to the cream of society. By Victorian times, tea was a well-established meal, with its own distinctive array of foods, including delicate teas, savoury sandwiches, cakes and scones. We have taken the inspiration for our Afternoon Tea from The Dorchester, which has been honouring this quintessentially English ceremony since the hotel first opened in London in 1931.

SNACKS

An individual selection of sandwiches featuring egg mayonnaise with mustard cress, poached salmon with wasabi and pickled ginger mayonnaise, smoked turkey with apricot stuffing and cucumber with cumin cream cheese

PÂTISSERIE

BRITISH AIRWAYS CLASSICS

Plain or fruit scones served warm with clotted cream and strawberry preserves

Orange blossom financier with blueberry mousse, dark chocolate and cherry délice and mascarpone choux with raspberry

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



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'.



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

001W009

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

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

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

Puligny-Montrachet Vieilles Vignes 2009, Vincent Girardin, Burgundy, France

Puligny-Montrachet is one of the greatest of the white wine-producing villages in Burgundy. This wine is made with every nuance of Burgundian winemaking gloss – from a strict triage in vineyard and winery followed by a very gentle pressing, through to barrel fermentation and maturation—every stage designed to enhance the quality and complexity of the finished wine. Rated at 90 points by Antonio Galloni of *The Wine Advocate*, this makes a perfect match with seafood, chicken and lightly spiced vegetarian dishes.

Blanc Sec De Doisy-Daëne 2010, Bordeaux, France

Doisy-Daëne was the first of the Sauternes Châteaux to create a dry white wine under the auspices of owner Pierre Dubourdieu in the early 1950s. His winemaker son Denis, a research scientist at Bordeaux University, has had arguably more influence upon global white wine vinification in recent years than anyone and has brought much of his knowledge to bear on the family property. The wine is 100% Sauvignon Blanc with fermentation and maturation in oak barrels, a quarter of which are new each year. This is an exotic, vibrant wine with a marvellous texture and lengthy finish. It is a wonderful match with seafood and a wide variety of Asian dishes.

Zaca Mesa Viognier 2010, Santa Ynez Valley, California, USA

Viognier is a capricious grape variety indigenous to the Rhône Valley of southern France; however, the growing conditions of the Santa Ynez Valley in central California appear to suit it admirably. Zaca Mesa Winery was founded in 1973 and has some thirty-seven acres of Viognier under vine. The grapes are hand harvested before fermentation in stainless steel followed by three months maturation in old French oak barrels. The resulting wine has typical Viognier aromas of honeysuckle and white peach with flavours of ripe apricot and melon fruit, a firm balancing acidity and a dry finish. A delicious apéritif and a good match for spicy vegetarian, seafood and poultry dishes.

RED

Château Larrivet Haut Brion 2005, Pessac-Leognan, 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 as evinced by the critical response to this outstanding wine from a great vintage; Robert Parker 90 Points, *Wine Enthusiast* 93 Points and *Wine & Spirits Magazine* 92 Points. 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 hand-picked 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.

Twomey Pinot Noir 2010, Anderson Valley, California, USA

Twomey Cellars is owned and run by David and Tim Duncan of Silver Oak fame and continues their quest for high-quality, food-friendly wines that drink well on release. It is a philosophy that works exceedingly well in the context of this superb Pinot Noir from the Anderson Valley. The fruit is sourced from three vineyards: Ferrington, Savoy and Monument Tree, all of which are either organic or sustainably farmed. The wine was matured for fifteen months in French oak barrels and reflects the fine vintage of 2010 with its long, cool growing season. It features red fruit aromas with a hint of bay, a palate of fresh, ripe red berry fruit with floral notes, good balance and complexity leading into a lengthy finish. This makes a fine match with meaty fish, poultry and game.

Truchard Vineyards Zinfandel 2009, Carneros, California, USA

Truchard Vineyards was founded in 1974 by Tony and Jo Ann Truchard who began making their own estate wine in 1989. There are only four acres of Zinfandel planted on the Truchard Estate Vineyard, with one acre in the northern 'highlands' region, and three acres at the southern end of the vineyard. Uniquely this is the only Zinfandel to be made entirely from Napa Carneros fruit. The vines range from 12 to 19 years old and grow on steep hillides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zinfandel with unique fruit and spice components. This wine shows aromas of cherry, cranberry and cassis, while on the palate the mouth is filled with ripe jammy flavours of plum, wild berries, and sweet vanilla. It makes a great match with red meat, game, pasta and hard cheeses.