

CLUB WORLD

MENU

WELCOME ON BOARD

Whether this is your first time in Club World or you're a regular, we are delighted to see familiar friends and welcome new faces.

We will be coming round shortly to introduce our Club World service, developed in partnership with leading hospitality experts.

On today's flight we are pleased to offer you a taste of Great Britain with our Traditional Roast. We are proud to work closely with farmers, producers and our very own gourmet caterers to bring you great quality British ingredients, celebrating seasonal produce and advocating Farm to Fork.

And if you're peckish between meals, the Club Kitchen is always open for you to tuck into a range of indulgent treats; including artisan biscuits, chocolates and premium crisps.

BAR

COCKTAILS

- Gin Zing** A tantalising mix of premium gin, citrus and sparkling water served over ice.
- Cranberry Blush** A refreshing and colourful mix of vodka, orange, cranberry and a dash of spritz over ice.
- Johnnie Ginger** Premium whisky, orange juice and ginger ale, served over ice and a slice.

MOCKTAILS

- Citrus Burst** Orange juice served with Indian tonic water, served over ice and lemon.
- Fizzberry** A delightful mix of cranberry juice with Indian tonic water, served with ice and a slice.

SPIRITS

Tanqueray Gin
Gordon's Gin
Aviation Gin
Ciroc Vodka
Bacardi Carta Blanca
Singleton 12 year old Single Malt Scotch Whisky
Johnnie Walker Black Label Scotch Whisky

LIQUEURS & DIGESTIFS

Baileys Irish Cream
Cointreau

BEERS

BrewDog Jet Stream
Heineken Lager
Heineken 0.0% Alcohol


NON-ALCOHOLIC

- Juices** Apple, orange, tomato, cranberry
- Soft Drinks** Coca-Cola, Diet Coke, Coke Zero and Sprite
Schweppes Signature Collection Crisp Tonic, Light Tonic and Golden Ginger Ale
Still and sparkling water from Harrogate Spring
- Twinnings Tea Room** A selection of refreshing teas and infusions including:
English Breakfast, decaffeinated English Breakfast, Earl Grey, Pure Green Tea, Peppermint, Camomile or Cranberry and Raspberry Tea

LUNCH

Starter Hummus with pea and preserved lemon
seared asparagus, bocconcini mozzarella,
pickled walnuts

**Please choose from
our selection** Traditional roasted pork belly 
apple and sage jus, roasted potatoes,
carrot bâtons, creamed savoy cabbage,
apple sauce

Traditional chicken tikka masala 
fragrant pilau rice, paratha

Roasted English cauliflower risotto
sautéed mushrooms, rocket pesto,
Parmesan cheese

**Selection of
desserts & cheese** Black Forest cake 
sour cherry compote

Cheese board
Blackstone Vintage Cheddar
Cropwell Bishop Shropshire Blue
apple chutney

Tea

Speciality Coffee
sourced direct from smallholder farmers
in Peru & Honduras and hand roasted
in small batches in East London.


AFTERNOON TEA

**Please choose from
our selection** Peppered pastrami with whole grain mustard,
gherkin and Emmental cheese on multi grain
bread and chicken with Caesar mayonnaise
and slow-roasted tomato on white bread

Applewood smoked Cheddar cheese with onion
chutney on white bread and egg mayonnaise
with sun blushed tomato on whole grain bread

Sweets Classic Battenberg cake

Plain scones
served warm, clotted cream, strawberry preserve

 We have created signature British dishes for you to enjoy
on your flight today.
For allergens, please ask your crew for more details.

We apologise if your meal choice is not available.



Best Business Class cellar
Gold winner 2018

CHAMPAGNE

**Canard-Duchêne,
Cuvée Léonie
Brut NV, Champagne,
France**
Suitable for vegetarians

Named after co-founder, Léonie Duchêne, this is 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.

**Besserat de Bellefon,
Grande Tradition Rosé
Brut NV, Champagne,
France**
Suitable for vegetarians

This Rosé is made from 28% Chardonnay, the rest being Pinot Noir and Pinot Meunier, and is aged for 15 months before release. This blend gives the wine a ripe and round aroma of redcurrant and strawberry, which continues onto the palate.

WHITE WINES

**Our Cellar Selection,
Sauvignon Blanc,
Chile & New Zealand**

Sauvignon Blanc is world-famous, partly thanks to vibrant, New World styles of it, and we have one on board today. These have Sauvignon's intense, citrus, tropical fruit and herbal crunch, and signature, fresh acidity. Perfect as an apéritif, or with seafood or green salads.

**Planeta, Terebinto
Grillo Menfi 2018/20,
Sicily, Italy**
Suitable for vegetarians & vegans

The Grillo grape is exciting the wine world for its full-flavoured, but crisp and expressive style. Pale lemon, this has classic lemongrass notes, with baking spice and toast. Precise and pure on the palate, with lemon, apple, and a clean finish. Great with salads or seafood.

RED WINES

**Viña Carmen, Premier
1850 Pinot Noir 2017,
Leyda, Chile**
Suitable for vegetarians & vegans

Leyda has rapidly become a prime place for cool-climate Chilean Pinot, like Carmen's 1850. Pale ruby-garnet, this has tea leaf, spice, bacon fat and ripe strawberry aromas. Bright acidity lifts the palate, with moderate tannins in support. Fine with light red meat or cold cuts.

**Our Cellar Selection,
Zinfandel / Primitivo
2017/18,
USA & Italy**

Whether as California Zinfandel or Puglian Primitivo, this grape has rich berry fruit. Even if strengthened by varieties like Petite Sirah, these wines have soft, round textures, with bold, ripe fruit, spice and subtle herbal notes. Ideal for red meat and spicy food.

PORT

**Graham's, Six Grapes
Reserve Ruby
Port NV,
Douro Valley, Portugal**

This Reserve Port from famous British Port house W & J Graham, is made from grapes coming from the same vineyards as their top Vintage Ports. Ripe, rich, sweet and full-bodied, with jammy black fruit, oak and sweet spice. Great for blue cheese or chocolate.