

Menu

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## Welcome on board

British Airways is proud and delighted to work alongside some of the world's finest chefs and to feature their dishes on board. These have been created for your pleasure and to complement our selection of fine wines.

These are the chefs whose dishes are featured on your menu today.

**Shaun Hill** is a charismatic promoter of all that is best in British food, a belief he has turned to great success at the Merchant House in Ludlow; the Glasshouse in Worcester, and currently, the Walnut Tree Inn at Abergavenny in Wales.

**Liam Tomlin's** international career has seen him cooking to great acclaim in Switzerland, Australia and South Africa. From Cape Town he acts as Food Editor to the largest travel magazine while developing a new restaurant on the waterfront.

All paper used for menu production is made from an environmentally friendly source from sustainable forests.

**British Classics** 👑 Many of the best British dishes are greatly loved and have become firm favourites with our passengers. We are delighted to offer some of these for your enjoyment today. Our ingredients are locally sourced wherever possible.

## Menu

### Starters

- X \* Seared scallops with fennel salad and pesto dressing  
or  
**Shaun Hill's** blanched tender tips of asparagus with creamy Parmesan cheese and mustard dressing
- \* Fresh seasonal salad served with vinaigrette

### Main

**Liam Tomlin's** roast crown of chicken with bread sauce and gravy, carrots, roast potatoes and parsnips

- X 👑 Rich beef and onion Guinness casserole with horseradish dumplings and mashed neeps

Four cheese ravioli with creamy pesto and wilted spinach

- \* Main course poached salmon salad with new potatoes and asparagus

### Dessert

Raspberry mousse

Cornish Camembert  
and Stithians cheese  
with Duchy Originals oatcakes

A selection of fruit

Chocolates

- \* "Well Being in the Air" selection—please refer to [High Life](#) for details.  
We apologise if your first choice is not available.  
For allergen information, please ask your crew for more details.

## **Drinks**

Complimentary bar service, including alcoholic beverages and soft drinks, is available throughout the flight. See inserted wine list for today's selection.

Ground coffee, decaffeinated coffee or tea

Selection of herbal teas includes green tea with jasmine, peppermint, blackcurrant and camomile with honey

## **Club Kitchen**

Between meals, please help yourself to a drink or a tasty snack. Please visit the Club Kitchen and choose from the selection on display.

Snack salads, sandwiches, filled rolls and wraps

Fresh fruit salads and fruit smoothies or juices


Choice of luxury cakes

Crisps and chocolate, including organic chocolate

If seated in the upper deck, you can visit the Club Kitchen downstairs.

## Refreshments

### Snacks

 Sandwich selection  
of smoked salmon with horseradish  
crème fraîche and cream cheese  
with roast Mediterranean vegetables

or

Salad of roast vegetables  
with vinaigrette

### Sweets

Orange tart

### Drinks

Ground coffee, decaffeinated coffee  
or tea

Selection of herbal teas  
includes green tea with jasmine,  
peppermint, blackcurrant  
and camomile with honey