

WELCOME TO FIRST

WINNER Cellars in the Sky Awards

Our wine selection has been awarded Best Overall Wine Cellar in the Cellars in the Sky 2014 awards by *Business Traveller* magazine. The awards, which recognise the best first and business class wines served by airlines worldwide, also saw British Airways win Best First Class Red, Best Business Class White and Best Business Class Cellar.

We hope you enjoy our wine selection today.

Travelling in First offers you the very finest things in life, and your delicious menu today is no exception.

So, please sit back, relax and enjoy our à la carte dining, our chefs use fresh local produce as the inspirations for their dishes, served on a formally dressed table.

The finest food deserves the finest wines, and our wine expert has selected an eclectic mixture of ripe, fruity reds and crisp, fresh whites from around the world. You can also choose from a variety of Champagnes, each perfectly balanced and sure to delight.



THE BAR

A complimentary bar service is available throughout today's flight.

APÉRITIFS AND SPIRITS

Ciroc Vodka

Johnnie Walker Blue Label Scotch Whisky

Woodford Reserve Kentucky Whiskey

Tanqueray No. Ten Gin

Bacardi Carta Blanca

LIQUEURS AND DIGESTIFS

Glenlivet 18-year-old Single Malt Whisky

Drambuie 15-year-old Speyside Malt Liqueur

Baileys

Otard XO Cognac

Cointreau

Kahlúa

BEER

Fuller's London Pride

A selection of lagers including Heineken, Tiger or Amstel Light

JUICES AND SOFT DRINKS

Apple, orange, tomato, cranberry juice and a selection of traditional and modern drinks

CHAMPAGNES AND SPARKLING WINE

Kir Royale

A sparkling apéritif combining Crème de Cassis (a blackcurrant liqueur) with Champagne, creating a refreshing cocktail.

Laurent-Perrier Grand Siècle, Champagne, France

International Wine Challenge 2015 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.

Champagne Marion-Bosser Premier Cru Blanc De Blancs Extra-Brut NV

Ultimate Wine Challenge 2015 Chairman's Trophy

The House of Marion-Bosser was born in the famous village of Hautvillers, the cradle of Champagne, where the legendary 17th century monk and cellarmaster Dom Pérignon worked at the Abbey of Saint Peter. This family-run estate has made wines with care, precision and a passion for terroir, from generation to generation, for more than a century. Today it is young winegrower Elodie Marion-Bosser, passionate about her vines and her wines, who has taken over the reins of the domaine after studying viticulture and oenology in Beaune, Burgundy. It was Elodie's idea to fashion this outstanding Extra-Brut Champagne from her best Premier Cru Chardonnay vineyards, aged for at least four years on its lees before dégorgement. This refined Champagne has firm citrus fruit with bready complexity, an excellent structure and a lingering finish. It makes a fine apéritif and a good match for most seafood, but especially smoked salmon.

Duval-Leroy Rosé Prestige Premier Cru NV

The House of Duval-Leroy, located in Vertus in the Côte des Blancs region of Champagne, can trace its roots back to 1859, when the Duval and Leroy families joined together to create Premier Cru and Grand Cru Champagnes of exceptional elegance and finesse. Unusually for a pink Champagne, Duval-Leroy's rosé is made using the *saignée method*, which involves leaving the juice in contact with the Pinot Noir skins just long enough to give the desired colour and flavour. Most other rosé Champagnes are made by simply blending red and white wine. The wine is then aged for a minimum of three years before dégorgement. Rated at 93 points by *Wine Spectator* and 92 points by *The Wine Advocate*, it is delicious on its own, or with canapés, light dishes and fresh berries.

WHITE WINES

Meursault Les Clous 2012, Bouchard Père et Fils, Burgundy, France

Meursault lies at the heart of the golden triangle of Burgundy where the greatest white wines are produced. Bouchard Père et Fils can date its history back to 1731 and is recognised as one of the finest producers in the region. The hillside vineyard of Les Clous is situated to the west of Meursault on marl soils with an eastern exposure, and the grapes are vinified and aged in oak barrels for ten months, giving additional complexity to the finished wine. The 2012 Les Clous features floral and citrus flavours with a mineral note and integrated toasty oak on the finish. Described as "very fine" by Neal Martin of *The Wine Advocate*, it makes a splendid match with a wide variety of seafood dishes, poultry, ham and soft white cheeses.

Bolney Estate Pinot Gris 2014, West Sussex, England

UK Producer Of The Year 2012 IWSC

Bolney Estate is situated on a hill that was part of the Butting Hill One Hundred listed in the Doomsday Book and lies fourteen miles north of Brighton. The vineyards were planted in 1972 by Janet and Rodney Pratt and have expanded from the original three acres to thirty-nine acres with a wide range of grape varieties. Since the 1990s the winemaker has been Janet and Rodney's daughter, Sam Linter, who has excelled at her task with a vast number of awards. The south-facing vineyards are planted on the sandstone soils so typical of this area, and the grapes are hand-harvested in October before vinification in the state-of-the-art winery built in 2005. The wine features aromas of rose, jasmine and pears with a creamy texture and hints of spice and honey. It makes a delicious apéritif and matches seafood, lightly spiced vegetarian dishes and creamy cheeses.

Virtú Sauvignon Blanc/Sémillon 2012, St. Supéry Vineyards, Napa Valley, California, USA

This classic Bordeaux-style white blend of 56% Semillon and 44% Sauvignon Blanc from St. Supéry is sourced from the Dollarhide Estate vineyard where the varied topography, soil types and microclimate combine to give a unique terroir. 2012 offered perfect growing conditions with a warm spring and fine summer leading into a warm September and perfect harvest conditions. The wine underwent a cool fermentation, partly in barrel and partly in stainless steel, followed by barrel maturation for seven months in 44% new French oak. This beautifully textured wine features exotic flavours of fig, lime and grapefruit and is rated at 90 points by both Robert Parker and *Wine Enthusiast*. It makes a splendid match with seafood, white meats and lightly spiced vegetarian dishes.

RED WINES

Château Faugères 2006, Saint-Émilion Grand Cru, Bordeaux, France

Originally founded in 1823, Faugères has been owned since 1985 by Silvio Denz, the owner of Lalique crystal who has invested heavily in the property, culminating in its promotion to Grand Cru Classé in 2012. The crescent-shaped vineyards surround the delightful Château and state-of-the-art winery on the limestone plateau with terraces of clay and limestone to the east of Saint-Émilion. The thirty-seven hectares of vineyard are planted to 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon with an average age of thirty-five years. Deep in colour, this wine features ripe dark fruit aromas with toasty oak leading into a palate of rich cassis and black cherry fruit with a velvet texture. Rated at 93 points by *Wine Enthusiast* and 91 points by *Wine Spectator*, this wine makes a great match with red meat dishes and hard cheeses.

Walt La Brisa Pinot Noir 2012, Sonoma Coast, California, USA

The Walt winery is the Pinot Noir and Chardonnay arm of the Hall family, working with small distinctive vineyard sites along the Pacific coast and using non-interventionist winemaking techniques. La Brisa is composed of several select Russian River Valley vineyards: Widdoes, Martinelli and Gregori, together with the Gap's Crown vineyard on the Sonoma Coast. The 2012 vintage was outstanding in Sonoma County, and La Brisa features bright red fruit and spice aromas and flavours with a lush texture and a concentrated, balanced finish. Rated at 90 points by *Wine Spectator* and by *Cellar Tracker* this makes a great match with meaty fish, game, poultry and a variety of red meat dishes.

Catena Alta Malbec 2011, Mendoza, Argentina

The Alta wines, as their name suggests, are sourced from high-altitude vineyards—Angelica, La Piramide, La Consulta and Adrianna—which range from 3,018 to 4,757 feet high. These limited production, single varietal wines were first made in 1996 from selected vineyard rows in the Catena Family vineyards, a tradition that continues to this day. The finished wines are then subject to a second rigorous barrel selection before being awarded the Alta label. Rated at 94 points by *Wine & Spirits*, 91 points by *Wine Enthusiast*, and 90 points by *Wine Spectator*, this is a full-bodied, lushly textured wine with dark fruit and a ripe tannic structure overlaid by vanillin oak. It is wonderful with red meats, pasta, game and hard cheeses.

DESSERT WINES

Château Ste. Michelle Late Harvest Chenin Blanc 2006, Horse Heaven Hills, Washington, USA

The 2006 vintage was superb for sweet wines in the Horse Heaven Vineyard, close to the Columbia River and liable to the humidity and conditions in which noble rot or *botrytis cinerea* thrives. The very low yields of Chenin Blanc grapes were picked by hand on October 31st and cool-fermented in stainless steel tanks for a lengthy three weeks in order to preserve the pure fruit flavours. This was only the second vintage of Late Harvest Chenin Blanc in the winery's history. Mid-gold in colour with aromas of honeyed stone fruit, this wine has richly textured apricot, melon and sweet lime flavours with zesty acidity. Rated at 92 points by *Wine Spectator* and 17.5 points by JancisRobinson.com, this wine is perfect with rich pâté, baked fruit pastry desserts, fresh stone fruit and blue cheese.

Warre's 2000 Colheita Tawny Port

Complex, sweet, nutty flavours offer an admirable after-dinner glass.

LUNCH

There's more to dining options than merely selecting your favourite dish. Your First menu gives you the choice to eat from the delicious à la carte menu, offering you exquisite dishes made from the finest fresh local produce and presented to you on a formally dressed table.

We've worked with top chefs, suppliers, nutritionists and molecular gastronomists to create 'Height Cuisine'. The result is the finest food and drink that will give you the fullest flavours at altitude. And to complement your food we've researched the finest wines that will tantalise your taste buds at 30,000 feet.

STARTERS

Sesame seared tuna with a citrus salad and black olive tapénade

Wild mushroom and truffle mousse and cauliflower purée with a shimeji mushroom salad

A light cream soup of sweetcorn, red pepper and chives

Fresh seasonal salad with your choice of blue cheese dressing or classic vinaigrette

MAIN COURSES

Seared fillet of Aberdeen Angus beef with summer vegetables, fondant potatoes with horseradish and chive sauce

Sustainably sourced North Atlantic baked cod with orange and tarragon butter sauce and chervil creamed potatoes 

Spicy Szechuan-style chicken with fried beans and steamed rice

Warm seared tiger prawns on a sesame and fresh shredded vegetable salad with basil and ginger dressing



This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org

BISTRO SELECTION

Penne pasta with red pepper, wild mushroom, fine beans and a creamy pesto sauce

British beef burger with Monterey Jack cheese, gherkin, tomato and chunky chips

A selection of biscuits

A selection of cheese and fruit

DESSERTS

Raspberry délice and cannelloni with kumquat

Warm blueberry and nectarine crumble

Madagascan vanilla ice cream

CHEESE PLATE

SIMON WEAVER COTSWOLD ORGANIC BRIE

This is a rich and creamy organic cheese with a pale gold colour and a soft rich texture.

OGLESHIELD

A soft unpasteurised Jersey cow's milk cheese with a rich, full and fruity flavour.

THOMAS HOE RED LEICESTER

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

BLEU D'AUVERGNE

This cow's milk cheese has a moist, creamy interior and sharp, clean taste.

Unpasteurised cheese may pose a health risk to certain groups of people including pregnant women, the elderly, the very young and those whose systems may be immunocompromised.

Fresh fruit

Chocolates by Lauden

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

AFTERNOON TEA

INSPIRED BY TRADITION

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 inspiration for our own British Airways afternoon tea from this quintessential tradition.

SANDWICHES

An individual selection of sandwiches featuring:

Smoked salmon with horseradish and rocket
 Ham with Pommery mustard
 Hummus with piquillo pepper
 Pickled cucumber with cream cheese

PÂTISSERIE

Chocolate and walnut brownie
 Raspberry and orange Battenberg
 Key lime cake

SCONES

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

BEVERAGES

Teas: In 1706 Twinings started selling fine teas in England. Back then, the most popular drinks in England were coffee, gin and ale. Although tea had been drunk in China for thousands of years, it had only just been imported to England. More than 300 years later, the passion for tea continues and we're pleased to offer you a selection of Twinings' most popular teas.

The Full English – English Breakfast
 Thoroughly Minted – Peppermint Infusion
 Pure Camomile Infusion
 Elderflower and Blossom Darjeeling
 Apple and Elderflower Green Tea
 Superfruity – Red Fruit Infusion

Coffee: Freshly roasted and ground, decaffeinated, espresso or cappuccino



This menu is made from an environmentally friendly source from sustainable forests.