WELCOME TO FIRST

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 Head Chef, Sinead Ferguson uses fresh local produce as the inspirations for her dishes.

The finest food deserves the finest wines, so we have selected an eclectic mixture of ripe, fruity reds and crisp, fresh whites from around the world. You can also choose from an extra special variety of Champagnes, each perfectly balanced and sure to delight.
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.

We’ve worked with top chefs, suppliers and nutritionists 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

Seared fresh tuna tataki on dressed wakame salad served with jalapeño, ginger and coriander
Glazed goat’s cheese and tomato tartlet drizzled with balsamic olive oil
Wild mushroom consommé served with mushroom soufflé and snipped chives
Fresh seasonal salad served with your choice of red wine vinaigrette or creamy miso marinade

MAIN COURSES

Seared fillet of Herefordshire beef with truffle taglierini, rosemary jus, grilled asparagus and baby carrot
Grilled wild seabass with warm tartar sauce, potato and Parmesan mousseline and slow-roasted vine-on cherry tomatoes
Slow-braised Wiltshire pork belly with creamed potato, broccolini and seasonal vegetables with thyme jus
Casarecce pasta tossed in a fresh pea and mint sauce, finished with oven-roasted cherry tomatoes
Buttermilk-marinated breast of corn-fed chicken with Taleggio-wrapped Parma ham, honey-glazed fig wedges, Mediterranean lentil salad and basil vinaigrette
DESSERTS

Nougat cream with mango gel and praline pearls

Warm blackberry and vanilla clafoutis with sauce anglaise

Vanilla ice cream

CHEESE PLATE

SHROPSHIRE BLUE
A soft cheese with a sharp, strong flavour and a slightly tangy aroma.

BARBER’S 1833 VINTAGE CHEDDAR
A creamy cheese with a distinct flavour and smooth finish.

NORMANDY BRIE
This soft pasteurised cow’s milk cheese is one of the world’s most popular cheeses.

Fresh fruit

A selection of biscuits

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:
Prawn Marie Rose
Gammon ham with Dijon mustard mayonnaise
Mature Cheddar with chutney
Loch Fyne smoked salmon

PÂTISSERIE
Pear walnut cake
Strawberry éclair
Chocolate tart

SCONES
Buttermilk or lemon and date 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
The Earl – Earl Grey a Chinese black tea with a hint of bergamot
Elderflower and Blossom Darjeeling
Jasmine Petals and Pearls – Green Tea with Camomile
Citrus Ginger Twist – Ginger Infusion
Coffee – Freshly roasted and ground, decaffeinated, espresso or cappuccino

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