

## THE BAR

A complimentary bar service, including alcoholic beverages and soft drinks, is available throughout today's flight.

- Apéritifs & Spirits** Gordon's Gin  
Tanqueray  
Smirnoff Blue  
Johnnie Walker Black  
Jack Daniel's  
Bacardi
- Liqueurs & Digestifs** Otard VSOP Cognac  
Cointreau  
Baileys  
Southern Comfort  
Glenlivet Master Distiller's Reserve  
Warre's LBV Port 2009
- Beer** St Austell Tribute Pale Ale  
A selection of lagers including Heineken, Tiger or Amstel Light
- Juices** Apple, orange, tomato, cranberry
- Soft Drinks** A selection of traditional and modern drinks  
Highland Spring still or sparkling water  
Fever-Tree Tonic  
and Naturally Light Tonic
- Twinings 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
- Ground coffee, decaffeinated coffee



## AFTERNOON TEA

- Snacks** An individual selection of sandwiches featuring:  
Chicken Caesar on malted  
Roast beef with tartar sauce on white  
Emmental with grape on pumpernickel  
Loch Fyne smoked salmon  
or  
**Tapas plate of roast beef**  
Cipriani dressing, Parmesan shavings  
and grilled courgette
- Sweets** Plain or fruit scones  
served warm with clotted cream  
and strawberry preserve
- Chocolate éclair
- Blueberry and vanilla meringue tart



## WELCOME ON BOARD

We are delighted to introduce the new Club World service concept which has been developed as a collaboration between British Airways and DO & CO.

DO & CO brings a fresh approach to dining at 38,000 feet with long-standing experience in global events, hospitality, restaurants and hotels. Whether as host of the Formula One Paddock Club, the Champions League final, ATP Tennis Masters or on board of your Club World flight – DO & CO's philosophy has remained the same for more than 30 years, to deliver the finest quality and exquisite taste, no matter where in the world.

Our aim is to bring you a completely new dining experience in Club World with the finest quality ingredients, focused on provenance and seasonality. We are proud to introduce a completely new menu alongside bespoke china and glassware developed exclusively for British Airways; all brought to you in a new style that we hope will make your flight an unforgettable experience.

And if you're peckish between meals, the Club Kitchen is always open for you to tuck into a range of healthy snacks or indulgent treats including artisan biscuits, healthy snacks, Cadbury chocolates and premium crisps. You can find the Club Kitchen in the galley area, so please come and help yourself.

Gourmet Entertainment by



## CHAMPAGNE/COCKTAILS

**Kir Royale** Crème de Cassis gives this cocktail its distinctive taste

**Buck's Fizz** Crisp dry Champagne and naturally sweet orange juice

**Champagne Henriot Brut Souverain NV** Henriot can date its vineyard holdings in Champagne back to 1640, although the house as we know it today was founded in 1808 and remains independently owned by the eponymous family. The Brut Souverain is made up of the classic blend of Chardonnay from the Côte des Blancs and Pinot Noir while Pinot Meunier adds a delicate fruity note. The wine remains in bottle for three years in the quiet, dark Henriot cellars in Reims. This is a perfect apéritif: light straw-gold in colour, bright and fresh with citrus and floral notes leading into a lively, balanced palate. It won a Gold Medal in the 2016 International Wine Challenge, one of a series of trophies and awards for Henriot that celebrate the emergence of the house into the top hierarchy of Champagne. It was also rated by *Wine Enthusiast* and *Wine Spectator*, scoring 94 and 92 points respectively. Suitable for vegetarians.

**Champagne de Castelnau Brut Réserve NV** This wine has been a consistent winner in competition with a Gold Medal from this year's Mundus Vini, a Silver last year, and the Trophy for best non vintage Champagne in the IWSC the year before, as well as a Gold in the Sommelier Wine Awards. What marks it out is the high proportion of Chardonnay, at around 40%, and of reserve wines in the blend, and the long ageing of typically seven years it undergoes before release. It is full and smooth with rich brioche notes, floral tones and hints of dried pear, citrus and praline. As with the Henriot, Champagne is the best of all apéritifs. Suitable for vegans and vegetarians.

**Champagne de Castelnau Brut Rosé NV** The House of de Castelnau was founded in 1916 originally in Épernay but is now based in Reims and is home to a range of fine Champagnes. The Brut Rosé is a fresh, salmon pink colour with a subtle nose of wild strawberries and cherries, with flavours of fruit eau-de-vie, cherry kernel and tobacco. It won a Gold Medal at Mundus Vini in 2015, a Silver Medal in the International Wine & Spirit Competition in 2015 and another Silver from the Challenge International du Vin. De Castelnau uses red wine from Pinot Noir grown in Cumières and Ay. Its resulting blend is full bodied and rounded, ideal on its own, or with the starters or even with a red fruit dessert. Suitable for vegans and vegetarians.

## MENU

## WHITE WINES

**Bourgogne Chardonnay 2016, Patriarche Père et Fils, Burgundy, France**

A ripe apple and lemon style of Chardonnay with notes of quince and oatmeal, this is from the respected wine merchant firm of Patriarche Père et Fils. Established in 1780 and based in a former convent in Beaune, Patriarche have blended and aged wines for generations: this role of the wine merchant, or "négociant," is key in an area where many properties are very small and lack the scale to sell their own wine. This Chardonnay is from selected grapes from the Mâconnais and the Côte d'Or. Try it with the fish, the starters or on its own. Suitable for vegans and vegetarians.

**Tiki Sauvignon Blanc 2016, Marlborough, New Zealand**

A "Tiki" is a powerful good luck charm for the Maori, and the name of the estate also pays homage to owner Royce McKean's great-great grandfather Tiki Tere Mihi, a famed Maori chieftain. Royce's 2016 Sauvignon Blanc won Gold in the Sydney Wine Competition, and was given five stars by leading New Zealand wine critic Sam Kim of *Wine Orbit*. Zingy and fresh, the nose shows notes of papaya, capsicum, pink grapefruit and kiwi characters while the palate is crisp and full with a hint of elderflower cordial. Try it with the goat's cheese, the fish or any of the starters. Not suitable for vegans and vegetarians.

## RED WINES

**Las Olas Malbec/Bonarda Reserve 2014, Famatina Valley, Argentina**

The indigenous tribe living on the high plains of the Famatina Valley in the northwest of Argentina before the Spanish invasion was known as the Diaguita. Pieces of their pottery with designs such as those on the label are still found there today. This design is of a feline, presumably a jaguar, and was considered sacred. The wine itself is full and rich, a blend of Malbec and the lesser-known Bonarda variety. It has big roasted black fruit flavours, with notes of cherries, fruitcake and cinnamon toast. As it is Argentine, try it with the steak. Suitable for vegans and vegetarians.

**Reata Three County Pinot Noir 2013, Sonoma/Monterey/San Benito, California, USA**

This is rich and textured Pinot Noir, fairly full but with great perfume and balance. Carefully chosen fruit from the three counties named above combine to give a harmonious wine with black cherry and strawberry notes, and ageing in small oak barrels has added spice and depth. The 2013 boasts an array of medals and top scores, from 94 points in the San Diego Wine Competition to a Double Gold in the San Francisco Chronicle Competition, a Silver in The Drinks Business "Global Masters" and four other Golds from US events. It is perfect to drink on its own or with the vegetarian option. Suitable for vegans and vegetarians.

## LUNCH

**Starters** Loch Fyne smoked salmon tartare wasabi crème fraîche

**Burrata and tomato carpaccio** olive oil and balsamic dressing

**Creamy butternut squash soup** chive and sour cream

**Fresh seasonal salad** grilled vegetables and a choice of French dressing or olive oil and balsamic dressing

**Please choose from our selection** Best of Heritage beef homemade gnocchi in Café de Paris sauce and pan-fried green asparagus

**Line-caught grilled Cornish Dover sole** Mediterranean lentils, celeriac mousseline and lemon butter

**Homemade artichoke ravioli** Parmesan

**Selection of desserts & cheese** DO & CO's double chocolate medley

Lemon tart

Viennese-style apple strudel vanilla sauce

Fresh strawberries

**Cheese board** Somerset Brie Keen's Cheddar Cropwell Bishop Stilton Walnuts, grapes and fig chutney

Tea and coffee

Pre-order your main course on selected flights from London by visiting [Manage My Booking](#) before you fly.

We apologise if your first choice is not available.

For allergens, please ask your crew for more details.

## CLUB WORLD