

## Welcome to Club World

Club World revolves around freedom, so when it comes to dining you can choose from a carefully created menu featuring a range of exquisite dishes.

Our Head Chef, Sinead Ferguson, uses fresh local produce as the inspirations for her dishes, so whichever mouthwatering meals you choose you can sit back and enjoy dining at its very best. And if you're peckish between meals the Club Kitchen is always open for you to tuck into a range of healthy snacks or naughty treats.

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 our wine expert has gone the extra mile to source some very special wines, including ripe and fruity reds and crisp whites that show finesse. Some wines can be drunk alone while others are at their best with food, and we're sure that you'll find the perfect wine to tantalise your taste buds. We also have a selection of Champagnes to entice and delight, featuring a variety of styles of the world's best and most beguiling apéritif.

## LUNCH

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### STARTER

Fresh pea panna cotta with herbed crème fraîche and pumpernickel crumbs

As an alternative to butter, olive oil is available upon request.

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### SALAD

Fresh seasonal salad served with vinaigrette

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### MAIN COURSES

Slow-braised Herefordshire beef cheek and mature Cheddar cheese potato au gratin with baby shallots and gingered carrots

Sustainably sourced fillet of cod with almond satay-style sauce, steamed jasmine rice and aubergine curry

Artisan garganelli pasta tossed in a creamy wild mushroom sauce finished with slow-roasted tomatoes and grated Pecorino

Main course salad featuring quinoa and edamame topped with warm glazed Iberico pork slices and served with a sesame dressing

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### DESSERTS

Oven-baked vanilla custard on a sweet pastry with cherry jelly

Warm raspberry and lemon sponge

Double Gloucester and Cropwell Bishop Stilton cheese served with red onion chutney

A selection of whole fresh fruit

Tea, coffee and chocolates

We apologise if your first choice is not available.

For allergens, please ask your crew for more details.

## CLUB KITCHEN

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Club Kitchen has been designed for you, as a space where you can come and stretch your legs and help yourself to a little treat or snack during your flight. Today you will find a great selection of indulgent delights, including Retro Sweets, healthy snacks, Cadbury chocolate selection and premium crisps.

You can find Club Kitchen in the galley area, so please come and help yourself.

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## TWININGS TEA ROOM

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.

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 or Decaffeinated Coffee

## AFTERNOON TEA

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### SNACKS

An individual selection of sandwiches featuring Red Leicester with chutney, truffled chicken with coleslaw and Loch Fyne smoked salmon

or

Antipasti plate of Parma ham, Manchego, marinated beetroot, pepper-crusted goat's cheese and smoked tuna with caper berry

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### SWEETS

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

Coffee macaroon, lemon Madeira cake and strawberry éclair



The paper used is sourced from sustainable forests.

