

Welcome onboard

Whether it's your first time onboard Virgin Atlantic or you travel with us regularly, we're delighted you're with us

We have a variety of dining options for you this evening. If you've already eaten in the Clubhouse, or if sleep is top of your list this evening, why not choose a simple, light snack from the Quick Bites menu, or let us help you settle in with a good night treat from our Nightcap menu.

We're also offering a full meal service with a choice of delicious main meals and desserts. Whichever you prefer.

We've teamed up with award-winning Food Writer and TV Personality, Donal Skehan to bring you delicious, travel inspired food. We're excited to feature his dishes for you to enjoy today. You'll find his dishes highlighted on the main menu marked with 

And of course when morning comes, we'll be ready to set you up for the day with a tasty breakfast. Just tick what you'd like on your breakfast card and hand it into the crew.

If there's anything you'd like, please let us know. We're here to help make your journey a restful, refreshing treat

NIGHTCAP AND TURNDOWN

Chamomile Tea shortbread biscuits
Hot Chocolate Original Beans chocolate squares
Peppermint Tea Original Beans dark chocolate
Otard's Cognac Fairfield Farm crisps

QUICK BITES

Smoked Salmon Sushi pickled ginger, wasabi paste, soy sauce ^(DF)
Beyond Burger caramelised red onion pickle, potato chips ^(V)
Soup and Salad miso corn soup, heirloom tomato salad ^(V/GF)
Flourless Valrhona Chocolate Cake fresh berries, raspberry coulis ^(V)

DINE

SERVED ONE HOUR AFTER TAKEOFF

STARTERS

Miso Corn Soup ^(V/GF)
Heirloom Tomato Salad rocket, kalamata olives, mozzarella, fennel,
raspberry vinaigrette ^(V/GF)

MAINS

Grilled Fillet Steak red bliss mashed potato, sautéed green beans,
mushrooms, cocoa sauce
Gnocchi basil, parmesan, shimeji mushrooms, pesto cream sauce ^(V)
 Sriracha Chicken Salad edamame salad, green tea noodles, sesame

DESSERTS

Flourless Valrhona Chocolate Cake fresh berries, raspberry coulis ^(V)

CHEESE

SERVED WITH TABLE WATER CRACKERS

Point Reyes Bay Blue / Moses Sleeper / Midnight Moon

BREAKFAST

BEFORE TURNING IN FOR THE NIGHT, PLEASE COMPLETE
THIS CARD, TEAR ALONG THE PERFORATION AND HAND TO
A MEMBER OF YOUR CABIN CREW

No breakfast for me thanks, I need my beauty sleep

FRUIT / BAKERY / YOGHURT / CEREAL

Fruit Salad

Croissant Almond Croissant

Three Berries Bircher Muesli Chobani Yoghurt

Corn Flakes Bran Flakes Rice Krispies

COOKED

Cheese and Spinach Omelette bacon, sausage, grilled portobello
mushroom, potato rosti, baked beans

Bacon Butty tomato ketchup brown sauce

Poached Eggs Florentine sautéed mushrooms, asparagus

DRINKS

Fresh Orange Juice

Fresh Green Vegetable and Ginger Juice

Tea milk sugar

Coffee milk sugar

NAME: _____ SEAT NO: _____

CHANGE PLEASE COFFEE

Espresso / Americano

Highland Coffee with Glen Deveron Scotch whisky

South African Coffee with Amarula cream

Brandy Coffee with Otard cognac

Choice of milk

PG TIPS TEA

English Breakfast / English Breakfast Decaf

PUKKA TEA

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green Tea organic green tea, matcha powder

Turmeric Active (caffeine free) organic ginger, nettle, turmeric

Lemon, Ginger and Manuka Honey (caffeine free) organic

Relax (caffeine free) organic chamomile, oat tops, marshmallow root

Love (caffeine free) organic rose, chamomile, lavender

Night Time (caffeine free) organic lavender, oat tops, limeflower

Three Mint (caffeine free) organic spearmint, fieldmint, peppermint

SOFT DRINKS

Coke / Diet Coke / Fever Tree Lemonade / Ginger Ale

Orange Juice / Apple Juice / Cranberry Juice / Tomato Juice

Still and Sparkling Mineral Water / Fever Tree Tonic Water

Fever Tree Naturally Light Tonic Water

SPARKLING WINES

Hambledon Classic Cuvée NV is a blend of Chardonnay, Pinot Noir and Pinot Meunier & is now a leading star of English sparkling wines. With fresh sourdough and dessert apples on the nose with a vibrant, crunchy stone fruit flavour on the palate. It is the perfect aperitif.

Canard-Duchêne Champagne epitomises the naturally noble style of Maison Canard-Duchêne, combining fruit intensity and freshness. A subtle blend of Pinot and Chardonnay it is characterised by fresh fruit aromas which jostle with brioche notes.

WHITE WINES

Hero: 2018 Berry Bros. & Rudd's Sauvignon Blanc, Bordeaux, France

Bordeaux's warmer climate helps to generate a Sauvignon Blanc that is richer in flavour than found in Sancerre or New Zealand. The wine is still fruity and refreshing, but there is also an appealing sunny pebble minerality. For food, choose lighter meat dishes and soft cheeses.

Grape: 100% Sauvignon Blanc

Style: Juicy citrus notes and a dry, assertive flavour

Traditional: 2017 Maddie Lane Chardonnay, Lodi, California, USA

Very much the product of a family operation, which first started over 50 years ago, the founders have named this wine after their granddaughter Madison. This is a wonderfully rich Chardonnay with judicious use of oak leaving a hint of spice on the finish.

Grape: 100% Chardonnay

Style: Rounded and rich, rewarding finish.

Discovery: 2018 Eva Fricke Rheingau Riesling, Germany

The bustling energy of Eva Fricke and the Rheingau's precious, ancient steep vineyards are a formidable combination. Perfect for salads and cold meats.

Grape: 100% Riesling

Style: Lower alcohol, steely, light-bodied and very slightly off-dry

RED WINES

Hero: 2018 Cantor Rojo Rioja, Spain

A delicious modern version of Rioja made by two Masters of Wine from lovely old vineyards in the premium Rioja region of Alavesa. There is lots of bright cherry fruit and cinnamon spice, and four months in new oak barrels delivers a creamy lick of vanilla.

Grape: 100% Tempranillo

Style: crunchy, bright red fruits, easy-drinking red

Traditional: 2017 Graci Etna Rosso, Sicily, Italy

These extraordinary vineyards, clambering up the lava slopes of Mount Etna, are now some of the most highly regarded vineyards in Italy. Their unique grape variety, Nerello Mascalese, has many stylistic red fruit similarities with Pinot Noir. A fascinating discovery awaits.

Grape: 100% Nerello Mascalese

Style: Medium-bodied but surprisingly fruity and delicate red wine

Discovery: 2014 Domaine de Valmengaux, Bordeaux, France

A fascinating small production Bordeaux created by Vincent and Béatrice Rapin, made as naturally as possible, with minimum oak, 10% ageing in amphora and no sulphur, replaced by an organic substitute. St. Emilion in style, but with lovely purity and balance.

Grape: 90% Merlot, 10% Cabernet Sauvignon

Style: Delicate and expressive, medium-bodied dry red wine

Quinta Do Noval LBV Port

With a winemaking heritage dating back to 1715, Quinta do Noval's reputation partly lies in the fact that most of their wines are vinified from estate-grown grapes. Rich and intense with a sleek, firm tannic structure, the nose and palate are saturated with velvety cherry and blackberry fruit and tinged with warm, peppery spice. A sumptuous accompaniment to rich chocolate desserts, a range of cheeses or the perfect post dinner treat.

In partnership with Berry Bros. & Rudd, under the guidance of Wine Director Mark Pardoe, Master of Wine, each selection of Upper Class wines includes Hero wines that always deliver, Traditional wines for the classic palate, and Discovery wines for the adventurous. We hope you enjoy the fruits of our labour – and if you love what you're drinking, head to www.bbr.com/virgin to order your favourite inflight drink at a fabulous discount.

To find out more, watch our 'Berry Bros. & Rudd Upper Class Wine Guide' on the factual section of VERA, our inflight entertainment system.

COCKTAILS

Passionfruit Mojito / Tropical Mimosa

Five a Day / Sunset Martini

ALCOHOL FREE COCKTAILS

Red Sky at Night / Shepherd's Delight

The Wild Cooler / The Wild Spritz

SPIRITS

Aviation Gin / Gentleman Jack Whiskey 'bourbon style'

Aberfeldy 12 Year Old Whisky

Bacardi Carta Blanca / Bacardi Cuatro

Grey Goose Vodka / Otard VSOP Brandy / Regal Rogue Vermouth

Seedlip Grove 42 (non-alcoholic spirit)

BEERS

Camden Hells / Stella Artois / Budweiser

Beck's Blue (alcohol free)



Virgin Atlantic is committed to supporting local communities and reducing our impact on the planet by buying ingredients responsibly. Because of this we ensure that our freshly prepared meals use fairly traded ingredients that do not contribute to deforestation, our fish and meat is ethically sourced and we support responsibly produced soy and palm oil throughout our supply chain. More information about Virgin Atlantic's sustainable buying commitments can be found at www.virgin-atlantic.com/changeisintheair

