

WELCOME TO FIRST

The new First dining experience celebrates our rituals and traditions.

We've focused on the simplicity of dishes, using locally sourced fresh produce. The menu alters from month to month according to the quality of seasonal ingredients and features various regional specialties from around the world.

You can choose between a formal service, laid out on an elegantly dressed dining table, or an informal service, arranged on your side table to allow you the time and space to continue working or relaxing as you wish.



British Airways is pleased to present a new 'Height Cuisine' menu designed to maximise taste at altitude. We are delighted to offer you the opportunity to try some of our new dishes on board today. The recipes have been specially developed using ingredients that are naturally high in umami*, to create the ultimate flavour.

*UMAMI IS KNOWN AS THE FIFTH TASTE AFTER SWEET, SALT, BITTER AND SOUR. IDENTIFIED IN JAPAN, UMAMI OFFERS A PLEASANT SAVOURY TASTE AND OCCURS NATURALLY IN MANY FOODS, SUCH AS SEAWEED, MACKEREL, TOMATOES AND PARMESAN CHEESE.

All paper used on the production of menus for British Airways is made from an environmentally friendly source from sustainable forests.

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LUNCH

BRITISH AIRWAYS CLASSICS AND SEASONAL DISHES

Many of our best dishes are greatly loved and have become firm favourites with you. We are delighted to offer some of these for your enjoyment today.

Our special seasonal dishes have been created using locally sourced ingredients wherever possible.

STARTERS

Mint, dill and lemon-cured Shetland salmon gravlax with vegetable caviar

Meze plate of chick-pea, cumin and lentil salad, labneh cheese with beetroot, baba ghanoush, falafel and za'atar cheese croissant

A light cream soup of carrot and orange infused with star anise*

Fresh seasonal salad with your choice of balsamic dressing with golden rapeseed oil or creamy grain mustard dressing

Due to a very small element of risk, this dish is not suitable for pregnant mothers and those whose systems may be immunocompromised.

MAIN

BRITISH AIRWAYS CLASSICS

British fillet of beef with herb crust, summer vegetables, char-grilled fondant potatoes and a horseradish, dill and chive sauce

Lemon Cornish sole with saffron and pine nut sauce, vegetable tajin and couscous*

Breast of corn-fed chicken with English summer truffle and tarragon sauce, samphire, wild mushrooms and baby carrots

Salad of seared tiger prawns in parsley and garlic butter with Mediterranean vegetables

BISTRO SELECTION

Thai vegetable curry with steamed Asian rice

BRITISH AIRWAYS CLASSICS

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

A selection of biscuits

A selection of cheese and fruit

DESSERT

Summer pudding with mascarpone cream

Warm lemon sponge with poached citrus fruit and vanilla custard

ICE CREAM SUNDAE

Custom made to your preference of ice cream, sauces and toppings. Please ask your cabin crew for today's choices.

CHEESE PLATE

REBLOCHON

Soft, unpasteurised, nutty-tasting cheese made from cow's milk.

BLACKSTICKS BLUE

A soft, blue veined cheese with an outstanding creamy, smooth yet tangy flavour.

QUICKES FARMHOUSE CHEDDAR

A spicy, caramel-flavoured cheese with a buttery texture.

This is a classic unpasteurised cheese.

MELUSINE

A French goat's cheese with a distinct tart flavour.

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

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.

SNACKS

An individual selection of sandwiches featuring Loch Fyne smoked salmon with cream cheese, British free-range egg mayonnaise with baby rocket, Norfolk turkey with onion and plum chutney

Red onion and goat's cheese savoury Danish pastry

PÂTISSERIE

BRITISH AIRWAYS CLASSICS

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

Victoria sponge, salted caramel and chocolate cadeaux and pecan blondie

BEVERAGES

WE OFFER YOU A SELECTION OF THE FOLLOWING TWININGS TEA:

Teas – English Breakfast, Earl Grey, Mint Humbug, Honeycomb Camomile, Red Berry Fool and Jasmine Pearls

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



* "Well Being in the Air" selection—please refer to [High Life](#) for details.

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