

Breakfast

Available until 11.30am

The Clubhouse English breakfast

Poached, scrambled or fried egg, Cumberland sausage, bacon, tomato, field mushroom and baked beans

Everything bagel

Smoked salmon and cream cheese

Egg Benedict

Poached egg, ham, Hollandaise sauce served on a toasted English muffin

Egg Florentine (V)

Spinach, poached egg and Hollandaise sauce served on a toasted English muffin

Egg Royale

Smoked salmon, poached egg, Hollandaise sauce served on a toasted English muffin

Bubble and squeak

Savoy cabbage, carrots and mashed potatoes served with a fried egg and crispy bacon

Peach Melba (V)

Peaches, natural yoghurt, raspberry and homemade granola.

Fruit salad (V)

Freshly cut local and far fetched fruits

Breakfast roll

Cumberland sausage or grilled streaky bacon with either tomato ketchup or brown sauce

In a rush?

Why not grab something from our 'grab and go' by the pool table or alternatively visit the deli bar

(V) dishes are suitable for vegetarians

Please note that our dishes may contain nuts, nut traces and/or other allergens

Wireless internet details

SSID: Virgin Atlantic Clubhouse
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Clubhouse tapas

Available from 11.30am

Our menu of small bites.

We suggest two for a snack, or four as a main meal.

Cauliflower cheese (V)

Chicken bunny chow

Lightly curried chicken served in a bread roll

Roast butternut squash soup (V)

Toasted pumpkin seeds

Fish and chips

Tartar sauce

Thyme roasted carrots (V)

Smoked salmon and goats cheese salad

Toasted hazelnuts

Pork and beef meatballs

Tomato sauce and fresh parsley

Confit duck hand roll

Plum sauce, spring onion and cucumber

Red cabbage, apple, orange and radish salad (V)

Raisins and a lemon dressing

Roast potatoes (V)

Horseradish cream

Baked chicken wings

Hot sauce

Selection of ice cream

Please ask a member of the team for today's choices

Fresh fruit salad

Freshly cut local and far fetched fruits

Dine

Available from 11.30am

Starters

Roast butternut squash soup (V)

Crostini of thyme and pepper creme fraîche and toasted pumpkin seeds

Smoked salmon and goats cheese salad

Roast hazelnuts, rocket and croutons

Pan fried bubble and squeak

Crisp bacon and a fried egg

- also available without bacon (V)

Main courses

Chicken pho noodle bowl

Served with fresh coriander, sambal oelek and dark soy sauce

- a mushroom pho noodle bowl is also available (V)

Grilled red mullet

Creamy polenta, sautéed broad beans and fresh tomato

Blue cheese, beetroot and hazelnut flatbread (V)

Dressed watercress

Clubhouse burger

Beef tomato, Italian slaw, horseradish, lettuce and gherkin, with cocktail sauce and fries

- a field mushroom burger is also available (V)

Desserts

Rum baba

Raspberries and whipped cream

Salted caramel ice cream and chocolate-chip cookie sandwich

Toasted almonds and chocolate shavings

Selection of ice cream

Please ask a member of the team for today's choices

Fresh fruit salad

Freshly cut local and far fetched fruits

Deli

Breakfast

Available from 7.00am until 12.00pm

Visit our deli bar and choose from a selection of daily baked croissants, Danish pastries and local breads

We also offer a variety of the finest hams and cold cuts, English and continental cheeses plus a healthy range of organic cereals, yoghurts and fresh fruits

Lunch and Supper

Available from 12.00pm

A wide range of the finest deli produce sourced from local and international suppliers

British farmhouse cheese, natural oak-smoked salmon, fine charcuterie from France and Italy with fresh, crisp salads, pickles and chutneys

Why not try our delicious gourmet Deli dogs available at the deli with a selection of accompaniments

Looking for something healthy?

Check out our deli bar for healthy, super food options

For our younger flyers

Available from 11.30am

Cream of tomato soup (V)

Vegetable sticks (V)

Burger and mixed salad

Homemade fish and chips

Meatballs and pasta in a tomato sauce

Beans on wholemeal toast (V)

Fruit salad

Ice cream - please ask for today's selection

Afternoon tea

Available from 3.00pm to 5.30pm

Selection of traditional finger sandwiches

Warm sultana scone with clotted cream and strawberry preserve

Lemon and poppy seed cake

A pot of tea from Taylors of Harrogate, please select from our tea menu

Hot drinks

Coffee

Freshly brewed Lavazza coffee as you like it

Selection of Teas from Taylors of Harrogate:

Yorkshire Gold – The smooth malty flavour of top quality Assam tea with the fresh lively character of peak season teas from the highlands of East Africa

Decaffeinated Yorkshire Tea

Earl Grey – Black China tea blended with natural oil of bergamot

Afternoon Darjeeling – The Champagne of teas selected from the peak second flush season

Organic chamomile – A mellow, soothing, caffeine free infusion of pure organic chamomile

Organic peppermint – A refreshing, caffeine free infusion of pure peppermint leaves

Delicate green tea – From the Nandi district of Kenya a delicate, fresh, pale green tea

Green jasmine – A light green China tea scented with jasmine blossom

Raspberry and Vanilla – The taste of fresh raspberries and creamy vanilla with only natural ingredients

Blackberry and Elderflower – A sweet infusion of natural fruits and flowers

Champagne and sparkling wine

Lanson Black Label Champagne, NV, France, 12.5% abv

Lively in both mousse and acidity, refreshing green apple is accompanied by a delicate bready nose and cleanly defined finish

Ridgeview Merret Cavendish, 2011, England, 12% abv

A golden straw colour and exceptionally fine bubbles. The nose is full with hints of red fruits and complex biscuit and bready characteristics

Scavi & Ray Brut Prosecco, NV, Venesso, Italy, 11% abv

Fresh and delicate fruity aroma with a lively sparkle and golden colour

White wines

Robertson Winery Chardonnay, Robertson Valley, 2013, South Africa, 13% abv

A stylish chardonnay from the heart of Western Cape, with very pure fruit, notes of pear with ripe apple notes and a subtle spicy note

Soave, La Cappuccina, Costalunga di Monteforte d'Alpone, Veneto, 2013, Italy, 12% abv

An enticing deep lemon colour, with aromas of super ripe squeezed lemon juice and a hint of smoke, the light yet generously pulpy palate veers more towards notes of mandarin

Domaine Coudoulet, Pinot Gris, Vin de Pays d'Oc, 2013, France, 13.5% abv

A nose of fennel, bacon and orchard fruit with a palate which is fat yet juicy, concentrated yet crisp and very nicely balanced

Domaine la Salette, Côtes de Gascogne Blanc, 2013, France, 12% abv

Un-oaked, crisp and dry, this is a definitive statement of Gascon chic, with lemongrass, grapefruit and mango on the nose with slate and sour honey

Red wines

Domaine de Bertier, Merlot Cabernet Vin de Pays des Côtes de Thongue, 2012, France, 14% abv

The classic blend of Bordeaux with a little Southern French sunshine. The wine manages to keep its savoury, almost leafy quality, which balances the fruit of the Merlot and gives a cool, mineral finish

Beaujolais, Cuvée des Montagnards, Pierre Ferraud et Fils, 2012, France, 12% abv

The delicate charms of Beaujolais, from the softly structured Gamay grape variety make this wine alarmingly easy to drink with or without food with bright red cherry and floral notes

Ciconia Tinto (Alentejo) Casa Agricola Alexandre Relvas, Alentejo, 2012, Portugal, 13.5% abv

Touriga Nacional, the variety more often associated with the fortified wine Port, here features alongside the more familiar Syrah and Tempranillo; making for a hearty wine with berry aromas, spice and a little toast

Hewitson Miss Harry, Barossa Valley, 2011, Australia, 14% abv

Named for his daughter Harriet this is Dean Hewitson's take on the wines of France's Southern Rhône, and it shows all of the generous fleshy character and notes of ripe strawberries and

Dessert wines

Domaine de Noble, Loupiac, 2010, 13% abv

Honeyed sweetness is well balanced by fresh citrus notes and classiness; a little dried apricot fruit completes the picture

Chateau Fayau Blanc, Cadillac, France, 2009, 12.5% abv

Delicate sweet notes of honeysuckle and apricot mingle with high tones of citrus fruit

From the bar

Soft drinks

Fruit juices, fruit smoothies, mineral waters and soft drinks

Bottled beers

Brewdog Punk IPA

Tiger

Heineken

Miller Genuine Draught

Peroni Nastro Azzurro

London Pride

Guinness

Aspall Draught Suffolk Cider

Spirits

A wide selection of spirits are available from the bar

Refresher menu

Our new list of refreshing Bottle Green cordials served with either still or sparkling water

Elderflower

Ginger and lemongrass

Pomegranate and elderflower

Strawberry

Lime

Raspberry and grapefruit

Happenings

We're always on the lookout for brands that can add a little extra magic to your Clubhouse visit. Brands that surprise you, entertain you and make you smile. We now work and play with over 80 of those brands and you'll probably spot a few while you're with us. In the meantime, we'd like to introduce you to some here.

Perfect your tunes

In the library area there's a professional, top notch edit suite created for us by Avid (www.avid.com) Some of the music world's megastars (our lips are sealed) have already used it. So if you want to put the finishing touches to your latest single, you can do it right here, right now. The suite features Pro Tools v 10 HD software on iMac, an M Audio 25-key midi keyboard and an 8-fader Artist Mix controller. If that all means something to you, ask at the concierge area for headphones and a key.

Gs and Ts

At the main bar try Oxley (www.oxleygin.com) if you're into your gins. Fresh, bright and intensely English, Oxley is only available in a few select UK establishments. That's because it's only made in tiny, hand crafted 60 litre batches. Using an innovative process called cold distillation, Oxley captures the freshness and intensity of all its botanicals without the use of heat. There's also the glorious Sipsmith gin (www.sipsmith.com), so complex, aromatic and refined that its copper still bears the equally refined name of Prudence. Prudence meaning wise not frugal, of course

The Red Carpet

At the bar we're also delighted to roll out the red carpet with our gorgeous new cocktail, created by expert mixologist Matteo Vanzi. Matteo was the recent winner of Bombay Sapphire's World's Most Imaginative Bartender competition. His refreshing limited edition Red Carpet cocktail is inspired by the way we like to treat our guests, mixed with that feeling of excitement you get at the start of a holiday.

(Continued overleaf)

Bubbles and nibbles

If you fancy fizz, we also continue to enjoy a happy relationship with the delicious, citrusy Lanson champagne (www.lansonchampagne.com) It goes particularly well with the four types of smoked salmon you'll find at our deli counter.

One more thing. Have you discovered the other little surprises in the Clubhouse? There's a jacuzzi and sauna just behind the spa area for you to relax in. And an open roof space above the **Grey Goose Loft** where you can drink in one of the best views of the airport before you jet off. Enjoy.

Dozens of brands are set to make an appearance at the Clubhouse this year. Could yours be one of them? If you'd like to explore working and playing together, contact Amanda Cockburn (mandie.cockburn@fly.virgin.com) or Charles Vine (charles.vine@fly.virgin.com) from our Brand Alliances team.

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