



# wine list

## White Wines

### Thelema Sutherland Chardonnay

Citrus flavours enhanced with creamy, nutty flavours as a result of oak ageing. A serious Chardonnay with long lingering aftertaste

### Fairview Sauvignon Blanc

Grapes from the Darling area have exceptional character and fresh flavours, creating a balanced, food-friendly style of Sauvignon Blanc

### Groote Post Old Man's Blend White, Chenin Blanc

Clean and crisp, displaying the freshness and tang of the sauvignon blanc. The Chenin Blanc offers good fruit intensity and the Sémillon offers depth and roundness on the palate

## Red Wine

### Rickety Bridge Merlot

Dark ruby-black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy palate of red berries and blueberries layered with toasty oak spice

### Thelema Mountain Red

A stylish blend of Cabernet Sauvignon, Shiraz, Petit Verdot and Grenache make this well rounded wine perfect for sipping on it's own or as a partner to red meat dishes

### M'hudi Pinotage

Ruby red appearance and hints of vanilla and sweet spice on the nose. This wine is extremely approachable; the softer tannins give way to flavours of mulberry, raspberry and blackberry on the palate

### The Winery of Good Hope Shiraz

The style of this fine Shiraz is elegant and perfectly balanced. It straddles the road of old world meets new world style. On the nose, it shows traces of black pepper and liquorice



# welcome

Here at the Clubhouse you can order from today's menu at any time.

As soon as you're ready we'll take your order from your table. Plus, if you'd like to plan what to eat during your flight, just ask our staff for a copy of today's onboard Freedom menu.

### WiFi log in details

You can easily check your email, surf the web, or book your next flight with Virgin Atlantic from the convenience of your chair; just ask your host for details.

# good evening

## Dinner

### Lighter Bites

Roast courgette and basil soup  
Served with grilled mozzarella croutons 

Pan fried fish cake  
Rocket salad and poached egg

Beetroot and sunflower seed salad  
Crisp, toasted ciabatta  

### Bigger Bites

Malay chicken curry  
with jasmine rice, sambals, poppadom and naan bread

Gremolata crusted fish pie  
Served with buttered French beans and toasted almonds

Spinach and goat's cheese arancini  
On sautéed wild mushrooms with rocket and a truffle honey dressing 

### From the char-grill

Clubhouse burger  
Grilled prime ground beef burger with Cape Cheddar cheese, homemade relish, onion rings and crisp salad served with a side of chips.

### Naughty but nice

Warm berry samosa  
Served with vanilla ice cream

Home made telephone pudding  
A comforting baked stem ginger sponge served with hot custard

Fruit salad  
Freshly cut local and far fetched fruits  

### Cheese

Selection of Cape cheeses  
Served with oat biscuits and Mrs Ball's chutney

We've included the following symbols on our menu to help you make an informed decision on what you'd like to eat

 Lighter and healthier dishes  Vegetarian

Customers are advised that food served may contain nuts or nut derivatives.

# little tippie

## Drinks

### Hot 'n' herbal

Choose your favourite freshly ground coffee, cappuccino, espresso, or one of our herbal infusion teas

### From the bar

A variety of selected spirits and mixers are available from the bar, along with a range of juices, soft drinks and mineral water

### Beers and ciders

Amstel Lager, Hansa Pilsner, Castle Lager (South African Beer), Heineken, Miller Draught, Windhoek Lager, Windhoek Light, Peroni Nastro Azzurro, Savanna Dry Cider and Savanna Light Cider

### Cocktails

#### Virgin Redhead

Created exclusively for Virgin Atlantic by Bombay Sapphire. The Redhead is a delicious blend of freshly muddled raspberries, pressed lemon juice, cassis and framboise liqueurs, shaken with Bombay Sapphire Gin and finished with bubbly

#### The Original Bacardi Mojito

A fusion of Bacardi Superior Rum, mint, sugar and fresh lime with ice, creating a fragrant refreshing drink which is both sweet and tart

#### The Classic Sapphire Dry Martini

Delivered ice cold with a lick of Noilly Prat Dry Vermouth, stirred to perfection, finished with a twist of lemon

#### Espresso Martini

An enchanting mix of vodka, Irish cream, Coffee liqueur and a shot of pure espresso, garnished with three coffee beans to promote luck and prosperity

#### Springbok

A sensuous and gentle mix of our local Amarula cream liqueur, layered with peppermint liqueur over ice for a smooth after dinner treat

Or try this delicious liqueur simply served over ice

Please see back page for our selected wine list