

Cocktails

Virgin Redhead

Bombay Sapphire, Cassis, Framboise, Raspberry, fresh lemon, bubbly.
Stirred

Classic Champagne cocktail

Champagne, Cognac, bitters.
Built

Manhattan

Woodford Reserve, Martini Rosso.
Stirred

Cosmopolitan

Cointreau, Grey Goose L'Orange, cranberry, lime.
Shaken

Mojito

Bacardi Superior, lime, mint, soda.
Stirred

Gin Fizz

Bombay Sapphire, lemon, soda, egg white.
Shaken

Margarita

Tequila, Cointreau, lime.
Shake

Dirty Martini

Bombay Sapphire or Grey Goose, Martini Extra Dry, Olive.
Stirred

Unfortunately due to local licensing laws we are unable to serve alcoholic beverages before midday.

Rise and shine

Available until midday

The Clubhouse British breakfast

Poached, scrambled or fried egg, pork sausage, streaky bacon, tomato, mushroom and baked beans.

Cinnamon brioche French toast (V)

With caramelised apple compote and crème fraîche.

Egg Benedict

Poached egg, ham, Hollandaise sauce and a toasted English muffin.

Greek yoghurt and seasonal fruits (V)

With honey and homemade granola.

Smoked haddock and spinach baked egg

With toasted sourdough.

Seasonal fruit salad (V)

Freshly cut local and far fetched fruits.

Sausage or bacon sandwich

Served with tomato ketchup or brown sauce.

Selection of cereals (V)

Please ask a member of the team for today's choice.

Hot drinks

Tea Forte – English breakfast, Earl Grey, chamomile, sencha and citrus mint

Freshly ground Lavazza coffee as you like it

Hot chocolate

Wireless internet details

SSID: Virgin Atlantic Clubhouse
Wi-Fi Password: effortless

Dine

Available from midday

Starters

Minted garden pea soup (V)

With chive crème fraîche.

Potted salmon

Served with caper berry salad and toast.

Feta, shaved fennel and orange salad (V)

With a citrus dressing.

Main courses

Clubhouse burger

Served with beef tomato, red onion, gherkin and a smoked remoulade with fries.

Chicken caesar salad

Served with a poached egg.

Prawn laksa

Lightly spiced coconut broth with noodles, corriander and chilli sauce.

Moroccan spiced vegetable croustade (V)

Cucumber and mint salad served with yoghurt dressing and harissa oil.

Desserts

White wine poached plums

Served with Amaretto cream and homemade biscotti.

Strawberry sorbet glass

A scoop of refreshing strawberry sorbet served on a seasonal fruit compote.

Artisan cheese selection

With fruit chutney and toasted ciabatta.

Seasonal fruit salad (V)

Freshly cut local and far fetched fruits.

(V) dishes are suitable for vegetarians

Champagne and Sparkling wine

Lanson Black Label Champagne, NV, France, 12.5%

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

Prosecco Borgo Magredo, NV, Italy, 11%

Creamy and balanced with a delicate combination of acidity and fruit. Pleasant and lively on the palate with hints of green apples and wisteria flowers. Light straw-yellow colour with refreshing effervescence.

White wines

Francis Coppola Chardonnay, California, 2011, 13.5%

Sweet fruit and a fresh, crisp finish.

Uppercut Sauvignon Blanc, California, 2010, 13.8%

Honeysuckle and lemongrass with crisp lemon, lime and apple notes.

Caposaldo Moscato, Italy, 11.5%

Exotic fruit and spiced aromas with a fresh, vivacious and highly polished palate.

Red wines

BV Century Cellars Cabernet Sauvignon, California, 13.5%

Freshly picked blackberries and spring cherries with vanilla, toast and subtle spices.

Jacobs Creek Shiraz, Australia, 13.7%

Black cherry and plum with aniseed, cloves and toasty oak.

Firesteed Pinot Noir, Oregon, 12.7%

Garnet in colour with raspberries, cedar, leather and exotic spices.