



happenings

There's always something going on in the Clubhouse, so why not check out our latest 'happenings'. It could be the start of a whole new you and a life changing experience, or it could just be a pleasant way to while away the time before your flight.

Samsung's stellar new Galaxy Tab 10.1 - the slimmest figure, the fattest brain

The Galaxy Tab 10.1 has just launched in the UK and is in orbit all around the Clubhouse from the end of September. It's so slim and gorgeous you could put it in a catwalk show and call it a silver super model. At a pinch you could even use it to chop up cosmic vegetables. However, we would recommend that instead you explore its beautiful brain and all the apps that have been loaded onto it for your delectation.

Its 10.1 inch screen - WXGA TFT LCD if you need to know - has a resolution that's pin sharp and it sits in your hand as snugly as your favourite light sabre, but it's far, far more powerful, Luke. It weighs a minute 565 grams and is just 8.6 millimetres thick. It features the latest version of Android - Honeycomb 3.1 - which is designed specifically for tablet devices.

We have a special arrangement with the team at Dixons here at Terminal 3 so if you decide you want to buy one, just go to the Dixons store - it's just 2 minutes walk from the Clubhouse and the Concierge team can give you directions. They have been specially trained to give you a demonstration and are expecting you.

The world's best Grey Goose mixologists in the world's best lounge

Who better for us to team up with than the world's best tasting vodka, Grey Goose vodka, to create the world's best airport bar. Grey Goose has literally raised the bar to create the Grey Goose Loft in a stunning setting on the upper deck of the Clubhouse. Venture upstairs for a cocktail odyssey that begins with a freshly prepared amuse-bouche followed by a 'personal taste' experience created especially for you by one of the expert Grey Goose mixologists. These enormously talented bartenders have honed their skills in the best cocktail bars in London and are now ready and willing to pamper your taste buds while you sit back and relax in our luxurious new bar.

The bar is as individual as the experience with design features created by some of Europe's most talented young designers including the Mollis lounge chair, by Swedish design duo, Jonas Nordgren and Artur Moustafa, which we are very pleased to say is receiving its UK premiere here in the Clubhouse. Look out for a series of special events happening in the Grey Goose Loft over the coming months.

LHR Clubhouse Aut_11



welcome



There's so much to see and do at our award-winning Clubhouse that we suggest you take a few moments to look through this menu so you don't miss a thing.

You could order a freshly prepared dish from our à la carte menu or make your own choice from the deli.

Why not enjoy a classic cocktail or let our mixologist mix you something special?

Get a new look with a sharp haircut at the Bumble and bumble salon, or indulge yourself with a pampering treatment at the Cowshed Spa.

You could catch up with some work in the business centre or chill out in front of the big screen.

You could check out the latest 'happenings'.

The choice is yours. Enjoy.

WiFi Access

A free T-Mobile WiFi access is available throughout the Clubhouse.

User name: G-VAAClubhouse.group@t-mobile.co.uk

Password: Connect

little tippie

Bottled beers

Tiger Beer, Peroni Nastro Azzurro, Pilsner Urquell, Miller Genuine Draft, Grolsch, Guinness, London Pride, Brewdog's Punk IPA and Trashy Blonde.

Spirits

A wide selection of spirits are available from the bar.

Coffee

Freshly brewed organic fairtrade, decaffeinated, single or double espresso, cappuccino, cafe latte, mocha, macchiato, hot chocolate.

Selection of Jing Tea:

Organic whole chamomile flowers - mellow and soothing.

Whole peppermint leaf - full and refreshing mint flavours.

Jing Assam breakfast - rich, strong and malty.

Jing Earl Grey - a perfectly focused classic.

Organic and fairtrade gunpowder green tea - invigorating and bright.

Moroccan mint - whole mint with fairtrade green tea.

Jasmine Spring Tips - light and delicate jasmine green tea.

Soft drinks

Fruit juices, fruit smoothies, mineral waters and soft drinks.

the deli

Available from 7.00am until 11.30am

Breakfast

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.

Available from 11.30am

Lunch and Supper

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, olives, pickles and chutneys.

rise & shine

Available from 7.00am until 11.30am

The Clubhouse British breakfast

Your choice of poached, scrambled or fried egg with Cumberland sausage, grilled back bacon, vine tomatoes, field mushroom, baked beans, black pudding and a round of toast

The Vegetarian breakfast

Colcannon croquettes with vine cherry tomatoes, grilled field mushroom, baked beans and a poached egg with your choice of white or wholemeal toast

Bananas and raspberries

Served with natural yoghurt, our homemade granola and honey

Egg Benedict

A toasted muffin with sliced ham, a poached egg and hollandaise sauce
- also available with smoked salmon or wilted spinach

Smoked haddock and chive omelette

With cheddar cheese and English mustard

Breakfast sandwiches

Your choice of Cumberland sausages or grilled, sweet cured back bacon with either tomato ketchup or brown sauce

Warm lemon madelines

With a homemade apple and blackberry compote and crème fraiche

Fruit salad

Freshly cut local and far fetched fruits

All our eggs are free range

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

All our food is prepared fresh to order from carefully sourced products. Please be patient - great food takes time. Thank you.
Some of our menu items contain nuts and other allergens. There is a small risk that traces of these may be found in other products served here.

à la carte

Available from 11.30am

Light bites

Roast carrot, parsnip and cumin soup
Wholemeal croutons

Roast squash and sliced prosciutto

Balsamic dressing and freshly shaved parmesan
- also available as a bigger bite

Bigger bites

Roast breast of chicken

On braised baby gem lettuce, minted peas, bacon and baby onions

'Clubhouse' burger

Grilled beef burger with marinated beef tomato, crispy red onion, gherkin, relish and chips

Steamed fillet of sea bass

Samphire, beetroot and red onion salsa

Naughty but nice

Black forest trifle

Layers of chocolate sponge and vanilla cream with chocolate shavings and black cherries

Courvoisier Exclusif and sultana sponge pudding

With warm custard

Potted salmon

Served with pickles and toasted sour dough

Chargrilled fennel and orange salad

With watercress and fennel seed

crispbread

- also available as a bigger bite

Seafood tempura

Miso and coriander noodle bowl, chilli dipping sauce

Chicken tikka masala

Served with either pilau rice or dhal, an onion salad and naan bread

- Chana masala also available

Macaroni cheese and sun blushed tomato bake

Served with a lightly dressed green salad

Fresh fruit salad

Freshly cut local and far fetched fruits

Selection of Häagen-Dazs ice cream

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

Available from 3.00pm to 5.30pm

Afternoon tea

Selection of traditional finger sandwiches

Warm sultana scone with clotted cream and strawberry preserve

Lemon madelines

Pot of Jing tea, please select from our tea menu

wines

White Wines

2010 Santa Celina Pinot Gris, Argentina

This striking Argentinian Pinot Gris from Santa Celina is smoky, rich and spicy. One could easily mistake it for an Alsatian wine; such is its textured complexity and strong finish. A perfect partner to the steamed sea bass or seafood tempura.

2010 Viognier, Domaine de Coudoulet, France

With a classic nose of honeysuckle and apricot, this is the perfect aperitif wine, only very slightly indulgent in terms of weight and alcohol. A delicious Viognier; perfectly paired with the roast squash and prosciutto salad or the chicken tikka masala.

2009 Signal Cannon Chenin Blanc, South Africa

Pale, honeyed, straw colour with a nose of poached pear and ripe melon and the palate is an explosive mix of tropical fruit and a lingering finish. The ideal wine to accompany the roast carrot and parsnip soup or the macaroni cheese.

2010 Quintanal Verdejo, Spain

With a spicy kick at the back, the aromatics of this wine bring to mind spring flowers and apricots, with hints of grapefruit. This complexity is carried forward to the palate, where the fruit is rounded and juicy, with generous passion fruit flavours and hints of nutmeg and quince. Perfect with our potted salmon or the steamed sea bass.

Red Wines

2009 Pinot Noir, Domaine Coussergues, France

This Pinot Noir is proof that this rather temperamental variety can make good wines south of Burgundy; the nose is generous with notes of strawberry and cherry and the palate is sweet without being cloying. Enjoy this with the steamed sea bass for a fantastic combination.

2009 Le Legua Roble, Cigales, Spain

La Legua is made from predominantly Tempranillo with just a dash of Garnacha and offers notes of cassis and sweet spice. The black fruit flavours linger over a finish of earth and dried herbs. The richness has been expertly harnessed by six months of oak ageing making it a sturdy partner to the Clubhouse burger.

2008 Last Stand Shiraz, Australia

Spicy rich Shiraz, with aromas of summer fruit pudding, mulberry and black pepper. The palate offers notes of vanilla and chocolate, combining elegance and length on the finish. Perfect for all roasted, grilled and full flavoured spicy dishes such as the chicken tikka masala.

2008 Don Victor Cabernet Sauvignon Reserva, Chile

To create this wine, the grapes have been hand-harvested and matured for four months in both French and American barrels. 85% Cabernet Sauvignon and 15% Cabernet Franc, the latter lending attractive aromas and a pleasing richness and fine structure, with notes of plum and blackberry on the attack and a spicy finish.

art of mixology

Le Fizz

Created with Grey Goose vodka, delicate elderflower cordial, fresh lime juice and topped with Fever Tree soda this refreshing alternative to champagne is the perfect aperitif for the season.

The Original Bacardi Mojito

The blend of Bacardi Superior Rum, fresh mint, lime and sugar creates a drink for instant refreshment.

Virgin Redhead

The Redhead is a delicious blend of freshly muddled raspberries, berry liqueurs, shaken with Bombay Sapphire Gin, finished with bubbly.

Le Citron Caiprioska

Using the bright, citrus characteristics of Grey Goose Le Citron, this combination of both sweet and sour creates a truly delightful and refreshing cocktail.

The Bramble

This cocktail balances the fruitiness of fresh blackberries, the sharpness of freshly pressed lemon juice and the smoothness of a subtle, complex gin, Bombay Sapphire, for an all-year-round favourite.

Classic '1898' Daiquiri

An 'all-occasion' cocktail that fits to every situation, from a party to a pre-dinner drink. It is deceptively simple. Freshly squeezed lime, a touch of sugar, anchored by Bacardi Rum.

Missionary's Downfall

This is our very own variation on the famed Tiki cocktail believed to have been invented by Don the Beachcomber consisting of rum, peach, fresh lime juice, pineapple, and fresh mint.

Indian Summer

This combination of ginger infused vodka, pineapple, fresh lime, almond syrup and coriander celebrate the rich and fragrant flavours of India, created by Virgin's very own bartender Swaran Phagura.

Classic Dry Martini

There is no drink which better highlights the flavour and aroma of the base spirit. Choose from Oxley Gin or alternatively Grey Goose vodka, served ice cold with an olive or a twist.

The Cosmopolitan

A blend of fresh lime, cranberry juice and orange liqueur is lifted by the elegant notes of Grey Goose L'Orange. The fresh lime brings just the right amount of acidity to the drink and the subtle pink hue and elegant flavour has truly made this a modern day classic.

Tommy's Margarita

Our take on this glorious recipe calls for a squeeze of fresh orange, freshly pressed lemon and lime juices, mild agave syrup and tequila.

Clover Club*

Oxley Gin combined with fresh raspberry, a dash of lemon and just a touch of sugar create a drink served to exacting standards. (*Contains pasteurised egg white)

El Presidente (Menocal)

This has long been one of Cuba's favourite drinks and was originally created to rival the American Manhattan cocktail. A simple and satisfying mix of Bacardi Gold Rum lovingly stirred down with Martini Rosso (sweet) vermouth and just a dash of Angostura Bitters.

The Ginger Top

A light, refreshing cocktail, Courvoisier Exclusif is partnered with ginger ale served over ice with fresh lime.

Grey Goose Pressé

Inspired by the popular French café beverage, the Grey Goose Pressé applies the basic principal of cocktail making – creating a balance of sweet, sour, strong and weak elements – for a custom-made cocktail.