



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.

You could enjoy a classic cocktail or let our Mixologist mix you something special.

You could 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: spring07

cowshed spa

Here at Virgin Atlantic, we love companies who offer that little bit of extra luxury. That's why we've teamed up with Cowshed to bring you a range of specialised treatments designed to ensure you start your journey relaxed and revitalised.

If you haven't heard of Cowshed, then let us fill you in. Cowshed originated at Babington House, the exclusive hotel and private member's club in Somerset, Cowshed are known for their charismatic and indulgent spa and home products.

These cheekily named products are blended using the highest quality organic, fair trade and wild crafted essential oils from around the world, Cowshed products are as fresh as a daisy. Each product boasts an infusion of herbs hand picked from the houses Victorian walled garden to add a signature fragrance that is uniquely and irresistibly – Cowshed.

So get Moooving and book an appointment with one of our highly trained therapists today!

bumble and bumble

It might be a funny name for a hairdresser, but Bumble and bumble are one of New York's most fashionable salons and leading brand names offering a range of hair care products!. Their training university is known as 'The Harvard of hair'

A bit like Virgin Atlantic (only with hair), their mission is to be the best hair care company in the world through a continuous process of self examination and re-invention.

Let our creative team of Bumble and bumble-trained stylists' work their magic on your hair. Visit the Spa reception to book your complimentary Cowshed or Bumble and bumble appointment.

You can choose from a wide range of gorgeous gifts and products at the Cowshed Spa, to let those important people in your life know that you are thinking of them whilst on your travels.

Oh and of course, we'll give you a great discount!

little tippie

Bottled beers

Heineken, Sol, Fullers London Pride, Tiger Beer, Guinness Draught, Peroni Nastro Azzuro

Spirits

A wide selection of spirits are available from the bar

Coffee

Freshly brewed, decaffeinated, single or double espresso, cappuccino, café 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 fair trade gunpowder green tea – invigorating and bright

Moroccan mint – whole mint with fair trade green tea

Jasmine Spring Tips – light and delicate jasmine green tea

Soft drinks

Fruit juices, fruit smoothies, mineral waters and soft drinks

the deli

Breakfast

Available from 7.00 am until 11.30 am

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

Also on offer are a variety of the finest hams and cold cuts, English and continental cheeses and a healthy range of organic cereals, yogurts and fresh fruits.

Lunch and supper

Available from 11.30 am

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

British farmhouse cheese, natural oak-smoked salmon from the River Severn, North Atlantic shellfish, fine charcuterie from France and Italy with fresh, crisp salads, olives pickles and chutneys.

rise & shine

Available from 7.00 am until 11.30 am

Farmhouse breakfast

A choice of eggs on door step toast
with grilled back bacon, Cumberland sausage, Portobello mushroom and tomato


Butties

Choice of grilled back bacon or Cumberland sausage in thick cut bloomer bread

The well being breakfast

The perfect balance to put you in the best flying condition and the rest of your day.
Smoothie of the day., organic whole wheat toast with sunflower spread, organic yogurt pot and fresh fruit salad. Choose a pot of herbal infusions from our Jing Tea menu.

Eggs Benedict

Poached egg on toasted English muffin
with grilled Kassler ham and hollandaise sauce
– also available without ham 

Just toast

A choice of farmhouse loafs, white or wholewheat served with butter or sunflower spread

Scrambled eggs and smoked salmon
on toasted brioche

Warm waffles
with maple syrup 

All our eggs are free range

Afternoon tea

Available 3.00 pm to 5.30 pm

Smoked salmon and cucumber fingers sandwiches

Warm sultana scone with Rodda's Cornish clotted cream and strawberry jam

Pot of Jing tea, please select from our tea menu

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

à la carte

Available from 11.30 am

Lighter bites

25th anniversary prawn cocktail martini
Coldwater prawns and crayfish tails, spiced avocado, cucumber spaghetti and classic cocktail sauce

Potato and watercress soup
with parmesan croutons and white truffle oil **v**

Bigger bites

25th anniversary duck à l'orange
Caramelised honey Barbary duck, mashed potato, orange confit and buttered spinach

Rigatoni pasta
with chorizo, fresh garden peas, rocket and pecorino cheese

Clubhouse burger with chips
bacon, cheddar cheese and mayonnaise, tomato, gherkins and onion in a ciabatta

Chicken tikka masala
with fragrant pilaf rice and naan bread

Naughty but nice

25th anniversary Black Forest gâteau
Warm cubes of fudge brownie, hot chocolate sauce and sweet black cherries

Fresh fruit salad **v**

Simply dressed summer leaf salad
with shallot vinaigrette, garden herbs and crumbled farmers cheese **v** **v**

Smoked salmon and scrambled eggs
on toasted brioche

South coast line-caught mackerel
with warm new potato, fine bean & caper berry salad and stoneground mustard seed dressing

Baked vine cherry tomato tart
with marinated feta and roasted red onions and shaved fennel & watercress salad **v**

Steak and Guinness pie
Slow cooked braised British beef, buttered mashed potato and steamed green beans

Vegetable jalfrezi
with fragrant pilaf rice and naan bread **v**

Eton mess
Macerated strawberries, crushed meringue and whipped vanilla cream

Selection of ice cream
– Please ask for today's selection



25

Incase you hadn't noticed, we're 25 this year! And to celebrate 25 red hot years in the sky, we're delighted to bring you our Red Hot Summer Clubhouse Menu.

We've taken some classic 80's dishes and revived them for the modern palate. So, take a table, browse the mouthwatering menu and we'll be with you shortly to take your order...

champagne & wine

Champagne

Champagne Lanson Black Label nv, France

With characteristically straw tones of pinot noir, along with glints of amber, this wine is lively in the flute. Springtime scents with hints of toast and honey give an impression of vitality on the nose. A sensation of plenitude and lightness on the palate is created by a bouquet of ripe fruits and citrus. A great classic that embodies the ideas and character of a Grande Marque house.

White Wines

Chile, Maipo Valley, Amapola Sauvignon Blanc 2007

This cleverly versatile wine combines the fruity bold scents of the New World with a rewardingly full yet subtle depth of flavour. Principally from Sauvignon Blanc, with a tiny seasoning of Chardonnay to give breadth and substance, so the wine is equally at home lightly chilled with snacks or with salads and cold meats.

Chile, Maipo Valley, Viña William Fèvre Don Victor Chardonnay 2007

William Fèvre, the largest owner of Chablis Grand Cru vineyards, first became involved in Chile in 1989, attracted by the sheer quality of the fruit that is to be found in the best Chilean vineyards. This wonderfully harmonious wine could be drunk with soft cheeses or even mildly spicy dishes.

France, Vin de Pays Domaine de Bertier Sauvignon Blanc/Viognier 2007

This wine's intense, floral notes of Sauvignon Blanc are well tempered by the use of Viognier, to give a pleasing breadth of richness in the aftertaste. A refreshing but well-rounded wine, with hints of lime and verbena. Uplifting as an apéritif, this is also a fine partner to shellfish and salads.

France, Vin de Pays, Domaine de Montmarin Marsanne 2007

Marsanne is a key component in the great white wines of Hermitage in the Rhône and this lustrously-hued wine neatly captures the variety's subtle personality of spice and ripe pear. The wine is surprisingly full-bodied and works well with richer fish and shellfish, but also white meats, even those that are well spiced.

Red Wines

California, Amador County, Clockspring Zinfandel 2005

The Clockspring vineyard in Amador County has the largest planting of Zinfandel in the region and is farmed organically and without irrigation. Smooth and generously proportioned, with a modicum of new oak, it sits most happily with chicken and lamb, hot or cold, but also meaty fish, such as tuna.

Chile, Maipo Valley, Berrys' Chilean Merlot 2007

The wine is made by Felipe de Solminihac, a skilful and also rather well-connected winemaker, currently also involved in a project in Chile with Paul Pontallier of Château Margaux. Whilst having the structure to match traditional red meat dishes, the wine's generosity happily partners white meats and cold cuts too.

France, Vin de Pays, Le Petit Chapoton 2006

Fashioned from arid and rocky vineyards in the southern Rhône by Serge Remusan, this is made as naturally as possible, and superbly evokes the atmosphere of the garrigue. With hearty fare is where the wine shines best; charcuterie, terrines, provençale flavours and anything in a casserole.

Portugal, Quinta de Cabriz, Dao 2005

A real discovery, modern yet robustly authentic. Local unpronounceable grape varieties are transformed at Quinta de Cabriz into an alluring, velvety wine, with notes of coffee, liquorice and blueberry, all melded after ageing in American and French oak barrels. The intensity of the wine matches it superbly to grills.

art of mixology

A Fine Pear

A contemporary twist on the classic Bellini, fresh pear replaces peach with just a touch of elderflower liqueur, simply topped with prosecco.

Virgin Redhead

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

La Poire Love Potion

Fresh raspberries and pear brought to life with Grey Goose La Poire and a touch of fresh ginger, served up in a chilled martini glass.

Cuban Fix

A fusion of Bacardi Superior Rum, muddled blackberries, agave syrup, and fresh lemon, lengthened with a drop of light white wine. A recipe created by Monique Linge one of our Clubhouse mixologists.

The Adam And Eve Of It

Created by one of the Clubhouse mixologists, Adam Taylor, this creation marries the flavours of fresh lemon, mango and agave shaken hard with basil leaves, fresh chilli and Akvinta vodka.

Whisky Fig Sour*

By utilizing the tartness of fresh lemon and the natural sweetness of Dewar's White Label Whisky, we have created an extremely smooth, fresh tasting cocktail. Fig adds real depth to the overall drink.

Old Tommy's Margarita

Inspired by Tommy's Mexican restaurant in San Francisco, our version calls for a squeeze of orange, lemon and lime juices, agave syrup and Cazadores Reposado Tequila, shaken and served on the rocks.

Le Citron Caiproska

A variation on a new age classic, this recipe calls for Grey Goose Le Citron, freshly pressed lime and a dash of sugar served on a bed of crushed ice to create a subtle, instantly refreshing cocktail.

Le Masque

Grey Goose L'Citron vodka combined with elderflower liqueur, fresh pear and a dash of white grape juice served on the rocks, garnished with a collection of white grapes.

The Clover Club*

Named after a group of Philadelphia bluebloods who regularly met at the Bellevue-Stratford Hotel in the late 1880's. Our recipe stems from the bar book of the old Waldorf Astoria: Bombay Sapphire Gin combined with handmade raspberry syrup, a dash of lemon and egg white.

The Martini Cocktail

Here we offer a number of options for you to savour and enjoy...

The Classic Dry Martini – Bombay Sapphire Gin stirred down with Noilly Prat vermouth

The Kangaroo – Grey Goose Vodka replaces the Bombay Sapphire Gin.

The Vesper Martini – Bombay Sapphire, Grey Goose Vodka and Lillet Blanc.

Mai Tai

Adapted from the original Mai-Tai recipe created by Trader Vic at his San Francisco restaurant in 1944, here two types of Bacardi Rum, (Superior and Gold) are shaken with orange Liqueur, almond syrup and fresh lime served on a bed of crushed ice.

The Original Bacardi Mojito

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

(* Contains Dairy)



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.

Enjoy your Akvinta moment

Akvinta is spreading its wings and flying exclusively on Virgin Atlantic. This super premium vodka has been dressed for the occasion and is presented in unique packaging developed for Virgin Atlantic. Try Akvinta in many guises beyond the unique Stoic Virgin, which is exclusive to our Clubhouse, Harrods and The Roof Gardens. Sample it whilst you dine at Nobu or Zuma to name just two or dance the night away with it at Kitts or Cuckoo. Akvinta can be purchased on board from our Retail Therapy magazine for £25 – a little luxury at a truly affordable price.

To celebrate our 25th anniversary this year, why not try the Red Hot Stoic, which includes a healthy dash of red Tabasco pepper sauce to liven things up. Created by Emily Williamson of the Light Bar St Martins Lane especially for us.

Rude Health – for glorious mornings

We love this new brand partly because it's irreverent but mainly because Rude Health make the tastiest muesli and porridge we have ever got out of bed for. Not only do they source the finest oats to blend with organic fruits, nuts and seeds but the range is entirely free from salt and sugar. If you've started your day this well, you can be as naughty as you like later. In fact we would encourage you to be. Enjoy our selection of Rude Health organic cereals at the Deli.

Champagne Lanson – Champagne created to rev up your taste buds

For the Champagne fans amongst you, here's a new phrase to bring out at dinner parties – 'non-malolactic fermentation'. It simply means that the style of fermentation used in this sort of champagne production always results in a fresh, sunny, clean and crisp taste, which makes it perfect as an aperitif.

Champagne Lanson Black Label is one of only a handful of Grandes Marques champagnes that continue to use this original method of production. As the third oldest champagne house in the world, they have crafted champagne in this traditional way since 1760 and insist on a minimum of three years cellar ageing for their products. In a blind taste test, our Clubhouse teams all picked it as their favourite. So, unleash your taste buds and give it a try www.lansoninternational.com

Daylesford Organic – bread from heaven (well the Cotswolds actually)

We have long been a fan of this prestige British brand and would challenge anyone to go past one of their stores without being drawn inside by the sights and sweet smells. In fact they make one of Sir Richard's favourite pastries. So we thought you might enjoy the taste of some of their handmade artisan breads and pastries, which we get delivered in fresh every single day from their farms in the Cotswolds. The thing about Daylesford Organic is that they passionately believe that our future – and that of our children – lies in growing crops the way nature intended. So when you take a bite of any of their products, you'll notice it's especially tasty for some reason and you'll probably order another one. Daylesford Organic would say that's down to the fact that all the ingredients they use are grown on their own farms and are certified fully organic by the Soil Association. Sounds groovy to us.