

BA upgrades meal options in World Traveller cabin

By Rick Lundstrom on January, 8 2018 | Catering



British Airways today unveiled its multi-million pound investment in catering for World Traveller long-haul economy cabin, with an expanded new menu that provides more quantity and quality to both meals and plentiful snacking options throughout the flight.

The first flight with the new catering will be January 17 on BA117 from London Heathrow to New York JFK departing at 08.25. Menus will change every six months.

Options now include pretzels with the welcome drink; four-course meal with starter entree, dessert, cheese and biscuits, accompanied by a bread roll and bottle of water; a second meal or substantial snack will also be served depending on the length of the flight. A hot breakfast will be served on longer overnight flights Graze movie-snack box on longer* flights along with complimentary drinks from the bar and a number of regional specialties.



Snacking items will be Magnum ice creams, Tuck boxes with chocolates and crisps.

“Our customers tell us that when they’re taking a long-haul flight, great food and beverages make a real difference to them,” said Carolina Martinoli, British Airways’ director of brand and customer experience. “It’s a huge driver of customer satisfaction so we want to make sure we deliver a great experience. With this multi-million pound investment we’ve focused on introducing more quantity and quality to the catering, delivering tasty meals and great snacking options throughout the flight.”

Among the main courses will be a chicken casserole with an ale sauce, colcannon mash and seasonal vegetables, or a vegetarian tomato, farfalle and vegetable dish. Dessert will be a Pots & Co salted caramel and chocolate mousse, followed by biscuits and cheese. There will also be a bread roll and a bottle of Highland Spring water.

On the shorter daylight long haul flights to destinations such as New York and Dubai, passengers will also receive a sandwich such as egg and cress with a chocolate or Nutri-Grain bar. Those on longer daylight flights to destinations such as Cape Town and Hong Kong will receive a hot meal, such as a pizza wrap or a regional option, with a pot of pasta, a chocolate brownie and a drink as well as a smokehouse barbecue crunch Graze movie-snack box. A hot English breakfast will also be served on these longer flights that operate overnight.

Passengers on daylight flights from London will be offered a range of Magnum ice-creams, while those on night flights will be offered a tuck-box with options such as Dairy Milk Buttons, Twix, Kit-Kats and Mini Cheddars, which will also be available in the galley for them to help themselves to.



The airline is also serving regional main meal options around its network, such as chicken in spicy cheng du sauce on flights to and from to China, Hong Kong, Japan and Korea, kathrikai milagu seeragam and channa dal on flights to and from Chennai, Hyderabad and Mumbai and acchari veg and dal palak on flights to and from Bangalore and Delhi. On flights to the Middle East (Abu Dhabi, Bahrain, Dubai, Kuwait, Oman, Qatar and Saudi Arabia,) passengers can enjoy chicken in spicy Arabic sauce.

Regional breakfasts will also be served including Chicken Congee for Far Eastern routes and an Indian option featuring: Idli Shanna, Sambhar, upma and dosa.

The popular meal options for customers with [special dietary requirements](#) will continue to be available to book on ba.com/managemybooking more than 24 hours ahead of their flight departing.

Travelers can also [pre-order meals](#) on flights from Heathrow up to 24-hours before their flight. Options include a Gourmet Dining meal for £18.00, Taste of Britain and Taste of the Far East for £16.00 and a Great British Breakfast, a Healthy Choice meal or a Vegetarian Kitchen option all for £15.00.