
Air Transat serves up classic Canadian winter menu

By **Jane Hobson** on December, 10 2019 | Catering



The new AirTransit menu by Quebec-based Chef Daniel Vézina features Canada-inspired flavors, such as buttermilk pancakes with maple syrup

[Air Transit](#) unveiled today a range of new dishes for the 2019 to 2020 winter season from the gourmet menu by Quebec, Canada-based Chef Daniel Vézina.

Available to Club Class passengers and for pre-order to Economy Class, the menu brings a taste of Canada onboard. The menu features six lunch and dinner options, and two breakfast selections, including Quebec grain-fed chicken, buttermilk pancakes with blueberry puree, maple butter and bacon and a grilled ham and cheese croissant. Each lunch and dinner dish is served with a salad, dessert and glass of wine. Each breakfast is served with a plain croissant, yogurt, orange juice and coffee.

The new menu rolls out as Air Transat prepares to expand services from the UK and Ireland to Toronto and Montreal in summer 2020. The airline will be doubling the frequency of its London Gatwick to Toronto service to twice daily, and increasing its Gatwick to Montreal flights from three to five times weekly, with many of the flights operated by [the airline's new, state-of-the-art Airbus A321neo LR](#)

[aircraft.](#)

Air Transat is also increasing capacity on its routes from Glasgow and Dublin to Toronto, where it is phasing out the Airbus A310 and replacing it with an all-A330 service from Glasgow five times weekly, and a mix of A330 and A321neo LR services from Dublin five times a week. The airline will also continue to offer an all-A330 five times weekly service from Manchester to Toronto.