

# BA launches Best of British Menus in September



BA worked the Newrest and Do & Co on the new Best of British Menu

British Airways will resume its 'Best of British Menus' in September when it features a traditional British Roast dinner.

The airline's roast that will be served in First and Club World classes and is made with 21-day aged British beef, with roast potatoes, Yorkshire pudding, seasonal vegetables, horseradish cream and gravy. On flights to the Indian subcontinent, passengers will be offered British roast chicken served with roast potatoes, seasonal vegetables, bread sauce and gravy.

The chefs will also be creating themed desserts on its monthly menus, with September's theme being 'All Things Botanical' including an elderflower and white chocolate dessert with compressed apple and elderflower sorbet.

British Airways' new monthly 'Best of British' menus have seasonal ingredients and British provenance, taking passengers on a culinary journey across the British Isles. The airline has worked with farmers, caterers and producers to find ingredients, advocating farm to fork.

In October, passengers can expect to see a roast featuring chicken, as well as lamb hot pot and Welsh rarebit with chutney. The new dessert menu will celebrate the British apple season with treats such as apple mousse, with granny smith sorbet or British apple compote with vanilla custard and crumble.

Other classic dishes that will be featured on menus will include gastro pub classics such as chicken pie with mash, pork pie with piccalilli, shepherd's pie, sausage and mash, as well as chicken bacon leek and mushroom pie. The menu also features vegetarian options using British produce, such as butternut squash gnocchi with blue cheese sauce and wild cavolo nero, and handmade ricotta mezzaluna with truffle cream and grilled asparagus.

"As we look ahead to welcoming back customers who may not have flown for a while, we wanted to mark the occasion by offering a really special menu that celebrates the best of Britain," said Sajida Ismail, Head of Inflight, in today's announcement

British Airways worked with, [DO & CO](#) and [Newrest](#) on meals composed of British ingredients while they are in season. The introduction of the new menus follows the introduction of other British Airways food and drink improvements for short-haul flights in its Euro Traveller (economy) cabin. The improvements include the introduction of '[Buy Before you Fly](#)' menus including a selection of gourmet food from Michelin-starred chef Tom Kerridge, and the recent introduction of digital technology to '[Buy on Board](#)' which will allow passengers to order to their seat through a mobile device. The airline has also re-introduced free water and snacks on shorter flights in the Euro Traveller cabin. The changes come as part of the airline's pledge to reduce food waste as part of its broader sustainability commitments.