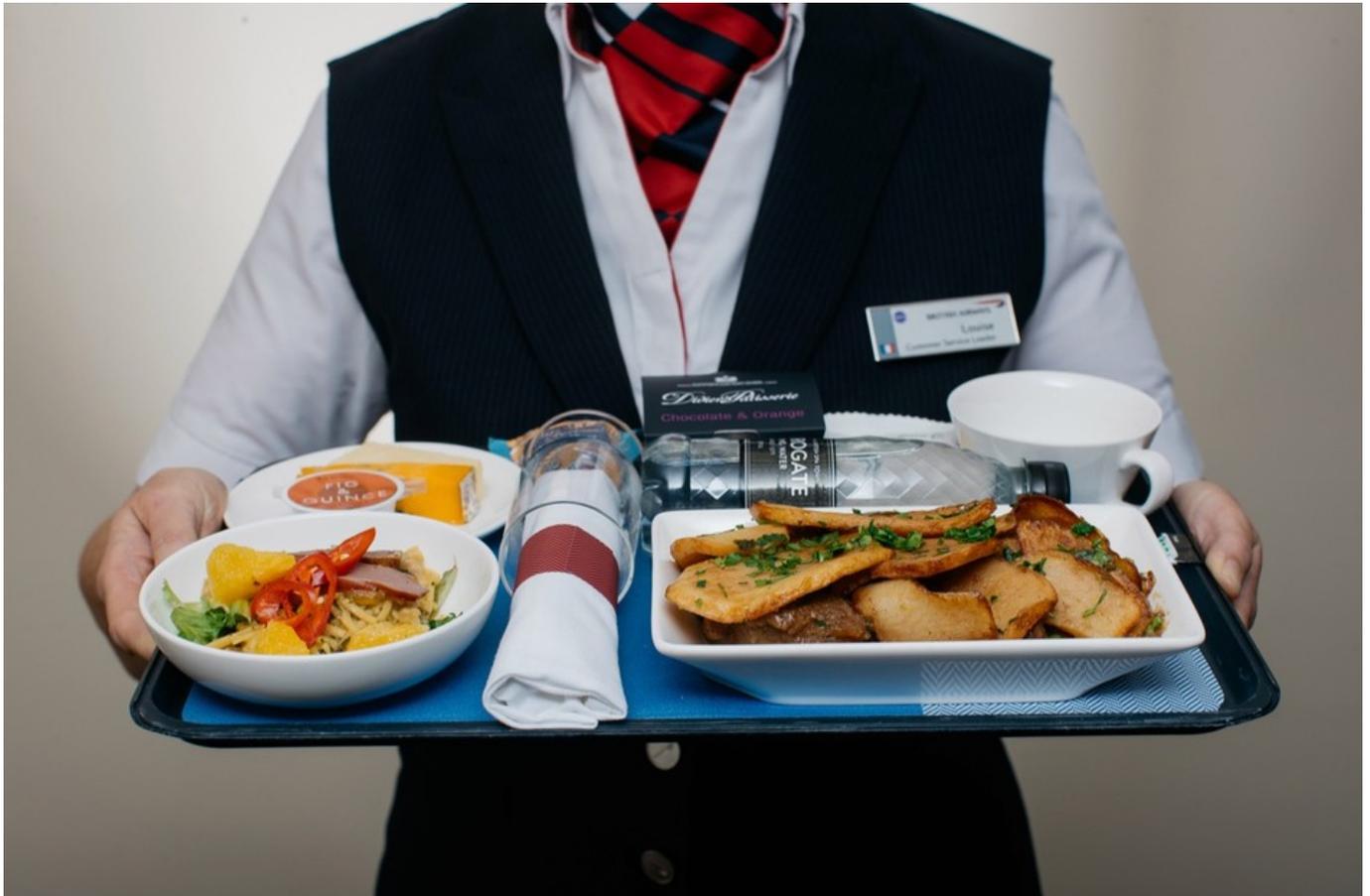


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# BA upgrades menus out of LGW

By **Rick Lundstrom** on December, 11 2019 | Catering



Newrest began catering British Airways at Gatwick Airport in November of this year

[British Airways](#) has added new menu items from London Gatwick, with reimaged and improved food across its short- and long-haul cabins.

Now available on all flights, the new food has a focus on provenance with the provider, [Newrest](#), working closely with suppliers in the south of England to source the best quality ingredients.

British Airways has developed a range of menu items across all cabins – World Traveller (economy), World Traveller Plus (premium economy), Club World (business) and First – as well as Club Europe (business) on short-haul. A range of Marks & Spencer products will continue to be offered to Euro Traveller passengers.

“This is the latest development in continuously improving our catering,” said Carolina Martinoli, British Airways’ Director of Brand and Customer Experience. “We’re incredibly proud of this new offering, and we hope our customers enjoy it as much as we have enjoyed developing it.”

## Club Europe main courses

Hampshire chalk stream trout gremolata, roasted new potatoes, fennel and dill sauce Poached free-range egg, grilled halloumi, potato and red onion hash, spiced beans

Spinach and ricotta ravioli, cherry tomato sauce, bocconcini, basil pesto

Severn and Wye smoked salmon blinis, crème fraîche, keta caviar

Seared fillet of cod, lemon and chive linguine, tomato basil sauce

### **Club World starters**

British cured Cumbrian ham, smoked aubergine purée, basil pesto

Roasted heirloom winter squash, goat's curd, caramelised pear, honey and Tewkesbury mustard dressing

### **Club World main courses**

Seared fillet of cod, butter beans with saffron, crispy chorizo, smoked paprika

Ale-braised feather blade of British beef, chive mashed potatoes, horseradish dumplings, Chantenay carrots

Pan-friend Parmesan polenta, wild mushroom ragoût, wilted greens, savoury walnut granola

### **First main courses**

Onley Oak ribeye steak with vine cherry tomatoes, baby watercress and beef jus

Roasted monkfish with tadka dal, pickled carrots, curry leaf and mustard coconut sauce