

Gate Gourmet rolls out seasonal menus for airline partners



From left to right: Virgin Atlantic, Air Canada and LATAM Airlines seasonal menu offerings

[Gate Gourmet](#) shared the seasonal menu offerings onboard several of its partner airlines ahead of the holiday season. In its press release, the company said the holidays are a great opportunity for its chefs to “head into the kitchen and begin to cook up ideas to share with our airline partners so that, coming together, they can also create an innovative twist on the traditional festive meal.”

Air Canada onboard offerings for the holidays

[Air Canada](#) will offer passengers a traditional Christmas meal on flights from December 24 to 25. The meal will include sliced roasted turkey breast with a turkey gravy, Yukon mashed potatoes with chives, bread stuffing, roasted Brussels sprouts and baby carrots.

“We’re delighted to offer a delicious holiday meal to our customers this year, adding festive cheer and the comforts of home to the Air Canada experience,” said Jacqueline Harkness, Managing Director, Products and Services at Air Canada.

The onboard menu for Air Canada this holiday season reflects the typical Christmas dinner prepared in many Canadian and American homes.

LATAM onboard offerings for the holidays

[LATAM Airlines](#) will be serving a holiday menu to passengers across all LATAM regions on December 24 and 25. The special menu was inspired by the warmth of the holiday season.

The main dish will be a roasted chicken with a spice and almond crust, orange and whisky sauce, potato purée with old-style mustard and sautéed vegetables with prosciutto.

Business class passengers will have the choice of a dessert such as caramelized spiced apples, ginger biscuits and crème anglaise with whiskey and meringue. On certain flights, passengers can choose sautéed turkey with old mustard and vegetables with couscous, raisins, almonds and lemon.

The airline’s seasonal menu will incorporate spices like cinnamon, star anise, cardamom and ginger to deliver a warm feeling with a zesty flair.

Virgin Atlantic onboard offerings for the holidays

[Virgin Atlantic](#) is another Gate Gourmet partner airline with a special holiday inflight menu from December 24 to 26. The airline will serve festive meals to passengers in Upper, Premium and Economy cabins.

“When our customers travel over the festive period it’s important to us that we give them a little touch of home comfort to make their experience fun and festive too,” said Hari Ghotra, F&B Manager at Virgin Atlantic.

The main dish on the Upper Class menu will be a roasted, sliced turkey breast with rosemary gravy and chestnut stuffing served with glazed baby carrots, cranberry grenadine relish, red potato wedges roasted with rosemary and parsley, roasted Brussel sprouts and pigs in a blanket.

For dessert, passengers can choose from a chocolate yuletide log or a classic mince pie, both traditional holiday desserts in the UK.

Vegetarians can opt for the Roasted Vegetable En Croute which will be served with a pumpkin puree, instead of the roasted turkey breast.

The airline will also be giving passengers a golden chocolate Lindt reindeer as they exit the aircraft.