# Virgin Atlantic introduces new autumn and winter inflight menus



Virgin Atlantic's refreshed Upper Class Mile High Tea features a Black Forest dessert inspired by its Wilbur salt and pepper pot, alongside sweet and savory treats

Virgin Atlantic has introduced its new autumn and winter menus, bringing seasonal dishes, returning favorites and refreshed inflight dining options across all cabins.

Launched November 4 on flights departing the UK, the updated menus feature new Upper Class meals, larger Economy Class portions and destination-inspired food and beverages on selected routes.

In Upper Class, new pre-select options include duck ragù with gnocchi, baby basil, rocket and Italian cheese, alongside beef short ribs served with boulangère potato, wilted kale, carrots and peppercorn sauce.

Additional dishes include chicken Milanese with caper cream and olive oil mash, and miso salmon with mixed rice and crisp kale. Returning favorites include the buttermilk chicken burger with Cajun-seasoned potato wedges and Sir Richard Branson's sticky toffee pudding.

The airline has also refreshed its signature Upper Class Mile High Tea, introducing an edible Black Forest creation inspired by Wilbur, one half of Virgin Atlantic's signature Wilbur and Orville salt and pepper pot duo.

The updated afternoon tea offering includes Earl Grey cheesecake, a warm scone with clotted cream and jam, a Caprese sea salt focaccia roll and an open seeded baguette topped with beetroot hummus, fig and feta.



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In Premium, passengers can enjoy grilled chicken in cashew satay sauce with coconut rice, dill-roasted salmon with lemon butter sauce and returning truffle macaroni cheese with wild mushrooms.

Economy Class options include chicken and woodland mushrooms in a creamy sauce with mashed potato and greens, and roasted tomato and basil conchiglie pasta with baby mozzarella. The airline has also increased main meal portions and refreshed its Mile High Tea offering.

Regional flavors feature throughout the seasonal update, with Caribbean jerk chicken served alongside spiced tomato and pepper rice in Upper Class on Caribbean routes. Flights to Seoul and Phuket will also offer Kin Dum mango sticky rice flower bites and sriracha rice chips.

The beverage selection has been updated with new alcoholic and alcohol-free options, including DotDot sparkling lychee and rose bubble tea on services to Phuket, the Maldives and Seoul.

Seasonal dining extends to Virgin Atlantic's London Heathrow Clubhouse, where passengers can enjoy dishes including French onion soup with Lincolnshire Poacher cheese, Thai vegetable Massaman curry and Korean fried chicken bao.

Developed with Sodexo Executive Chef Iain Page, the Clubhouse menu also features seasonal desserts, including spiced apple and pear crumble with custard.



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