

Boston to London Menu



08:00 hours Departure • 7 hrs 4 min

Pre-Board Displays –

Fruit Display – Seasonal fruit, fresh berries, organic yogurt

French Bakery – Croissants, danishes, butter, preserves

Breakfast –

Take the opportunity to refresh with a hot towel before enjoying your meal

Cold-Pressed Juices – Cold-pressed juices produced with a masticating juicer allow for greater retention of vitamins, minerals, and enzymes, resulting in a superior product

- Carrot apple ginger
- Pineapple lime
- Apple fennel basil
- Beet orange coconut

Breakfast Entree (choice of)

New England Hasty Pudding – Rolled oats, pecan raisin streusel

Jonnie Cakes – Maple creme fraiche, blueberry syrup

Lunch –

Soup

Tom's Boston Bisque – Maine lobster, sherry, charred tomato, caviar creme

Salad and Sandwich

Scallop Berry Goat Cheese Salad – Seared Georges Bank scallops, baby arugula, hothouse cucumbers, Ward's Farm blueberries, strawberries, grilled grape tomatoes, shaved fennel, goat cheese, bacon, mustard maple vinaigrette

North Shore Hot Open-Faced Roast Beef Sandwich – Tangy bourbon BBQ sauce, fried shallots, American cheese, on an onion roll

Snacks –

Ploughman's Display – Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple and dried fruit

Candied Nuts – Candied hazelnuts, curried cashews, rosemary honey filbert

Local Landing – 20:04 hours

Take the opportunity to refresh with a hot towel

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