



Star chef Gordon Ramsay injects a welcome sense of style into in-transit dining

TAKEOUT TAKES OFF

GORDON RAMSAY GIVES TRAVELLERS A FLAVOUR BOOST

MOST PEOPLE CRINGE AT THE MENTION OF PLANE FOOD, WITH GOOD REASON. LUCKILY, IF YOU'RE departing from the ultra modern terminal 5 at London's Heathrow airport, we've got some good news. Celeb chef Gordon Ramsay has a restaurant under the rather unimaginative moniker Plane Food on the upper floor (past security). If you've managed to arrive with enough time to spare, the friendly staff can serve up a lovely meal and glass of wine to match that will see you depart a happy camper.

In line with the feel of the newly minted terminal, the decor of the restaurant is contemporary. Enormous amounts of natural light flood the space; the floor to ceiling windows providing an advantageous view to watch the never-ending air traffic – according to BAA (British Airports Authority), Heathrow is the world's busiest international airport, although third in total passenger volume after Atlanta and Chicago.

For à la carte dining, I would recommend a revitalizing glass (or Riedel flute rather) of Ayala Brut Majeur Champagne (N/V, £7.50) to start alongside the beautifully presented appetizer of beetroot and goat's cheese salad with toasted walnut dressing (£7.50). For a main, the wild mushroom oricchette with sage and parmesan (£7.50 for a small portion) is rich and filling with ample amounts of cheese and a crispy breadcrumb topping.

If you aren't in the mood for a full-course meal, it's worthwhile just popping by for a glass of wine. They have been very clever to offer a good number of wines by the glass, available in 175 mL as well as 375 mL pours. This is especially important if you are intent on enjoying a little vino prior to your flight but have sadly been stuck with a window seat. Some selections by the glass that would perk the interest of any wine lover include: an English Bacchus white (Silvaner-Riesling x Muller-Thurgau), a Chapoutier Viognier, Grüner-Veltliner, Albariño, Tempranillo, Corbières, Primitivo, a Jaboulet Crozes-Hermitages and even a Tokaji 5 Puttonyos...all by the glass!

If you're under the gun (perhaps not a good phrase to use in an airport) but still in the mood for some top-notch nosh, the three-course Plane picnic is not to be missed. A menu offering your choice of courses is available for a very reasonable £11.95 (around \$21 CAD at the current exchange rate) and comes in a handy (and reusable) insulated cooler pack. I was tempted by the tiger prawn salad with watercress and soy sesame dressing, followed by a main course of smoked salmon and cream cheese sandwich with apple and walnut salad. Finally, instead of sweets I chose a selection of English cheeses with quince and biscuits.

As evil as it sounds, I can smugly say I was very satisfied with my picnic, as fellow cabin mates gave me jealous glares. **LINDSAY GROVES**



Carried away:
Plane Food's cooler bag