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Photo: © Finnair

Finnair is upgrading its onboard dining experience with new menu items from well-known Finnish chef Pekka Terävä. Available in business class on long-haul flights leaving Helsinki (HEL), Terävä's spring menu includes Nordic-style cured salmon, scallop pâté and marinated white asparagus; white asparagus soup with snails and green asparagus served with warm bread; roasted breast of corn-fed chicken, cauliflower couscous, mushroom ravioli and spring cabbage gravy; and slow cooked lamb entrecôte with a dark thyme sauce, barley risotto, fried Ceps mushrooms and glazed carrots. The new dishes, served on Finnair's signature Marimekko tableware collections, are paired with specially selected prize-winning wines.

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