



**Vision Commercial Kitchens have delivered the catering facilities for Fortnum & Mason's first airport bar at Heathrow Terminal 5.**

The new unit pays tribute to the traditional food halls of Fortnum & Mason at Piccadilly whilst providing a contemporary twist. The finished product is visually stunning; exuding style and capable of displaying an abundance of the finest food within a luxurious and operationally efficient environment. Vision's design included bespoke glass in case display boxes, a crushed ice crustacean display and various refrigerated and ambient displays.

The project required careful positioning and shaping of the counter to ensure for the correct customer approach. Furthermore, the island counter acts as a stunning signpost to the Fortnum & Mason store positioned opposite to the bar.

The new Fortnum & Mason Bar offers a stunning new destination for travellers to enjoy the very finest food and delicious cocktails in a relaxed environment. Located right beside the newly opened Fortnum & Mason store, the bar is open to everyone from first to last flight and is set to lift airport eating and drinking to a new level.



When developing The Bar at Fortnum & Mason, Heathrow T5, we set Vision the challenge of creating a beautifully modern space, which provided the durability needed to cope with the high demands of one of the world's busiest airports.

The finished Bar that Vision provided was one of outstanding quality and succeeded in meeting the brief given, despite the difficulties of completing the project within an airport environment.

The contemporary finished and highly robust equipment Vision has installed allow us to present our food offering in a truly Fortnum's way. We are absolutely delighted with the results.

- Simon Thompson, Brand and Client Services Director, Fortnum & Mason

