



AIR SHOW LUNCH 2024

TO START

Roasted Cauliflower with Harissa (ve, gf)
Radish, pea shoots, cress, vegan harissa mayo (298cal)

Goats Cheese & Caramelised Red Onion Tartlet (v)
Rocket, balsamic glaze (481cal)

White Tower Prawn Cocktail (gfo)
Marie Rose, lemon wedge, brown bread (625cal)

Aubergine Tempura (ve, gf)
Rocket, sweet chilli (332cal)

Leek & Potato Soup
Crème fraiche, warm crusty bread (300cal)

ENTRÉE

All mains are accompanied by the chef's selection of seasonal buttered vegetables, cauliflower cheese & thyme roasted potatoes

Roast Sirloin of Beef (gfo)
Yorkshire pudding, red wine reduction (930cal)

Spinach, Sundried Tomato & Mature Cheese Filo Parcel (ve)
Fondant potato, tomato & basil sauce (832cal)

Pan-Seared Sea Bream (gf)
Roasted fennel, sundried tomato, salsa verde (792cal)

Pan-Seared Chicken Breast (gfo)
Yorkshire pudding, sage & onion stuffing, onion gravy (552cal)

Chargrilled Trio of Lamb Cutlets (gfo)
Yorkshire pudding, redcurrant & rosemary sauce (817cal)

Pan-Seared Pork Loin Steak (gfo)
Yorkshire pudding, sage & onion sauce, apple purée (552cal)

DESSERT

Mixed Fruit Crème Brûlée (gfo)
Shortbread biscuit (336cal)

Sticky Toffee Pudding (v)
Butterscotch, vanilla ice cream (362cal)

Poached Cherry Pavlova (v)
Vanilla cream, toasted pistachio (474cal)

Chocolate Orange Tart (ve, gf)
Raspberry sorbet (267cal)

**VANILLA FUDGE &
FRESHLY GROUND ATKINSON'S CAFETIÈRE OR TEA FORTÈ**

3 Courses & Coffee

£36.95 per person

(ve) Vegan, (gf) Gluten free, (gfo) Gluten free option available

Children's menu available for guests aged 12 and under