## AVIATOR

## BOWL FOOD MENU

## SAVOURY

Confit duck salad with dandelion, orange and game crisps, shallots and hoisin dressing
Classic king prawn and crayfish cocktail with crisp leaves and Marie Rose sauce
Chargrilled chicken OR Smoked chicken
(Please choose one)
Caesar salad with parmesan shavings, croutons, anchovies and dressing
Salad of goats cheese with piquillo pepper, pomegranate and molasses
Thai crab salad with coriander, chilli and lime
Olive oil poached tuna niçoise salad
Blue cheese and chicory salad with caramelised walnuts and blue cheese dressing
Mini cottage pie OR Mini shepherd's pie
(Please choose one)
With potato espuma

Mini venison cottage pie with truffled potato
Braised lamb with Moroccan couscous, harissa and tahini dressing

Chicken OR Vegetable OR Beef OR Prawn
(Please choose one)
Thai curry with jasmine steamed rice and coriander

Beef bourguignon with creamy mash, bacon lardons, baby onions and truffle croutons
Butternut squash risotto with pecorino cheese, crisp seeds and salad
Oriental vegetable stir fry with marinated tofu
Sausage and mashed potato with onion gravy
Beef and ale pie with puff pastry
Chicken, leek \& cockle pie with puff pastry
Game pie with puff pastry
Tiger prawn with ginger, spring onion and soba noodles

## SWEET

Plum, apple and almond crumble with custard
Triple chocolate brownie with chocolate fudge sauce and milk ice cream
Lemon meringue pie

Croissant and white chocolate bread and butter pudding
Chocolate profiteroles
Strawberry OR Raspberry OR Banana
(Please choose one)
Eton mess
Lemon OR Grapefruit
(Please choose one)
Possets
Vanilla crème brûlée with seasonal fruits and shortbread biscuits

Homemade doughnuts with hot chocolate sauce

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus. please ask a member of our team who will be glad to assist.
(N) Contains nuts (V) Vegetarian (DF) Dairy free

