



## 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