



Christmas Menu

STARTERS

Confit of carrot & coriander soup with vegetable crisps & bread roll (V) (VE) (GFO)

Ham hock, apricot & pistachio terrine with mango & apple chutney & toasted bread (GFO)

Prawn cocktail, brandy Marie Rose sauce, beetroot & shrimp tempura (GFO)

THE MAIN EVENT

Traditional Roast Turkey breast (GFO)

Rosemary & garlic roast potatoes, pork & sage stuffing, pigs in blankets with a rich turkey jus

Garlic Butter baked Salmon Fillet (GFO)

Crispy thyme roasted new potatoes & garlic lemon herb butter sauce

Vegetarian stuffed Pepper (V) (VE) (GF)

Mixed vegetables, chickpeas & rice served with a rich tomato & basil sauce

All dishes are served with honey roasted winter vegetables & Brussel sprouts

SOMETHING SWEET

Aviator special Christmas pudding with brandy orange cream sauce (GFO)

Lemon posset tart with mixed berries, Champagne compote & Chantilly cream (GFO)

Choux pastry ring, filled with fresh whipped cream, sliced bananas & a caramel sauce

2 COURSES £28.50 | 3 COURSES £34.50

Available Monday to Saturday 12.00pm till 2.30pm & 6.00pm till 9.00pm

Monday 25th November until Saturday 21st December

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan

Please can we ask that we are made aware of any food allergies or intolerances at the time of booking.