



AVIATOR

LUNCH MENU

MONDAY

Salads

House mixed leaf salad (v)
Beetroot, walnut, apple, and goats cheese (v) (n)
Courgette, mint, and red chilli (v)

Dressings

Honey and mustard dressing (v)
Balsamic and olive oil dressing (v)
Roasted lemon dressing (v)

Quiche

Butternut and roast garlic ricotta (v)

Soup

Chef's choice of soup

Mains

Roasted chicken thigh with peas, shredded
lettuce, and nduja

Roasted aubergine with caponata sauce (v)

Breads

Selection of breads (v)

Desserts

Lemon curd choux (v)
Brown sugar torched pineapple (v)

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



AVIATOR LUNCH MENU

TUESDAY

Salads

House mixed leaf salad (v)
Panzanella with feta (v)
Fregola salad with roasted pepper,
flat parsley, and lemon (v)

Dressings

Honey and mustard dressing (v)
Balsamic and olive oil dressing (v)
Roasted lemon dressing (v)

Bruschetta

White bean hummus with pine nuts, and olive oil (n)

Soup

Chef's choice of soup

Mains

A.Turner & Sons pork sausage, and
white bean cassoulet

Farfalle pasta with pesto, ricotta and peas (v)

Breads

Selection of breads (v)

Desserts

Tiramisu sable (v)
Grilled peaches with honey (v)

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WEDNESDAY

Salads

House mixed leaf salad (v)
Tenderstem broccoli, edamame and fine bean
salad with coriander, and onion seed (v)
Greek salad with olives, and feta (v)

Dressings

Honey and mustard dressing (v)
Balsamic and olive oil dressing (v)
Roasted lemon dressing (v)

Quiche

Caerphilly cheese and chive (v)

Soup

Chef's choice of soup

Mains

Barbecue chicken with feta, dill, and harissa yoghurt

Fried smoked tofu with broccoli, and hoisin (v)

Breads

Selection of breads (v)

Desserts

Roasted pineapple and tarragon tartelette (v)
Honeydew with lemon and basil (v)

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AVIATOR LUNCH MENU

THURSDAY

Salads

House mixed leaf salad (v)
Celeriac, parsley, and pomegranate salad
with yoghurt dressing (v)
Giant couscous salad with sun-dried tomato, cucumber, and dill (v)

Dressings

Honey and mustard dressing (v)
Balsamic and olive oil dressing (v)
Roasted lemon dressing (v)

Bruschetta

Grilled courgette, onion seed, and parsley (v)

Soup

Chef's choice of soup

Mains

Pork belly with creamed lentil, and savoy
cabbage stew

Roasted cauliflower, with vegan nduja (v)

Breads

Selection of breads (v)

Desserts

Greek yoghurt mousse with honey, and pistachio (n)
Watermelon with lime (v)

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AVIATOR LUNCH MENU

FRIDAY

Salads

House mixed leaf salad (v)
Chickpea with mint, hazelnut, and courgette (n) (v)
Classic Caesar salad

Dressings

Honey and mustard dressing (v)
Balsamic and olive oil dressing (v)
Roasted lemon dressing (v)

Quiche

Tunworth and chervil

Soup

Chef's choice of soup

Mains

Braised beef ragu with rigatoni
Roasted pumpkin with capers, and salsa verde (v)

Breads

Selection of breads (v)

Desserts

Blueberry and almond frangipane tart (n) (v)
Pink grapefruit with orange and mint syrup (v)

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