

High Flyers

Airbourne menu

Starters

Cured Trout Gravlax Beetroot Remoulade & Dill Crumb (GF)

Duck Liver Parfait Szechuan & Orange Chutney, Sourdough Crackers

Caprese Salad Mozzarella, Heritage Tomatoes & Basil (GF, VE)

Main Courses

Roasted Chicken Breast Fondant Potato, Roasted Root Vegetables & Red Wine Gravy (GF)

Herb-Crusted Cod Fondant Potato, Greens & Beurre Blanc (GF)

Beetroot Wellington Olive Mash, Braised Greens & Red Wine Sauce (VG)

Desserts

Millionaire Mousse with Caramel Sauce & Shortbread (VE)

Lemon Meringue Tart Crème Fraîche (VO)

Sussex Cheeses Chutney, Fruits, Nuts & Crackers (VE)

Tea & Cakes – Selection of Cakes & Pastries (VO/ GO)

GO - Gluten Free Option
GF - Gluten Free
VE - Vegetarian
VO - Vegan Option
VG - Vegan

EASTBOURNE
INTERNATIONAL
AIRSHOW