

## **AIRBOURNE MENU**

*To Start:*

*Game And Wild Boar Terrine*

*Served on a Port and Orange Jell, Garnished with Toasted Ciabatta Bread*

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*Traditional Prawn Cocktail*

*Served with Brown Bread, Lemon Wedges, Garnished With Whole Prawns*

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*Seared Seasonal Melon Wedge*

*Served with a Rocket and Pink Grapefruit Salad with Parma Ham Ribbons*

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*Hearty Minestrone Soup with Giant Cheese Croutons*

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*A Choice from the Buffet*

*Cod And Pancetta Fishcakes Set On Sweet Corn Mash Scented With  
Fresh Coriander, Drizzled With Sweet Chilli Sauce.*

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*Pork And Leek Sausages Set On Cabbage Mash*

*Served With Roasted Red Onion Gravy*

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*Baked Breast Of Chicken Wrapped In Smoked Streaky Bacon*

*Served With A Red Wine, Mushroom And Tarragon Sauce*

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*Roasted Mediterranean Vegetables Cooked In A Tomato And Basil Ragout*

*Served With Savoury Cous Cous*

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*Selection Of Accompaniments to Include:*

*Boiled New Potatoes Tossed With Sautéed Onions With*

*Diced Mixed Sweet Peppers,*

*A Seasonal Selection Of Fresh Hot Vegetables*

*Caesar Salad, Homemade Coleslaw, Tomato Red Onion & Basil Salad,*

*& Crusty French Bread*

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*Assorted Mini Desserts With Chocolate Sauce*

*Or*

*Traditional Cheese Board with Celery, Grapes and Fruit*

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*Tea or Coffee*

*£22.00 per person, Serving from 12.30—14.30hrs*

*12th, 13th 14th & 15th August 2010*