



BUFFET MENU

SALADS

- New potato salad with red pepper, chive and chervil (v)
- Classic Caesar salad
- Couscous with cucumber & mint yoghurt (v)
- Mixed leaf salad (v)
- Heritage tomato salad with mozzarella, spring onion and balsamic reduction (v)
- Charcuterie and fromage board

DRESSINGS

- House dressing (v)
- Balsamic vinegar (v)
- Olive oil (v)
- Citrus dressing (v)

HOT FOOD

- Pork slider with red cabbage and sriracha
- Chicken & chilli taco with guacamole and sour cream
- Lamb kofta with coriander
- Honey & mustard glazed cocktail sausage
- Roasted pepper arancini with tomato chutney (v)

DESSERTS

- Lemon meringue pie
- Key lime pie
- Chocolate financier with raspberry crèmeux (n)

Other dining options are available including Afternoon Tea Buffet, Canapés and 3 Course Dinner. Please contact Aviator for more information.

All menus are to be confirmed a minimum of 7 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